



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name La Cocina Mexican Restaurant Type of Establishment Permanent Mobile
 Address 8484 Sparta Pike Temporary Seasonal
 City Watertown Time in 12:38 PM AM / PM Time out 01:39 PM AM / PM
 Inspection Date 10/05/2023 Establishment # 605258446 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats 62

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Employee Health							
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Good Hygienic Practices							
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Preventing Contamination by Hands							
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>					2
Approved Source							
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Protection from Contamination							
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>					4
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>					2

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
17	<input type="checkbox"/>	<input type="checkbox"/>					5
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	<input type="checkbox"/>	<input type="checkbox"/>					5
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
22	<input type="checkbox"/>	<input type="checkbox"/>					5
Consumer Advisory							
23	<input type="checkbox"/>	<input type="checkbox"/>					4
Highly Susceptible Populations							
24	<input type="checkbox"/>	<input type="checkbox"/>					5
Chemicals							
25	<input type="checkbox"/>	<input type="checkbox"/>					5
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Conformance with Approved Procedures							
27	<input type="checkbox"/>	<input type="checkbox"/>					5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input type="checkbox"/>						1
29	<input type="checkbox"/>						2
30	<input type="checkbox"/>						1
Food Temperature Control							
31	<input type="checkbox"/>						2
32	<input type="checkbox"/>						1
33	<input type="checkbox"/>						1
34	<input type="checkbox"/>						1
Food Identification							
35	<input type="checkbox"/>						1
Prevention of Food Contamination							
36	<input type="checkbox"/>						2
37	<input type="checkbox"/>						1
38	<input type="checkbox"/>						1
39	<input type="checkbox"/>						1
40	<input type="checkbox"/>						1
Proper Use of Utensils							
41	<input type="checkbox"/>						1
42	<input type="checkbox"/>						1
43	<input type="checkbox"/>						1
44	<input type="checkbox"/>						1

Compliance Status					COS	R	WT
OUT							
Utensils and Equipment							
45	<input type="checkbox"/>						1
46	<input type="checkbox"/>						1
47	<input type="checkbox"/>						1
Physical Facilities							
48	<input type="checkbox"/>						2
49	<input type="checkbox"/>						2
50	<input type="checkbox"/>						2
51	<input type="checkbox"/>						1
52	<input type="checkbox"/>						1
53	<input checked="" type="checkbox"/>						1
54	<input type="checkbox"/>						1
Administrative Items							
55	<input type="checkbox"/>						0
56	<input type="checkbox"/>						0
Compliance Status							
Non-Smokers Protection Act							
57	<input checked="" type="checkbox"/>						0
58	<input type="checkbox"/>						0
59	<input type="checkbox"/>						0

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 10/05/2023 Signature of Environmental Health Specialist [Signature] Date 10/05/2023

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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NSPA Survey – To be completed if #57 is “No”

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
No Smoking signs or the International *Non-Smoking* symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink	Cl	100	
Dishwasher machine	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Ric	39
Wic	39
Ric2	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken breast	Cold Holding	39
Tomatoes salsa with paprika	Cold Holding	40
Steak shredded	Hot Holding	155
Queso	Hot Holding	139
Shrimp	Cold Holding	38
Rice	Hot Holding	147
Ground beef	Cold Holding	38

Observed Violations

Total # 1

Repeated # 0

53: Floors are sticky on the grill area.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic was perfectly answered y health policy questions.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed hand washing between tasks.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19: See food temperature
- 20: See food temperature
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Us food ,Sams restaurant depo.

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

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