

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit El Porton Mexican Restaurant Remanent O Mobile Establishment Name Type of Establishment

2095 Merchants Row O Temporary O Seasonal

Germantown Time in 12:35 PM AM/PM Time out 01:45; PM AM/PM City 06/20/2024 Establishment # 605127169 Embargoed 000 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 188 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	∮ =in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ)\$ =∞	rrecte	d on-si	te
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervisien					IN	оит	Ī
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	H
	IN	OUT	NA	NO	Employee Health	-			17		ŏ	t
2	100	0			Management and food employee awareness; reporting	0	0					t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	r
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	"	20	24	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	25	Γ
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	ŀ
8	30	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	×	r
	IN	OUT	NA	NO	Approved Source				[23	0	86	L
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Γ
10	0	0	0	3%	Food received at proper temperature	0	0	1	24	0	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	١٠	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	Ī
	IN	OUT	NA	NO	Protection from Contamination				25		0	Γ
13	Ä	0	0		Food separated and protected	0	0	4	26	黨	0	ſ
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	ſ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	×	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

			GOO				
		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT	Caro i con amo i i mon					
28	_	Pasteurized eggs used where required	0	0			
29	0	Water and ice from approved source	8	0	F		
30	0	• Torrest determined for a processing medical					
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0			
32	0	Plant food properly cooked for hot holding	0	0	г		
33	0	Approved thawing methods used	0	0	г		
34	XX	Thermometers provided and accurate	0	0	г		
	OUT	Food Identification			١		
35	0	Food properly labeled; original container; required records available	0	0	Г		
	OUT	Prevention of Feed Contamination					
36	0	Insects, rodents, and animals not present	0	0			
37	0	Contamination prevented during food preparation, storage & display	0	0	Г		
38	0	Personal cleanliness	0	0	Г		
39	188	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	Г		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	Г		
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г		
43	0		0	0			
44	0	Gloves used properly	-	0	г		

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W)
	OUT	Utensiis and Equipment	000		
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a hearing rein (10) days of the date of the

06/20/2024

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

06/20/2024

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: El Porton Mexican Restaurant
Establishment Number ≠: [605127169]

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.	П
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage 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 inflitrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Cleaner Solutions dishwashet	Chlorine	100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Continental freezer	0				
Continental cooler	37				
Walk in cooler	36				
Walk in freezer	17				

Food Temperature		
Description	State of Food	Temperature (Fahrenhelt)
Pulled chicken	Hot Holding	168
Rice	Hot Holding	165
Queso cheese sauce	Hot Holding	160
Refried beans	Hot Holding	200
Ground beef	Hot Holding	200
Lettuce	Cold Holding	41
Pico	Cold Holding	42
Sliced tomatoes	Cold Holding	41
Guacamole	Cold Holding	40
Raw beef	Cold Holding	36
Raw shrimp	Cold Holding	38
Raw chicken	Cold Holding	35
Raw ground beef patty	Cold Holding	38

Observed Violations
Total # 8
Observed Violations Total # 8 Repealed # 0 14: Ice machine need cleaning. Please wash, rinse, and sanitize. Both the beverage machine and big ice machine. 21: No date marking system in place for foods held refrigerated over 24 hours. Please make sure to have prep and discard date present. Discard date cannot exceed past 7 days. Example: 6/20-6/26. 23: Consumer advisory reminder is present but the disclosure is not. Please identify which items can be undercooked. 34: Missing thermometer in prep cooler. Please provide thermometers for all cooling units. 39: Wiping cloths improperly stored. Muat store in sanitizing buckets. 42: Clean utensils improperly stored upright. Must invert. 45: Microwave need cleaning. 53: Stained ceiling tiles in kitchen area. Floors need cleaning in ware washing area.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Informa	tion

Establishment Name: El Porton Mexican Restaurant

Establishment Number: 605127169

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2:

- 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.

- 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:

- 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.
- 15: (IN) No unsafe, returned or previously served food served.

16:

17: 18:

19: 20:

22:

- 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:

Additional Comments

See last page for additional comments.

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

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

Establishment Name: El Porton Mexican Restaurant	
Establishment Number: 605127169	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for auditional confinents.	

Establishment Information

Establishment Information		
Establishment Name: El Porton Mexican Restaurant		
Establishment Number # 605127169		
Sources		7
Source Type: Food	Source:	Central State Foods
Source Type:	Source:	
Source Type:	Source:	
	_	
Source Type:	Source:	
	Course	
Source Type:	Source:	
Additional Comments		