



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
81

Establishment Name: El Porton Mexican Restaurant
Address: 2095 Merchants Row
City: Germantown
Inspection Date: 06/20/2024
Time in: 12:35 PM
Time out: 01:45 PM
Risk Category: 03
Number of Seats: 188

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 06/20/2024
Signature of Environmental Health Specialist: [Signature] Date: 06/20/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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.
- *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)
Cleaner Solutions dishwashed	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 (Fahrenheit)
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

Repeated # 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. Must 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.



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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:

***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: Central State Foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments