

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Germantown Time in 12:45 PM AM / PM Time out 01:45: PM AM / PM

Follow-up Required

09/15/2023 Establishment # 605302614 Embargoed 00

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 120 级 Yes O No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	OS=cor	recte	d
					Compliance Status	cos	R	WT			Ξ
	IN	OUT	NA	NO	Supervisien					IN	1
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	*	H
	IN	OUT	NA	NO	Employee Health		-		17		t
2	300	0			Management and food employee awareness; reporting	0	0		1		t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18		T
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	200	t
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20		Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	Г
6	100	0		0	Hands clean and properly washed	0	0		22	0	Γ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	3
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	Т
	IN	OUT	NA	NO	Approved Source				L-3	_	L
9	黨	0			Food obtained from approved source	0	0			IN	(
10	0	0	0	×	Food received at proper temperature	0	0]	24	왮	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[24	520	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	4
	IN	OUT	NA	NO	Protection from Contamination				25	0	Γ
13	Ŕ	0	0		Food separated and protected	0	0	4	26	X	Γ
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	1
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	

LOS CABOS OF GERMANTOWN

2037 EXETER SUITE #2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0		Proper cold holding temperatures	0	0	5
21	0	26	0	0	Proper date marking and disposition	0	0	1 *
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	翼	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	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	Т
33	ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	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	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	題	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	W.	
58		Tobacco products offered for sale	0	×	0
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

09/15/2023

Date Signature of Environmental Health Specialist

09/15/2023

Signature of Person In Charge

Date

**** 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

Establishment Name: LOS CABOS OF GERMANTOWN

Establishment Number #: 605302614

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Auto Chlor	Chlorine	50					
	l		I				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
RIC (grill)	41				
RIC (across from grill)	37				
WIC	41				
WIF	10				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Steak	Cold Holding	43			
Steak 2	Cold Holding	43			
Chicken	Cold Holding	41			
Burger	Hot Holding	37			
Shrimp	Cold Holding	40			
Chicken 2 (top)	Cold Holding	43			
Chicken 2 (top) behind	Cold Holding	43			
Sliced tomatoes	Cold Holding	41			
Mushrooms	Cold Holding	42			
Steak (top)	Cold Holding	40			
Fish	Cold Holding	40			
Steak (below)	Cold Holding	47			
Chicken soup	Cooling	150			
Ground beef (stove)	Hot Holding	185			
Diced bell peppers	Cold Holding	43			

Observed Violations

Repeated #

- 14: Please replace cutting boards. Cutting boards are deeply stained and grooved. Please replace large cutting board and individual cutting board.
- 20: Several food temperatures were not below 41 degrees. Food temperatures were observed above 41 degrees. Please maintain cold foods at 41 degrees or below.
- 21: Date marking system is incorrect. Please provide discard dates for all eligible items. Please implement proper date marking system that must include discard dates.
- 23: Consume advisory is present for reminder. Disclosure is not present. Please include disclosures on menu by providing an asterisk by each applicable on the menu.
- 35: Food containers are not labeled to its contents. Please label all food containers according to its contents.
- 37: Plates are observed in containers of RTE (ready to eat) foods in walk-in refrigerator. Food containers underneath serving line are uncovered. Foods and food containers are uncovered in both reach-in coolers. Please remove plates from RTE food containers. Use once, and then wash, rinse, and sanitize utensils after each use. Please cover all foods in storage. Boxes are on the floor in the freezer. Please place all boxes on shelves.
- 42: Plates and serving dishes are being stored upright. Please invert all dishes on serving line.
- 45: There is blood on the floor in the walk-in freezer. Please clean floor in the walk-in freezer.
- 46: Test strips are not available at the dishwasher. Please provide test strips for the dishwasher.
- 53: There are missing tiles underneath dry storage containers on shelf and in front of walk-in refrigerator. There is one missing tile underneath hand washing sink and there is water on the floor. Please repair floor and keep floor dry. 55: Permit has expired. Please renew for 2024 cycle.

[&]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 Information
Establishment Name: LOS CABOS OF GERMANTOWN
Establishment Number: 605302614
Comments/Other Observations
1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food
operation.
2: Employee illness policy is posted on door in kitchen.
3:
4:
5:
6: -
7: 0:
8: 9:
10: (NO): No food received during inspection.
11:
12: (NA) Shell stock not used and parasite destruction not required at this establishment.
13: ` ´
15 :
16 :
17: Rice, refried beans, queso dip, salsas (ranchera, enchilada, & burrito), chicken soup, shredded chicken, and cooked
ground beef. Queso dip, refried beans, salsas, and rice are reheated in oven. Ground beef, shredded chicken, and
chicken soup are reheated on the stove. Not observed. 18: Rice, refried beans, queso dip, salsas (ranchera, enchilada, & burrito), chicken soup, shredded chicken, and cooked
ground beef. Ice baths are used for larger quantities but not for more smaller quantities. They are placed in refrigerator
afterwards. Not observed.
19:
22:
24:
25:
26:
27: 57:
1: 2:
2. 3:
4: 5:
6:
7:
58:
1: 2:
Z: 3:
3. 4:

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: LOS CABOS OF GERMANTOWN				
Establishment Number: 605302614				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information Establishment Name: LOS CABOS OF GERMANTOWN Establishment Number # 605302614 Sources Source Type: Food Source: US Foods, Central States, Roma Source Type: Legendary Meats Food Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**