

Establishment Name

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

**5 AGAVES MEXICAN RESTAURANT** 

Type of Establishment

Remanent O Mobile

1508 ROBINSON RD Address

O Temporary O Seasonal

Old Hickory City

О3

Time in 01:25 PM AM/PM Time out 02:30: PM AM/PM

O Farmer's Market Food Unit

06/13/2022 Establishment # 605255700 Inspection Date

Embargoed 1

Purpose of Inspection MRoutine

O Follow-up

O Complaint O Preliminary

Follow-up Required 级 Yes O No

O Consultation/Other

Number of Seats 64

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{Z}}$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	X	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	X	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status						R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16	X	0	0	0	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	X	0	0	0	Proper hot holding temperatures	0	0		
20		×	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	0	Proper date marking and disposition	0	0		
22	0	0	×	0	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	OUT	NA	NO	Chemicals	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5	
26	0	28			Toxic substances properly identified, stored, used	0	0	3	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

pect	on	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	-
	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	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	氮	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 8	0	
	58 Tobacco products offered for sale			0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

or report in a conspicuous manner. You have the right to request a hearing r 6, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n ten (10) days of the date of the

06/13/2022

Date Signature of Environmental Health

06/13/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) ) 6153405620 Please call ( to sign-up for a class.

RDA 629

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: 5 AGAVES MEXICAN RESTAURANT

Establishment Number #: |605255700

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
Manual	Chlorine	0						

Equipment Temperature						
Description Temperature (Fahrenhei						
Prep cooler	60					
Walk in cooler	40					
Walk in freezer	2					
Coke refrigerator	40					

Description	State of Food	Temperature ( Fahrenheit
Cook rice on steam table	Hot Holding	159
Cook chicken on steam table	Hot Holding	154
White cheese on steam table	Hot Holding	147
Cook fajita salad off grill	Cooking	183
Cook rice sitting out at room temp	Cooling	149
Pico sauce in walk in cooler	Cold Holding	38
Pico sauce in coke refrigerator	Cold Holding	40

Observed Violations
Total # 15
Repeated # ()
8: Hand sink not accessible in area with three compartment sink. Items in hand sink and in front of it ( CA) remove items 8: No paper towels at han sink in kitchen ( CA ) employee put some there
14: No sanitizer reading in sanitize sink at three compartment sink. Reading zero ppm of chlorine and zero ppm of QA. (CA) provide chlorine
20: Prep cooler reading at 60 F.( CA) Do not use until service. All food place in ice bath
20: Pico sauce on prep cooler reading at 53 F. Must be 41 F or below ( CA) embargo 1lbs
20: Raw shrimp in prep cooler reading at 56 F. (CA) place on ice 20: Raw chicken reading at 54 F inprep cooler. (CA) place on ice. Owner call refrigerator maintenance and he is on his way
20: Sliced tomatoes on prep cooler reading at 50 F. Must be 41 F or below (CA) place in ice
26: Chemical in spray bottle store on top of beer (CA) chemical remove 26: Chemical spray bottle with a off yellow chemical in it is unlabeled on top of beer (CA) label chemical spray bottle
37: Bottle water on cart with sliced onion not full on seal is broken
39: Wipe cloth bucket stored on the floor in area near walk in cooler
42: Stacking containers on top of each other while wet in area with three compartment sink on rack
47: Blade of can opener is extremely dirty
52: Dumpster lid open

<sup>\*\*\*</sup>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: 5 AGAVES MEXICAN RESTAURANT

Establishment Number: 605255700

### 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: Observed cook washing hands when he came into the kitchen before making food for customers
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: GFS

- 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: See temp below
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp below
- 19: See temp below
- 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.
- 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.

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

Establishment Name: 5 AGAVES MEXICAN RESTAURANT					
Establishment Number: 605255700					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Name: 5 AGAVES MEXICAN RESTAURANT							
Establishment Number #	605255700						
Sources							
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Received complaint	: That the place have a l	eak from the roof that leak	over sinks and they have roaches	5.			
Answer complaint : t	thus complete inspection	n was done. I did not see ar	ny roach or no signs of a leak fror	n ceilng			

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