



TENNESSEE DEPARTMENT OF HEALTH  
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name 5 AGAVES MEXICAN RESTAURANT Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 1508 ROBINSON RD ☐ Temporary ☐ Seasonal  
City Old Hickory Time in 01:55 PM AM / PM Time out 03:30 PM AM / PM  
Inspection Date 05/07/2024 Establishment # 605255700 Embargoed 2  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 64

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="checkbox"/>	<input type="checkbox"/>				5														
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting					<input type="checkbox"/>	<input type="checkbox"/>				5														
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use					<input type="checkbox"/>	<input type="checkbox"/>				5														
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed					<input type="checkbox"/>	<input type="checkbox"/>				5														
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="checkbox"/>	<input type="checkbox"/>																		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible					<input type="checkbox"/>	<input type="checkbox"/>				2														
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source					<input type="checkbox"/>	<input type="checkbox"/>				5														
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature					<input type="checkbox"/>	<input type="checkbox"/>																		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated					<input type="checkbox"/>	<input type="checkbox"/>																		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction					<input type="checkbox"/>	<input type="checkbox"/>				5														
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food separated and protected					<input type="checkbox"/>	<input type="checkbox"/>					4													
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized					<input type="checkbox"/>	<input type="checkbox"/>				5														
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served					<input 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"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time and temperatures					<input type="checkbox"/>	<input type="checkbox"/>				5									
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding					<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperature					<input type="checkbox"/>	<input type="checkbox"/>				5									
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures					<input type="checkbox"/>	<input type="checkbox"/>													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures					<input type="checkbox"/>	<input type="checkbox"/>													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition					<input type="checkbox"/>	<input type="checkbox"/>													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records					<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Consumer Advisory																			
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Consumer advisory provided for raw and undercooked food					<input type="checkbox"/>	<input type="checkbox"/>				4									
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered					<input type="checkbox"/>	<input type="checkbox"/>				5									
	IN	OUT	NA	NO	Chemicals																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used					<input type="checkbox"/>	<input type="checkbox"/>					5								
26	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Toxic substances properly identified, stored, used					<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan					<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.

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					OUT					
28	<input checked="" type="radio"/>				Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>		1	
29	<input checked="" type="radio"/>				Water and ice from approved source	<input type="radio"/>	<input type="radio"/>		2	
30	<input checked="" type="radio"/>				Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>		1	
Food Temperature Control					OUT					
31	<input checked="" type="radio"/>				Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>		2	
32	<input checked="" type="radio"/>				Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>		1	
33	<input checked="" type="radio"/>				Approved thawing methods used	<input type="radio"/>	<input type="radio"/>		1	
34	<input checked="" type="radio"/>				Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>		1	
Food Identification					OUT					
35	<input checked="" type="radio"/>				Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>		1	
Prevention of Food Contamination					OUT					
36	<input checked="" type="radio"/>				Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>		2	
37	<input checked="" type="radio"/>				Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>		1	
38	<input checked="" type="radio"/>				Personal cleanliness	<input type="radio"/>	<input type="radio"/>		1	
39	<input checked="" type="radio"/>				Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>		1	
40	<input checked="" type="radio"/>				Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>		1	
Proper Use of Utensils					OUT					
41	<input checked="" type="radio"/>				In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>		1	
42	<input checked="" type="radio"/>				Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>		1	
43	<input checked="" type="radio"/>				Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>		1	
44	<input checked="" type="radio"/>				Gloves used properly	<input type="radio"/>	<input type="radio"/>		1	
Utensils and Equipment					OUT					
45	<input checked="" type="radio"/>				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>		1	
46	<input checked="" type="radio"/>				Warewashing facilities; installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>		1	
47	<input checked="" type="radio"/>				Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>		1	
Physical Facilities					OUT					
48	<input checked="" type="radio"/>				Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>		2	
49	<input checked="" type="radio"/>				Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>		2	
50	<input checked="" type="radio"/>				Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>		2	
51	<input checked="" type="radio"/>				Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>		1	
52	<input checked="" type="radio"/>				Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>		1	
53	<input checked="" type="radio"/>				Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>		1	
54	<input checked="" type="radio"/>				Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>		1	
Administrative Items					OUT					
55	<input checked="" type="radio"/>				Current permit posted	<input type="radio"/>	<input type="radio"/>		0	
56	<input checked="" type="radio"/>				Most recent inspection posted	<input type="radio"/>	<input type="radio"/>		0	
Compliance Status					YES	NO				
Non-Smokers Protection Act										
57	<input checked="" type="radio"/>				Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input checked="" type="radio"/>		0	
58	<input checked="" type="radio"/>				Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>		0	
59	<input checked="" type="radio"/>				If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>		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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Ethan C. [Signature] Date 05/07/2024 Signature of Environmental Health Specialist [Signature] Date 05/07/2024

\*\*\*\* 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: 5 AGAVES MEXICAN RESTAURANT

Establishment Number #: 605255700

**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)
Manual	Chlorine		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	34
Walk in cooler	40
Walk in freezer	0
Coke cooler in wait station	40

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Refried beans in steam table	Hot Holding	158
Cook chicken with vegetables on steam table	Hot Holding	148
White cheese on steam table	Hot Holding	138
Cook beef on stove	Reheating	174
Tamales on shelf above stove	Hot Holding	172
Mozzerallo cheese on prep cooler	Cold Holding	41
Diced tomatoes on prep cooler	Cold Holding	39
Cut lettuce on ice on shelf above prep cooler	Cold Holding	38
Raw chicken on prep cooler	Cold Holding	38
Cook rice in walk in cooler	Cold Holding	38
Cheese sauce in walk in cooler	Cold Holding	36
Raw chicken in walk in cooler	Cold Holding	37
Sausage in refrigerator at wait station	Cold Holding	40
Salsa made with real tomatoes in refrigerator at	Cold Holding	40
Mozzerallo cheese in coke cooler at wait station	Cold Holding	39

### Observed Violations

Total # 14

Repeated # 0

- 13: Raw eggs in walk in cooler are stored above pasteurized eggs in walk in cooler ( PIC separated them
- 19: Soup with cook chicken sitting out on shelf above stove in cook line reading at 83 F. Must be 135 F or above ( CA) trained and embargo
- 26: Sanitizer at three compartment sink reading above 200 ppm
- 41: Handle of scoop touching ice in ice bin upfront
- 41: Utensil in standing water at wait station
- 42: Stacking pans on top of each other while wet on rack by walk in cooler
- 47: Dirty in the crack inside of microwave in the back
- 47: Tea nozzle dirty on the container
- 47: Dirty inside of ice machine
- 50: Leak at drain of hand sink in washing area
- 52: Dumpster not on a easy to clean surface. ( Pavement)
- 52: Unused items at the back of the building
- 53: Bare wood not painting on racks above steam table
- 56: Last inspection not poisted

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**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: Have a health department
- 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 wash hands when he came into the kitchen
- 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 food source chart
- 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.
- 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 food temperature chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling is done by letting it sit out at room temperature until it reaching 135 F and then place in walk in cooler
- 20: See food temperature chart
- 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: Have a consumer advisory
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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.

**Establishment Information**

Establishment Name: 5 AGAVES MEXICAN RESTAURANT

Establishment Number : 605255700

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

<b>Establishment Information</b>	
Establishment Name:	5 AGAVES MEXICAN RESTAURANT
Establishment Number #:	605255700

<b>Sources</b>			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	LC Food and rest depot
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Follow up with in ten days			