

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name	Mr. Panchos		Type of Establishment	☒ Permanent	☐ Mobile
Address	1033 W Main St Ste 107			☐ Temporary	☐ Seasonal
City	Lebanon	Time in	12:30 PM	AM / PM	Time out
					12:45 PM
Inspection Date	07/29/2022	Establishment #	605253255	Embargoed	0
Purpose of Inspection	☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other				
Risk Category	☒ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No				
					Number of Seats
					240

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 (IK, 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	☒	☐			Person in charge present, demonstrates knowledge, and performs duties			☐	☐	5	
	IN	OUT	NA	NO	Employee Health						
2	☒	☐			Management and food employee awareness, reporting			☐	☐	5	
3	☒	☐			Proper use of restriction and exclusion			☐	☐		
	IN	OUT	NA	NO	Good Hygienic Practices						
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use			☐	☐	5	
5	☒	☐		☐	No discharge from eyes, nose, and mouth			☐	☐		
	IN	OUT	NA	NO	Preventing Contamination by Hands						
6	☒	☐		☐	Hands clean and properly washed			☐	☐	5	
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			☐	☐		
8	☒	☐			Handwashing sinks properly supplied and accessible			☐	☐	2	
	IN	OUT	NA	NO	Approved Source						
9	☒	☐			Food obtained from approved source			☐	☐	5	
10	☐	☐	☐	☒	Food received at proper temperature			☐	☐		
11	☒	☐			Food in good condition, safe, and unadulterated			☐	☐		
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction			☐	☐		
	IN	OUT	NA	NO	Protection from Contamination						
13	☒	☐	☐		Food separated and protected			☐	☐	4	
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized			☐	☐	5	
15	☒	☐			Proper disposition of unsafe food, returned food not re-served			☐	☐	2	

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

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

GOOD RETAIL PRACTICES

OUT=not in compliance

COS=corrected on-site during inspection

R-repeat (violation of the same code provision)

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

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

MRL	07/29/2022		07/29/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

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

Establishment Number #: 605253255

Smoking observed where smoking is prohibited by the Act.

Temperature (Fahrenheit)

Temperature (Fahrenheit)

Temperature (Fahrenheit)

41

41

Observed Violations

Total # 7

Repeated # 0

33:

34:

36:

37:

39:

45:

53:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mr. Panchos

Establishment Number : 605253255

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26: Item corrected. Spray bottles labeled and chemicals stored correctly
- 27:
- 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.

Establishment Information

Establishment Name: Mr. Panchos

Establishment Number : 605253255

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Source:
Source Type:	Source:
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Additional Comments

See routine inspection for comments