

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit EL SOL TEX MEX EXPRESS Permanent O Mobile Type of Establishment

1129 Franklin Road Suite A O Temporary O Seasonal Address

Lebanon Time in 03:00 PM AM / PM Time out 04:12; PM AM / PM City

05/16/2022 Establishment # 605261839 Embargoed 0 Inspection Date O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 30 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

IN	ê -in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		¢	OS=	соп	recte	d on-si	te duri	ing ins	spection R=repeat (violation of
					Compliance Status	cos	R	WT] [Compliance Status
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	NO	Cooking and Reheating of Tin
7	盔	0		_	Person in charge present, demonstrates knowledge, and	0	0	5	1 L						Control For Safety (TC
1	540	-			performs duties	·	I۷I	9	П	16	X	0	0	0	Proper cooking time and temperature
	IN	OUT	NA	NO	Employee Health] [17	0	0	0	200	Proper reheating procedures for hot I
2	380	0			Management and food employee awareness; reporting	0	0	_	Ιſ	П				NO	Cooling and Holding, Date Mari
3	×	0			Proper use of restriction and exclusion	0	0	٥	П		IN	OUT	NA	NO	a Public Health Co
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	0	0	X	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19	×	0	0	0	Proper hot holding temperatures
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	٠	П	20	2	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Proventing Contamination by Hands] [21	×	0	0	0	Proper date marking and disposition
6	100	0		0	Hands clean and properly washed	0	0		П	22	0	0	0	鋖	Time as a public health control: proor
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		-	_	_		
_	- 8				alternate procedures followed	_	_		П		IN	OUT	NA	NO	Consumer Advise
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	×	0	0		Consumer advisory provided for raw
			NA	NO	Approved Source	_			11		-	_	_		food
9	窓	0			Food obtained from approved source	0	0		П		IN	OUT	NA	NO	Highly Susceptible Pop
10	0	0	0	100	Food received at proper temperature	0	0	_	П	24	833	0	0		Pasteurized foods used; prohibited fo
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ		(m)		_		r astearged roods asea, prombted to
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	OUT	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				1 1	25	0	0	巡		Food additives: approved and proper
13	×	0	0		Food separated and protected	0	0	4	1 [26	1	0			Toxic substances properly identified,
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [IN	OUT	NA	NO	Conformance with Approve
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, specialize HACCP plan

						_	_	
	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	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

duction of pathogens, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	WT	l L
	OUT					ш
28		Pasteurized eggs used where required	0	0	1	П
29		Water and ice from approved source	0	0	2	П
30	0	Variance obtained for specialized processing methods	0	0	1	П
	OUT	Food Temperature Control				П
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	H
32	0	Plant food properly cooked for hot holding	0	0	1	ı
33	0	Approved thawing methods used	0	0	1	11
34	0	Thermometers provided and accurate	0	0	1	11
	OUT	Food Identification		_		H
35	Ж	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food Contamination				11
36	0	Insects, rodents, and animals not present	0	0	2	
37	338	Contamination prevented during food preparation, storage & display	0	0	1	П
38	0	Personal cleanliness	0	0	1	11
39	0	Wiping cloths; properly used and stored	0	0	1	li
40	0	Washing fruits and vegetables	0	0	1	Ιſ
	OUT	Proper Use of Utensils				11
41	0	In-use utensils; properly stored	0	0	1	ı
42	38	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	ıt
43		Single-use/single-service articles; properly stored, used	0	0	1	ΙÌ
44		Gloves used properly	Ö	Ö	1	١,

pect	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窳	Hot and cold water available; adequate pressure	0	0	7
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	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a hearing rega ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/16/2022

05/16/2022

Signature of Person In Charge

coigl Date Signature of Environmental Health Specialist

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



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Establishment Number # | 605261839

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 (Fahrenhelt)					
Three comp sink	Quat							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
ATOSTA RIC	40				
Jarritos RIC					
Pepsi RIC	36				
Pepsi Slide Door RIC					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Rice	Hot Holding	147				
Beans	Hot Holding	158				
Beans with meat	Hot Holding	149				
Chicken with peppers	Hot Holding	157				
Ground Beef	Hot Holding	151				
Shrimp	Hot Holding	141				
Chorizo	Hot Holding	149				
Steak	Hot Holding	149				
Grilled Chicken	Hot Holding	146				
Pork	Hot Holding	138				
Queso	Hot Holding	147				
Lettuce	Cold Holding	41				
Diced Tomatoes	Cold Holding	41				
Mango Pico	Cold Holding	41				
Steak	Cold Holding	41				

Observed Malatines
Observed Violations
Total # 5 Repeated # 0
35: Food storage containers not labeled stored on shelving next to back door exit 37: Boxes of tortillas stored on the floor behind the hot well serve line 42: Pans stacked wet on shelving in front of three comp sink 47: Food debri build up inside of and on doors of stand up RIC;Blue Air and ATOSA RIC 48: Hand sink inside kitchen area missing nozzle to turn on hot water employees turn on hot water at valve under-sink to use hot water for hand washing
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[&]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

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: See sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Serving Raw Oysters shell stock tags are present with supply
- 13: (IN) All raw animal food is separated and protected as required.
- 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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.

23:

24:

- 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.

Establishment Name: EL SOL TEX MEX EXPRESS Establishment Number: 605261839	
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Comments/Other Observations (cont'd)	
Additional Comments (cont'd) See last page for additional comments.	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: EL	SOL TEX MEX EXPR	RESS					
Establishment Number #:	605261839						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Restaurant Depot PFG MID SOUTH				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Fresh Oysters in ice	bath at 36 degrees sh	ell stock tag out May 19th, 202	22				