

Establishment Name

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 04:10 PM AM/PM Time out 04:15: PM AM/PM

11/04/2021 Establishment # 605173895 Embargoed 0 Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 95 Risk Category О3 04 Follow-up Required O Yes 疑 No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	0			erson in charge present, demonstrates knowledge, and erforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	
3	0	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	0	0			Food obtained from approved source	0	0	
10		0	0	0	Food received at proper temperature	0	0	
11	0	0			Food in good condition, safe, and unadulterated C		0	5
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	0		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	0	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Jalisco Mexican Restaurant

1290 Sparta Pike

Lebanon

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

#### the introduction of pathogo s, chemicals, and physical objects into foods.

L PRACTICES

			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	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	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	
37	328	Contamination prevented during food preparation, storage & display	0	0	1
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	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45 S Food and nonfood-contact surfaces cleanable, properly designed constructed, and used				0	1
46 O 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	49 O Plumbing installed; proper backflow devices		0	0	2
50	50 O Sewage and waste water properly disposed		0	0	2
51 O		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	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	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a herr. 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. ten (10) days of the date of the

was Likesbard

Signature of Person In Charge

11/04/2021 ars) Date Signature of Environmental Health Specialist

S

11/04/2021

Date

\*\*\*\* 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) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

SCORE

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



Establishment Information							
Establishment Name: Jalisco Mexican Restaurant							
Establishment Number #: [605173895							
NSPA Survey – To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	n of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.				
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info			1				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renneit)			
Equipment Temperature							
Description			Temperature ( Fah	renhelf)			
			•				
Food Temperature			1= 1				
Description		State of Food	Temperature ( Fah	renheit)			

Observed Violations
Total # 4 Repeated # 0
Repeated # 0
35:
37:
<b>11</b> :
<b>1</b> 5:

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations	
7: 8:	
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See page at the end of this document for any violations that could not be displayed in this	зарасс.
Additional Comments	
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Establishment Information

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Establishment Number # 605173895							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Priority violation corrected							

Establishment Information