

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



Establishment Information	
Establishment Name:	El Molino
Establishment Number #:	605217081

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)
Sani Bucket	Chlorine	200	
Auto-Chlor	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Frigidaire Beer RIC	
Coke Bottle Drinks RIC	44
WIC	38
Turbo Air RIC	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salsa	Cold Holding	41
Pico	Cold Holding	39
Beans	Cold Holding	39
Chicken	Cold Holding	39
Raw Chicken	Cold Holding	38
Rice	Hot Holding	137
Cheese Dip	Hot Holding	138
Beans	Hot Holding	176
Ground Beef	Hot Holding	174
Sliced Tomatoes	Cold Holding	41
Shredded Lettuce	Cold Holding	41
Steak	Hot Holding	147
Raw Steak	Cold Holding	39
Shrimp	Cold Holding	35
Fish Filet	Cold Holding	38

Observed Violations

Total # 6

Repeated # 0

34: No visible thermometers in the three white chest freezers or the Turbo Air RIC
36: Observed three live roaches crawl from ATOSTA RIC when opened to temp food items in RIC
42: Pans stacked wet on shelving above three comp sink
43: Clear plastic to go lids stored haphazardly in service window
45: Cutting boards on cook line stained and grooved
47: Food debris build up inside and on outside and water pooling in bottom of ATOSTA RIC

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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: (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.
- 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: (NO) No raw animal foods cooked during inspection.
- 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.

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

See last page for additional comments.

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Additional Comments