

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

08/25/2023 Establishment # 605253839 Embargoed 0 Inspection Date

₩ Follow-up

Chago's Mexican Restaurant

579 Almaville Rd

Smyrna

Routine

O Complaint O Preliminary O Consultation/Other

Time in 01:20 PM AM/PM Time out 01:45: PM AM/PM

Number of Seats 136 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	∉ -in c	omplii	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			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
45	922	_			Proper disposition of unsafe food, returned food not re-		$\overline{}$	2

ᆫ	Compliance status						ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	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	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	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	325	0	0		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT				_
28	_	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	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	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

rspection R-repeat (violation of the same code provision)								
	Compliance Status							
	OUT Utensils and Equipment							
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	0	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	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	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	3%	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			
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				

You have the right to request a h ten (10) days of the date of the

08/25/2023

Hea**Q**Op

08/25/2023

Signature of Person In Charge

PH-2267 (Rev. 6-15)

**** 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.) 6158987889 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Chago's Mexican Restaurant
Establishment Number ≢: [605253839]

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)				
Dish machine	Cl	100					

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Raw chicken make line cooler prepped 10 min ago	Cooling	60					
Raw beef make line cooler preppes 10 min ago	Cooling	60					
Raw fish make line cooler	Cold Holding	38					
Raw chicken make line cooler	Cold Holding	39					
Raw beef wic	Cold Holding	42					
Salsa wic	Cold Holding	42					

Observed Violations
Total # 3 Repeated # 0
Repeated # ()
37:
41: 53:
53:
THOse name at the and of this document for any violations that could not be displayed in this space.

^{&#}x27;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



Establishment Name: Chago's Mexican Restaurant	
Establishment Number: 605253839	
Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: Discussed no eating or drinking in food prep area. 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using ap 15: 16: 17: 18: See food temps. Op bought a new make line prep cooler. 19: 20: 21: 22: 23: 24: 25: 26: (IN) All poisonous or toxic items are properly identified, stored, and used. 27: 58:	
1. 2·	
2·	
4. Discussed no eating or drinking in food prep area	
5:	
6:	
7:	
8:	
9:	
10:	
11 :	
12:	
13:	
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using ap	proved methods.
15:	
16:	
17: 10: Con food towns. On hought a value make line year andler	
18: See 1000 temps. Op bought a new make line prep cooler.	
19. 20.	
20. 21·	
21. 22·	
23·	
24:	
25:	
26: (IN) All poisonous or toxic items are properly identified, stored, and used.	
27:	
57: 58:	
58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Chago's Mexican Restaurant					
Establishment Number: 605253839					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information	il and the second secon
Establishment Name: Chago's Mexican Restaurant	
Establishment Number #: 605253839	
Sources	
Source Type:	Source:
Additional Comments	
Delivered warning letter for previous inspection not posted. Discussed the revocation process for the repeat violation of item 26. Op recieved my forwarded email regarding scheduling a meeting to discuss a food safety plan.	
All priority item violations have been corrected.	
' *	