



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: El Mezcal Restaurant
Address: 9947 Wolf River, STE 111
City: Germantown
Inspection Date: 11/30/2023
Time in: 02:30 PM
Time out: 04:50 PM
Risk Category: 03
Number of Seats: 140

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 (IN, 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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 11/30/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/30/2023



Establishment Information

Establishment Name: El Mezacal Restaurant
 Establishment Number #: 605205226

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)
Commercial dishwasher	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
True cooler	30
Xiltek reach in cooler	40
Walk in freezer	5
Walk in cooler	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	50
Diced tomatoes	Cold Holding	47
Guacamole	Cold Holding	47
Raw chicken	Cold Holding	44
Raw beef	Cold Holding	42
Raw shrimp	Cold Holding	45
Pico	Cold Holding	43
Ground beef	Hot Holding	170
Shredded chicken	Hot Holding	180
Shredded beef	Hot Holding	180
Refried beans	Hot Holding	175
Rice	Hot Holding	170
Shrimp	Cooking	170

Observed Violations

Total # 11

Repeated # 0

14: Cutting boards are deeply stained. Please replace.

18: Improper cooling of rice and cheese sauce. Rice temperature is reading at 94 and has been cooling since the this morning as stated by the PIC. Cheese sauce temperature is 101 and has passed the 2 hr mark of the cool down process.

Educated PIC on the proper cool down process.

20: Several TCS foods are not holding temperature below 41 degrees. All cold holding foods must be below 41 degrees.

21: There is no date marking system in place. Educated PIC on the proper date marking system.

31: Improper cooling methods used for cooling down process. Pans of rice and cheese sauce were observed covered and sitting on counter.

35: Unlabeled food containers. Label all food containers on shelves, walk in cooler and walk in freezer.

37: Several boxes of food stored on the floor of the walk in freezer. Please elevate 6 inches off the floor. Uncovered food stored in walk in freezer and in prep coolers. Please cover all foods to prevent contamination.

39: Observed employee keeping wiping cloth hanging from his pockets. Wiping cloths must be stored in sanitizing buckets.

42: Plates are improperly stored on serving line. Please invert.

45: Grills need cleaning. Inside of ovens need cleaning. Grease build up on stove. Ice build up in walk in freezer.

53: Stained ceiling tiles throughout the restaurant. Floors need cleaning near the dishwasher area.



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Comments/Other Observations

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***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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Sources

Source Type: Food Source: Gordins

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Emailed PIC copy of date marking system and cool down process.