

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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82

El Mezacal Restaurant

Type of Establishment

Type of Establishment

Address 9947 Wolf River, STE 111 O Temporary O Seasonal

City Germantown Time in 02:30 PM AM / PM Time out 04:50; PM AM / PM Time ou

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

Risk Category O1 製2 O3 O4 Follow-up Required 観 Yes O No Number of Seats 140

isk 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 (IH, OUT, HA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_		rrecte	d on-si	te dur	Ŷ
					Compliance Status	COS	R	WT] [_
	IN	OUT	NA	NO	Supervision					IN	оит	NA	ı
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	12	0	0	ł
	IN	ОUТ	NA	NO	Employee Health				17		ō	ō	t
2	ĸ	0			Management and food employee awareness; reporting	0	0		1 🗀				Ì
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	X	0	Ī
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1	0	0	Ī
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	_	×	0	Ī
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	25	0	I
6	X	0		0	Hands clean and properly washed	0	0		22	0	0	0	I
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA	ł
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	0	Ī
	IN	OUT	NA	NO	Approved Source				1 Ľ	7 8		_	l
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	Ī
10	0	0	0	×	Food received at proper temperature	0	0]	24	0	0	200	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		Ľ	640	l
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	I
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%	Ī
13	×	0	0		Food separated and protected	0	0	4	26	窦	0		ì
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	ĺ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	I

ш	Compliance Status			cos	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	25	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	0		巡		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

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	ᄣ	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	Ж	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	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	1
44	10	Gloves used properly	O	O	-

erson In Charge

pect	Of 1	R-repeat (violation of the same code provision)		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	麗	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	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. section 1944-293, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

11/30/2023

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Date Signature of Environmental Health Specialist

11/30/2023

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 9012229200 to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info							
Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Chlorine	100						

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

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

^{***}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: El Mezacal Restaurant	
Establishment Number: 605205226	
THE CONTRACTOR OF THE CONTRACT	
Comments/Other Observations	
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Additional Comments	
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 Mezacal Restaurant	
Establishment Number: 605205226	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information						
	Mezacal Restaurant					
Establishment Number #:	605205226					
Courses						
Sources						
Source Type:	Food	Source:	Gordins			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					
Emailed PIC copy of	f date marking system	and cool down process.				