



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name La Cocina Mexican Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 8484 Sparta Pike ☐ Temporary ☐ Seasonal
City Watertown Time in 03:03 PM AM / PM Time out 03:42 PM AM / PM
Inspection Date 02/21/2024 Establishment # 605258446 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 62

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status															COS	R	WT												
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties										<input type="checkbox"/>	<input type="checkbox"/>	5												
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting										<input type="checkbox"/>	<input type="checkbox"/>	5												
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use										<input type="checkbox"/>	<input type="checkbox"/>	5												
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed										<input type="checkbox"/>	<input type="checkbox"/>	5												
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="checkbox"/>	<input type="checkbox"/>													
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source										<input type="checkbox"/>	<input type="checkbox"/>	5												
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature										<input type="checkbox"/>	<input type="checkbox"/>													
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated										<input type="checkbox"/>	<input type="checkbox"/>													
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction										<input type="checkbox"/>	<input type="checkbox"/>													
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food separated and protected										<input type="checkbox"/>	<input type="checkbox"/>	4												
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized										<input type="checkbox"/>	<input type="checkbox"/>	5												
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served										<input type="checkbox"/>	<input type="checkbox"/>	2												

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

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

GOOD RETAIL PRACTICES																								
OUT=not in compliance										COS=corrected on-site during inspection					R=repeat (violation of the same code provision)									
Compliance Status										COS					R					WT				
Safe Food and Water																								
28	OUT	Pasteurized eggs used where required																						1
29	OUT	Water and ice from approved source																						2
30	OUT	Variance obtained for specialized processing methods																						1
Food Temperature Control																								
31	OUT	Proper cooling methods used; adequate equipment for temperature control																						2
32	OUT	Plant food properly cooked for hot holding																						1
33	OUT	Approved thawing methods used																						1
34	OUT	Thermometers provided and accurate																						1
Food Identification																								
35	OUT	Food properly labeled; original container; required records available																						1
Prevention of Food Contamination																								
36	OUT	Insects, rodents, and animals not present																						2
37	OUT	Contamination prevented during food preparation, storage & display																						1
38	OUT	Personal cleanliness																						1
39	OUT	Wiping cloths: properly used and stored																						1
40	OUT	Washing fruits and vegetables																						1
Proper Use of Utensils																								
41	OUT	In-use utensils; properly stored																						1
42	OUT	Utensils, equipment and linens; properly stored, dried, handled																						1
43	OUT	Single-use/single-service articles; properly stored, used																						1
44	OUT	Gloves used properly																						1

Compliance Status										COS					R					WT				
Utensils and Equipment																								
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used																						1
46	OUT	Warewashing facilities; installed, maintained, used, test strips																						1
47	OUT	Nonfood-contact surfaces clean																						1
Physical Facilities																								
48	OUT	Hot and cold water available; adequate pressure																						2
49	OUT	Plumbing installed; proper backflow devices																						2
50	OUT	Sewage and waste water properly disposed																						2
51	OUT	Toilet facilities: properly constructed, supplied, cleaned																						1
52	OUT	Garbage/refuse properly disposed; facilities maintained																						1
53	OUT	Physical facilities installed, maintained, and clean																						1
54	OUT	Adequate ventilation and lighting; designated areas used																						1
Administrative Items																								
55	OUT	Current permit posted																						0
56	OUT	Most recent inspection posted																						0
Compliance Status										YES					NO					WT				
Non-Smokers Protection Act																								
57	OUT	Compliance with TN Non-Smoker Protection Act																						0
58	OUT	Tobacco products offered for sale																						0
59	OUT	If tobacco products are sold, NSPA survey completed																						0

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

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Establishment Number #: 605258446

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	50	
3 comp sink not set up	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Fridge	38
Cooler drawer under grill	55
Makeline pc	39
Slide door ric	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken tamales cooked 2.5 hrs slide door ric	Cooling	73
All tcs foods cooler drawer under grill	Cold Holding	47
Cooked chicken in pan on stove	Hot Holding	116
Salsa in ice bath	Cold Holding	41
Milk fridge	Cold Holding	39
Queso steam table	Hot Holding	149
Sliced tomato makeline pc	Cold Holding	41
Cooked chicken kitchen ric	Cold Holding	40

Observed Violations

Total # 5

Repeated # 0

18: Chicken tamales in slide door ric, cooked 2.5 hours ago temp between 70 and 80F. Cos by pic reheating to 165F before cooling again; advised placing food in freezer after cooking to rapidly cool. Will send cooling fact sheet.

19: Cooked chicken in pan on stove with no heat applied temps 116F. Cos by pic discarding and discussed hot holding foods at 135F or higher.

20: All tcs foods in cooler drawer under grill temp between 47 and 55F. Foods were stocked from reach in coolers within past 4 hours per pic, both thermometers in drawer read between 55 and 60F. Cos by pic reloacting some foods to ric, using ice to rapidly cool others. Advised pic to monitor ambient temp and call for service if needed.

52: Discarded ice in hand sink, being used for dump sink

53: Several cracked or broken floor tiles throughout

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Comments/Other Observations

- 1: Pic able to discuss ware washing, cold holding, and proper cooling practices. (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic has knowledge. Will email employee health fact sheet.
- 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: Observed employee hand washing
- 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 food source
- 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: Pic described prewashing dishes in 3 comp sink followed by sending through dish machine. (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 cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 21: Cooked and RTE foods on hand were prepared less than 24 hours ago per pic
- 22: (NA) No food held under time as a public health control.
- 23: Advisory present and applicable items denoted
- 24: (NA) A highly susceptible population is not served.
- 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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Sources

Source Type: Food Source: Halsey, Poncho's, Rest Depo

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Ornelaszarate@gmail.com

Will email cooling, date marking, and demo of knowledge fact sheets in Spanish.