

**Mount Juliet** 

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

0 0

0 0

0 0

0 0

0 0

O Farmer's Market Food Unit El Comal Mexican Restaurant #1 Remanent O Mobile Establishment Name Type of Establishment 11177 Lebanon Rd. O Temporary O Seasonal

04/11/2022 Establishment # 605211561 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 108 Risk Category О3 04 Follow-up Required O Yes 疑 No

ase Control and Preventio

Time in 11:38; AM AM/PM Time out 12:30; PM AM/PM

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

atus (IN, OUT, NA, NO) for e

11	N=in c	compi	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		X	)\$=c	orrect	ed on-s	ite dur	ing ins	spection R=repeat (violation of the same code provi
					Compliance Status	cos	R	WT						Compliance Status
	IN	OUT	NA	NO	Supervision		0 0 5		П	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature
<b>T</b>	6+2	_	_	_	Person in charge present, demonstrates knowledge, and	_			1	001			Control For Safety (TCS) Foods	
וין	黨	١0			performs duties	0			0 0		1	6 💥	0	0
	IN	OUT	NA	NO	Employee Health				1	7 0	0	0	25	Proper reheating procedures for hot holding
2	DK	0			Management and food employee awareness; reporting	0	0		П					Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0 0 5			IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				[1	8 10	0	0	0	Proper cooling time and temperature
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9 🚖	0	0	0	Proper hot holding temperatures
5	黨	0	1		No discharge from eyes, nose, and mouth	0	0	L o	_	0 25		0		Proper cold holding temperatures
	IN OUT NA NO Preventing Contamination by Hands						1 2	0	0	0	Proper date marking and disposition			
6	黨	0		0	Hands clean and properly washed	0	0		وا ا	2 0	l٥	×	0	Time as a public health control: procedures and records
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		1 -			
Ŀ	_		_		alternate procedures followed	_	-   -		ш	IN	OUT	NA	NO	Consumer Advisory
8	区	0			Handwashing sinks properly supplied and accessible	0	0	2	I2	의됐	lο	0		Consumer advisory provided for raw and undercooked
	_	-	NA	NO		-				_	_	-		food
9	黨	0			Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	Highly Susceptible Populations
10		0	0	120	Food received at proper temperature	0	0	١. ١	1 2	4 0	0	320		Pasteurized foods used; prohibited foods not offered
11	×	0	$\perp$		Food in good condition, safe, and unadulterated	0	0	5	Ľ		Ľ			r dated aced roods dated, promoted roods not offered
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	Chemicals
		OUT	NA	NO	Protection from Contamination					5 O	0	- XX		Food additives: approved and properly used
13	黛		0		Food separated and protected	0	0	4	2	6 🙊	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan

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

GOOD RETAIL PRACTICES												
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status					] [			Compliance Status	COS	R	WT
	OUT Safe Food and Water		1 [		OUT	Utensiis and Equipment						
28	0	Pasteurized eggs used where required	0	ТО	1	1 [	45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40 (20)	(84)	constructed, and used	_	U	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 O		Warewashing facilities, installed, maintained, used, test strips		0	4
	OUT	Food Temperature Control				3 I					_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	0	١٧	l ²	11		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	া	2
33	0	Approved thawing methods used	0	0	1	11	49	0	Plumbing installed; proper backflow devices	0	0	2
34	XX	Thermometers provided and accurate	0	О	1	11	50	0	Sewage and waste water properly disposed	0	0	2
	OUT				_	11			Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				11	53		Physical facilities installed, maintained, and clean		0	1
36	0	Insects, rodents, and animals not present	0	0	2	][	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	186	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	1 [			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				11	Non-Smokers Protection Act					
41	20	In-use utensils; properly stored	0	0	1	1 [	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 [	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

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

04/11/2022

Date

04/11/2022 Date

\*\*\*\* 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. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: El Comal Mexican Restaurant #1

Smoking observed where smoking is prohibited by the Act.

Establishment Number #: 605211561

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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						
Dish machine	CI	100							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in freezer dry storage	14				
Walk in cooler (wic)	39				
Ric line	38				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Pinto beans	Hot Holding	157				
Shredded chicken	Hot Holding	140				
Pico	Cold Holding	40				
Shredded chicken 10 mins sheet pan with ice	Cooling	167				
Shredded chicken peppers and onions wic	Cold Holding	41				
Refried beans Wic	Cold Holding	41				
Grilled chicken	Cooking	172				

Observed Violations							
Total # 5							
Repeated # ()							
34: No thermometer in white rif by back door							
39: Wiping cloth left laying on cart in dining room							
41: Scoop handle laying own in season salt							
42: White buckets stacked wet on shelf in dry storags							
45: Severely grooved cutting boards stored on shelf in dry storage							

<sup>&</sup>quot;"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 Comal Mexican Restaurant #1

Establishment Number: 605211561

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Employees are washing hands when changing gloves. Observed employees washing hands several times during inspection
- 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 source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Statement on menu
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: El Comal Mexican Restaurant #1					
Establishment Number: 605211561					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information								
Establishment Name: El Comal Mexican Restaurant #1								
Establishment Number #:	605211561							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	US Foods, Peppers food					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	ents							