



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name: LOS CABOS OF GERMANTOWN
Address: 2037 EXETER SUITE #2
City: Germantown
Inspection Date: 09/25/2023
Time in: 01:45 PM
Time out: 02:30 PM
Risk Category: O1
Number of Seats: 120

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

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: 09/25/2023
Signature of Environmental Health Specialist: [Signature] Date: 09/25/2023

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: LOS CABOS OF GERMANTOWN
 Establishment Number #: 605302614

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
No Smoking signs or the International *Non-Smoking* symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes	Cold Holding	38
Mushrooms	Cold Holding	43
Chicken	Cold Holding	43
Steak	Cold Holding	43
Sausage	Cold Holding	43
Pork	Cold Holding	43
Shrimp	Cold Holding	42
Veggie mix	Cold Holding	42

Observed Violations

Total # 7

Repeated # 0

35: Food containers are not labeled to its contents. Please label all food containers according to its contents.

37: Plates are observed in containers of RTE (ready to eat) foods in walk-in refrigerator. Food containers underneath serving line are uncovered. Foods and food containers are uncovered in both reach-in coolers. Please remove plates from RTE food containers. Use once, and then wash, rinse, and sanitize utensils after each use. Please cover all foods in storage. Boxes are on the floor in the freezer. Please place all boxes on shelves.

42: Plates and serving dishes are being stored upright. Please invert all dishes on serving line.

45: There is blood on the floor in the walk-in freezer. Please clean floor in the walk-in freezer.

46: Test strips are not available at the dishwasher. Please provide test strips for the dishwasher.

53: There are missing tiles underneath dry storage containers on shelf and in front of walk-in refrigerator. There is one missing tile underneath hand washing sink and there is water on the floor. Please repair floor and keep floor dry.

55: Permit has expired. Please renew for 2024 cycle.



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10: (NO): No food received during inspection.
- 11:
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13:
- 14: Violation corrected. Cutting boards have been replaced. Please continue to replace cutting boards as needed to avoid deep stains and deep grooves.
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Violation corrected. Food temperatures have improved. Food temperatures were observed at 43 degrees for several foods. Please continue to maintain cold foods at 41 degrees or below. Please service or replace cooler to ensure cold holding foods are at 41 degrees or below.
- 21: Violation corrected. Date marking system is correct and adequate. Discard dates are available for all eligible items. Please continue to implement proper date marking that must include discard dates. Do not exceed 7 days.
- 22:
- 23: Violation corrected. New menus have not been ordered yet. New menus will be available next month. A markup or rough draft has been presented to understand knowledge of consumer advisory requirements via menu.
- 24:
- 25:
- 26:
- 27:
- 57:
- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 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)

3:
4:
5:

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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Additional Comments

Violations 35 has been corrected. Labeling of foods has greatly improved. Violation 37 has been corrected. Containers have been covered below steam table. Foods are covered in walk-in units, and there are no boxes on the floor. Violation 45 has been corrected. There is no blood on the floor in the walk-in freezer. Violation 46 has been corrected. Test strips are available at the dishwasher. Manager has been informed that the chlorine sanitizer must be increased on the dishwasher.