



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: La Hacienda Meican Restaurant
Address: 3170 Village Shop Dr.
City: Memphis
Time in: 02:05 PM
Time out: 03:15 PM
Inspection Date: 12/06/2023
Establishment #: 605220118
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: 01

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.

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: 12/06/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/06/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)

Equipment Temperature

Description	Temperature (Fahrenheit)
CES cooler	38
Prep cooler	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shrimp	Cold Holding	37
Pork	Cold Holding	37
Tomato	Cold Holding	37
Raw chicken	Cold Holding	40
Raw beef	Hot Holding	40
Cooked beef	Cold Holding	41
Lettuce	Cold Holding	41
Pico	Cold Holding	39
Guacamole	Cold Holding	41
Cooked ground beef	Hot Holding	212
Pulled chicken	Hot Holding	203
Rice	Hot Holding	190
Refried beans		170
Chicken	Cooling	117
Ground beef	Cooling	130

Observed Violations

Total # 9

Repeated # 0

13: Raw chicken and raw beef stored together in the same pan. Must store separately.

18: Improper cooling of chicken and ground beef, both items were cooked and placed in walk in cooler. Discussed proper cooling procedure.

31: Improper cooling method for shredded chicken. Shredded stored covered on the counter.

35: Unlabeled food containers.

37: Scoops improperly stored in salt. Uncovered food on cold and hot holding table. Un covered food in walk in cooler. Box of cilantro stored on the floor of walk in cooler. Please elevate 6 inches off the floor.

39: Wiping cloths Improperly stored on cutting boards. Must store in sanitizing container.

42: Clean utensils improperly stored.

46: Dirty dishes piled in the 3 compartment sink. No test strips available.

53: Stained ceiling tiles.



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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: US Foods, Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments