

Establishment Name

Inspection Date

Purpose of Inspection

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Consultation/Other

O Temporary O Seasonal

SCORE

Memphis Time in 02:05 PM AM / PM Time out 03:15; PM City

Embargoed 000 12/06/2023 Establishment # 605220118

O Complaint

Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	OS≔con
					Compliance Status	COS	R	WT	
	IN	OUT	NA	NO	Supervision				
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16
	IN	OUT	NA	NO	Employee Health				17
2	DK.	0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				21
6	黨	0		0	Hands clean and properly washed	0	0		22
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23
	IN	OUT	NA	NO	Approved Source				23
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0		24
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25
13	0	100	0		Food separated and protected	0	0	4	26
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

La Hacienda Meican Restaurant

O Follow-up

3170 Village Shop Dr.

KRoutine

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

. PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	OUT	Food Temperature Control			
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45 O		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	Toilet facilities: properly constructed, supplied, cleaned		0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58			0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a h n (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/06/2023

12/06/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number ≠: [605220118

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.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
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 (Fahrenhelt)					

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.

^{***}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



Comments/Other Observations	Establishment Name: La Hacienda Meican Restaurant	
Comments/Other Observations	Establishment Number: 605220118	
: : : : : : : : : : : : : : : : : : :		
: : : : : : : : : : : : : : : : : : :	Comments/Other Observations	
8:		
8:	2.	
8:	3:	
8:	4:	
8:	5:	
8:	6:	
8:	7:	
8:	8:	
8:	9:	
8:	10: 11:	
8:	11. 12·	
8:	14:	
8:	15:	
8:	16 :	
8:	17 :	
8:	19:	
8:	20:	
8:	21:	
8:	22: 22:	
8:	23. 21.	
8:	25:	
8:	26:	
8:	27:	
***See page at the end of this document for any violations that could not be displayed in this space.	58:	
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
***See page at the end of this document for any violations that could not be displayed in this space.		
THE PERSON OF THE PROPERTY OF THE PERSON OF	***See page at the end of this document for any violations that could not be displayed in this space.	
A CONTRACT CONTRACT CONTRACT CONTRACT CONTRACT AND A CONTRACT CONT	에는 요요요요 또한 이번 수는 이번 수는 이번 수는 이번 수는 이번 수는 이번 시간에 되었다. 이번 시간 수는 이번 시간	
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.

omments/Other Obse	vations (cont'd)	
dditional Comments (ont'd)	
ee last page for	additional comments.	

Establishment Information

Establishment Information								
Establishment Name: La Hacienda Meican Restaurant								
Establishment Number #: 605220118								
1000								
Sources								
Source Type: Food	Source:	US Foods, Sysco						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								