

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit EL SOL TEX MEX EXPRESS Permanent O Mobile Establishment Name Type of Establishment 1129 Franklin Road Suite A

O Temporary O Seasonal

Lebanon Time in 01:09 PM AM / PM Time out 01:14; PM City 06/29/2023 Establishment # 605261839 Embargoed 0 Inspection Date

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

Number of Seats 30 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>e</b> in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=0	con	ecte	d on-si	te dur	ing ir
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision				П	П	IN	OUT	NA	NK
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,	16	×	0	0	0
	IN	OUT	NA	NO	Employee Health	-			Ιŀ	17	0	O	0	χį
2	700	0			Management and food employee awareness; reporting	0	0		ı					Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	NA	NK
	IN	OUT	NA	NO	Good Hygienic Practices				17	18	0	0	0	ゾ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ιħ	19	*	0	0	C
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 13	20	25	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 7	21	×	0	0	0
6	100	0		0	Hands clean and properly washed	0	0		l I,	22	0	0	X	o
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	NK.
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙŒ	23	0	0	M	
	IN	OUT	NA	NO	Approved Source				Ľ	63	~	Ŭ		
9	黨	0			Food obtained from approved source	0	0		Ш		IN	OUT	NA	NK
10	0	0	0	×	Food received at proper temperature	0	0		ΙŒ	24	0	0	200	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	•	•	_	(60)	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	N
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X	
13	X	0	0		Food separated and protected	0	0	4	1 [3	26	8	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙΓ		IN	OUT	NA	NK
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	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	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	Proper date marking and disposition	0	0	*
22	0	0	×	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	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 pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			ī
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	г
44		Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	- :
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	1
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

Signature of Person In Charge

06/29/2023 Date 06/29/2023

\*\*\*\* 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.

Date

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



Establishment Information							
Establishment Name: EL SOL TEX MEX EXPRESS							
Establishment Number #:  605261839							
NSPA Survey - To be completed if							
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 per	rson attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)			
Equipment Temperature							
Description			Temperature ( Fah	renhelt)			
Food Temperature							
Description		State of Food	Temperature ( Fah	renhelt)			
I		1					
1							

Observed Violations
Total # B Repeated # 0
Repeated # ()
35: 39:
39:
45:

<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 Name: EL SOL TEX MEX EXPRESS  Establishment Number:   605261839   Comments/Other Observations  1: 2: 3: 4: 5: 6: proper procedures followed training done during inspection violation corrected same day 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	Establishment Information		
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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 SOL TEX MEX EXPRESS Establishment Number: 605261839	
O	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd) See last page for additional comments.	
See last page for additional comments.	

Establishment Information

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