



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: El Mezcal Restaurant
Address: 9947 Wolf River, STE 111
City: Germantown
Inspection Date: 06/27/2024
Establishment #: 605205226
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 140

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 columns: Compliance Status and Compliance Status. Rows include 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 columns: Compliance Status and Compliance Status. Rows include 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: 06/27/2024
Signature of Environmental Health Specialist: [Signature] Date: 06/27/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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 Establishment Number #: 605205226

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)
Commercial dishwasher	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Xiltek prep cooler	50
Xiltek prep cooler	41
Walk in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes	Cold Holding	48
Pico	Cold Holding	42
Lettuce	Cold Holding	48
Guacamole	Cold Holding	47
Shredded pork	Hot Holding	192
Shredded chicken	Hot Holding	197
Rice	Hot Holding	174
Refried beans	Hot Holding	175
Ground beef	Hot Holding	191
Shrimp	Cooking	165
Steak	Cooking	170
Sliced tomatoes	Cold Holding	43
Raw shrimp	Cold Holding	47
Raw chicken	Cold Holding	36
Steak	Cold Holding	43

Observed Violations

Total # 10

Repeated # 0

20: Several TCS foods reading above 41. Raw shrimp, raw steak, tomatoes, and pico.

21: No date marking system in place for foods held in refrigerator over 24 hours.

31: Improper cooling methods used for cooling down.

35: Unlabeled food containers

36: Flies present in food prep area.

37: Several boxes of food stored on the floor of the walk in cooler and freezer.

42: Clean utensils improperly stored.

45: Doors of coolers need cleaning. Can opener need cleaning.

52: Dumpster doors are open. Must remain closed at all times.

53: Stained and dusty ceiling tiles. Walls need cleaning.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2:
- 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:
- 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:
- 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:
- 17:
- 18:
- 19:
- 22:
- 23:
- 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:

***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: Gordons, KTS, Atalanta meat

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments