

Establishment Name

Inspection Date

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

El Hornito Bakery 2 Remanent O Mobile Type of Establishment 2962 S Rutherford Blvd suite K

O Temporary O Seasonal

Murfreesboro Time in 11:50; AM AM / PM Time out 12:45; PM AM / PM City

09/02/2021 Establishment # 605256392 Embargoed 0

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	∮ =in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ)\$ =∞	rrecte	d on-s	ite
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervisien					IN	оит	Ī
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	H
	IN	OUT	NA	NO	Employee Health		-		17		ŏ	t
2	0	0	-		Management and food employee awareness; reporting	0	0	$\overline{}$	H	Ť	Ť	t
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	ľ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	19	0	0	r
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	ľ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	Γ
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	OUT	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	6	ľ
	IN	OUT	NA	NO	Approved Source				L 23	10	Ľ	L
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Π
10	0	0	0	×	Food received at proper temperature	0	0		24	0	6	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	10	١٠	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	
	IN	OUT	NA	NO	Protection from Contamination				25		0	Γ
13	Ä	0	0		Food separated and protected	0	0	4	26	1	0	Ι
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	ľ
15	Ħ	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	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	145	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	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			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	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	-	0	

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	麗	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	嶷	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	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

09/02/2021

Date

09/02/2021

Date

Signature of Person In Charge

**** 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) 6158987889 Please call (to sign-up for a class.

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	El Hornito Bakery 2						
Establishment Number	* [605256392]						

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)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk RIC in baking area	Cold Holding	42
Yogurt RIC mixer area	Cold Holding	40
Shell egg RIC baking area	Cold Holding	40

Observed Violations
Total # 10 Repeated # 0
Repeated # 0
34:
36:
37:
39:
41:
45:
46:
40. 47:
53:
55:
***One page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: El Hornito Bakery 2 Establishment Number: 605256392
Comments/Other Observations
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Comments/Other Observations 1. PIC able to discuss basic food safety principles- ware washing procedures, cold holding, proper food storage. 1. PIC able to discuss and provide a copy of their employee health policy. 3. 4. 5. 6. 7. 8. 9. 10. 11. 12. 12. 13. 14. Mo dishes or utensils observed in hand washing sinks. Discussed proper ware washing procedures. 15. 16. 17. 18. 19. 20. TCS food being cold held was at proper temp 21. 22. 23. 24. 25. 26. 27. 57. 58.

Additional	Comments
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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.

Establishment Name: El Hornito Bakery 2	
Establishment Number: 605256392	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

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2			
Sources			
Source Type:	Source:		
Additional Comments			