

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE	
-------	--

100

Establishment Name
Address
City

Los Dos Rancheros

Type of Establishment

Sepermanent

Type of Establishment

O Mobile

Time in 12:20 PM

AM / PM

Time out 12:50; PM

AM / PM

Inspection Date

Los Dos Rancheros

Type of Establishment

O Mobile

O Temporary

O Seasonal

11/03/2023 Establishment # 605315558

Embargoed

O

Inspection Date 11/03/20/23 Establishment # 605315558 Embargoed 0

Purpose of Inspection O Routine Serious O Complaint O Preliminary O Consultation/Other

Risk Category O1 第2 O3 O4 Follow-up Required O Yes € No Number of Seats

isk 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 (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervisien				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H
	IN	OUT	NA	NO	Employee Health				1 [
2	-MC	0			Management and food employee awareness; reporting	0	0		П
3	寒	0			Proper use of restriction and exclusion	0	0	5	Н
	IN	ОИТ	NA	NO	Good Hygienic Practices				П
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				Н
6	黨	0		0	Hands clean and properly washed	3%	0		П
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	M	0	5	Н
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	11
	IN	OUT	NA	NO	Approved Source				Н
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	3%	Food received at proper temperature	0	0		Н
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Н
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT		NO	Protection from Contamination				11
13	黛	0	0		Food separated and protected	0	0	4	ll
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	ō	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	涎	Proper cooling time and temperature	0	0	
19	_	0	0	寒	Proper hot holding temperatures	0	0	
20	0	0	200		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	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	
26	菜	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provision)

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00			
		OUT=not in compliance COS=corr			_	
	Tour	Compliance Status	cos	K	w	
	OUT		-			
28	0	Pasteurized eggs used where required	0	0	Ľ	
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	1	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0	Т	
34	0	Thermometers provided and accurate	0	0	г	
	OUT	T Food Identification				
35	0	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	0	Contamination prevented during food preparation, storage & display	0	0		
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0	г	
40	0	Washing fruits and vegetables	0	0		
	OUT	Proper Use of Utensils				
41	0	in-use utensils; properly stored	0	0	г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
	10	Single-use/single-service articles: properly stored, used	0	0	Н	
43	10		_	-		

pect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	0	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		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	0	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	6
56	0	Most recent inspection posted	0	0	۳
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Angel Hermandez

11/03/2023

Buchge

11/03/2023

Date Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.
Please call () 6152061100 to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Los Dos Ranche				
Establishment Number #: 605315558				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
	dhiidha dad			_
Smoking observed where smoking is prohibited	d by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)
Equipment Tomporature				
Equipment Temperature				
Description			Temperature (Fah	renneit)
			'	
Food Temperature				
Description		State of Food	Temperature (Fah	renhelt)

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Comments/Other Observations : : : : : : : : : : : : : : : : : :	
Comments/Other Observations ::::::::::::::::::::::::::::::::::::	
:: :: :: :: :: :: Went over proper hand washing practices with pic. Item corrected :: Item corrected	
:: :: :: :: :: :: Went over proper hand washing practices with pic. Item corrected :: Item corrected	
. item confected	
t: : 0:	
0:	
0:	
1.	
1: 2:	
arDelta :	
5 [.]	
.6:	
.7:	
8:	
.9:	
0:	
.1:	
2:	
.3. M·	
. -1. 15.	
9. 16:	
7:	
***See page at the end of this document for any violations that could not be displayed in this space.	

Additional Comments	Αa	daiti	onai	Comn	nents	ï
---------------------	----	-------	------	------	-------	---

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 Information	
Establishment Name: Los Dos Rancheros	
Establishment Number: 605315558	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information	
Establishment Name: Los Dos Rancheros	
Establishment Number # 605315558	
-	
Sources	
Source Type:	Source:
Additional Comments	