



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name **5 AGAVES MEXICAN RESTAURANT** Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address **1508 ROBINSON RD** ☐ Temporary ☐ Seasonal
City **Old Hickory** Time in **03:50 PM** AM / PM Time out **04:00 PM** AM / PM
Inspection Date **12/27/2023** Establishment # **605255700** Embargoed **0**
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats **64**

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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Supervision					Supervision					Supervision					Supervision					Supervision				
1	☒	☐	☐	5	16	☐	☐	☒	5	1	☒	☐	☐	5	16	☐	☐	☒	5	1	☒	☐	☐	5	16	☐	☐	☒	5
Employee Health					Employee Health					Employee Health					Employee Health					Employee Health					Employee Health				
2	☒	☐	☐	5	17	☐	☐	☒	5	2	☒	☐	☐	5	17	☐	☐	☒	5	2	☒	☐	☐	5	17	☐	☐	☒	5
3	☒	☐	☐	5	18	☐	☐	☒	5	3	☒	☐	☐	5	18	☐	☐	☒	5	3	☒	☐	☐	5	18	☐	☐	☒	5
Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices				
4	☒	☐	☐	5	19	☒	☐	☐	5	4	☒	☐	☐	5	19	☒	☐	☐	5	4	☒	☐	☐	5	19	☒	☐	☐	5
5	☒	☐	☐	5	20	☒	☐	☐	5	5	☒	☐	☐	5	20	☒	☐	☐	5	5	☒	☐	☐	5	20	☒	☐	☐	5
Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands				
6	☒	☐	☐	5	21	☒	☐	☐	5	6	☒	☐	☐	5	21	☒	☐	☐	5	6	☒	☐	☐	5	21	☒	☐	☐	5
7	☒	☐	☐	5	22	☐	☐	☒	5	7	☒	☐	☐	5	22	☐	☐	☒	5	7	☒	☐	☐	5	22	☐	☐	☒	5
8	☒	☐	☐	2	23	☐	☐	☒	4	8	☒	☐	☐	2	23	☐	☐	☒	4	8	☒	☐	☐	2	23	☐	☐	☒	4
Approved Source					Approved Source					Approved Source					Approved Source					Approved Source					Approved Source				
9	☒	☐	☐	5	24	☐	☐	☒	5	9	☒	☐	☐	5	24	☐	☐	☒	5	9	☒	☐	☐	5	24	☐	☐	☒	5
10	☒	☐	☐	5	25	☒	☐	☐	5	10	☒	☐	☐	5	25	☒	☐	☐	5	10	☒	☐	☐	5	25	☒	☐	☐	5
11	☒	☐	☐	5	26	☒	☐	☐	5	11	☒	☐	☐	5	26	☒	☐	☐	5	11	☒	☐	☐	5	26	☒	☐	☐	5
12	☐	☐	☒	5	27	☐	☐	☒	5	12	☐	☐	☒	5	27	☐	☐	☒	5	12	☐	☐	☒	5	27	☐	☐	☒	5
Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination				
13	☒	☐	☐	4	28	☐	☐	☒	1	13	☒	☐	☐	4	28	☐	☐	☒	1	13	☒	☐	☐	4	28	☐	☐	☒	1
14	☒	☐	☐	5	29	☐	☐	☒	2	14	☒	☐	☐	5	29	☐	☐	☒	2	14	☒	☐	☐	5	29	☐	☐	☒	2
15	☒	☐	☐	2	30	☐	☐	☒	1	15	☒	☐	☐	2	30	☐	☐	☒	1	15	☒	☐	☐	2	30	☐	☐	☒	1

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status				
OUT	IN	OUT	IN	WT	OUT	IN	OUT	IN	WT	OUT	IN	OUT	IN	WT
Safe Food and Water					Safe Food and Water					Safe Food and Water				
28	☐	☒	☐	1	45	☒	☐	☐	1	28	☐	☒	☐	1
29	☐	☒	☐	2	46	☐	☒	☐	1	29	☐	☒	☐	2
30	☐	☒	☐	1	47	☐	☒	☐	1	30	☐	☒	☐	1
Food Temperature Control					Food Temperature Control					Food Temperature Control				
31	☐	☒	☐	2	48	☐	☒	☐	2	31	☐	☒	☐	2
32	☐	☒	☐	1	49	☐	☒	☐	2	32	☐	☒	☐	1
33	☐	☒	☐	1	50	☐	☒	☐	2	33	☐	☒	☐	1
34	☐	☒	☐	1	51	☐	☒	☐	1	34	☐	☒	☐	1
Food Identification					Food Identification					Food Identification				
35	☐	☒	☐	1	52	☐	☒	☐	1	35	☐	☒	☐	1
Prevention of Food Contamination					Prevention of Food Contamination					Prevention of Food Contamination				
36	☐	☒	☐	2	53	☐	☒	☐	1	36	☐	☒	☐	2
37	☐	☒	☐	1	54	☐	☒	☐	1	37	☐	☒	☐	1
38	☐	☒	☐	1	Administrative Items					38	☐	☒	☐	1
39	☐	☒	☐	1	55	☐	☒	☐	0	39	☐	☒	☐	1
40	☐	☒	☐	1	56	☐	☒	☐	0	40	☐	☒	☐	1
Proper Use of Utensils					Proper Use of Utensils					Proper Use of Utensils				
41	☐	☒	☐	1	Compliance Status					41	☐	☒	☐	1
42	☐	☒	☐	1	Non-Smokers Protection Act					42	☐	☒	☐	1
43	☐	☒	☐	1	57	☒	☐	☐	0	43	☐	☒	☐	1
44	☐	☒	☐	1	58	☐	☒	☐	0	44	☐	☒	☐	1

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, 4-5-329.

Signature of Person In Charge *[Signature]* Date **12/27/2023** Signature of Environmental Health Specialist *[Signature]* Date **12/27/2023**

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

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



Establishment Information

Establishment Name: 5 AGAVES MEXICAN RESTAURANT

Establishment Number #: 605255700

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)

Observed Violations

Total # 1

Repeated # 0

45:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: 5 AGAVES MEXICAN RESTAURANT

Establishment Number : 605255700

Comments/Other Observations

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***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.

Establishment Information

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Establishment Number : 605255700

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #: 605255700

Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

Additional Comments

Immediate food follow up completed at time of inspection