

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

El Porton Mexican Restaurant

Type of Establishment

Type of Establishment

Type of Establishment

Address 2095 Merchants Row O Temporary O Seasonal

City Germantown Time in 03:00 PM AM / PM Time out 03:15; PM AM / PM Inspection Date 03/10/2023 Establishment # 605127169 Embargoed 000

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

Risk Category O1 第2 O3 O4 Follow-up Required O Yes X No Number of Seats 188

lisk 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 its	em. For Items marked OUT, mark COS or R for each Item as	applicable. Deduct points for category or subcategory.)

IN	≱ in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=0	noc	ecte	d on-si	te duri	ing ins	spec
_					Compliance Status	cos	R	WT] [_					
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA	NO	
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0	0	0	Pro
	IN	OUT	NA	NO	Employee Health		-			17	Õ	ō	ō	XX.	Pro
2	700	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 1	1					c
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				17	18	0	0	0	涎	Pro
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	113	9	窓	0	0	0	Pro
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 7	100	245	0	0		Pro
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [3	1	×	0	0	0	Pro
6	100	0		0	Hands clean and properly washed	0	0		ΙG	2	0	0	×	0	Tir
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	-	_			_	
_	-		_		alternate procedures followed	_			l C	_	IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	Ы	23	0	0	X		Co
	IN	-	NA	NO	Approved Source			_	Ľ	_	_	-			foc
9	黨	0			Food obtained from approved source	0	0		ΙL	_	IN	OUT	NA	NO	
10	0	0	0	200	Food received at proper temperature	0	0	١.	Ы	4	0	0	333		Pa
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	_	~		000		, ,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш		IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					:5	0	0	-XX		Fo
13	×	0	0		Food separated and protected	0	0	4	1 [3	6	X	0			To
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	۱Г	T	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	0	×		CX HA

_	Compliance Status		COS	к	WI			
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	0	Proper cooking time and temperatures	0	00	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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		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	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control 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 mon			
28	_	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
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	Г
43	0		0	0	г
44		Gloves used properly	0	0	

pecti		Compliance Status	cos	R	W.
	OUT	Utensils and Equipment			
45	0	Food and norfood-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	١ ١
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	Г
56	100	Most recent inspection posted	0	0	Ľ
		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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	\Box

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 equest a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this constitution.

03/10/2023

Signature of Person In Charge

Signature of Environmental Health Specialist

03/10/2023

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
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Establishment Name: El Porton Mexican Restaurant							
Establishment Number #: 605127169							
MCDA Common To be completed if	4F7 := #M=#						
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	rsons who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed or	ropen.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info	Santilara Tura	PPM	Tampardon (5-1	namb atta			
Maonine Name	Sanitizer Type	PPM	Temperature (Fah	rennerti			
			l				
Equipment Temperature							
Description			Temperature (Fahr	renhelt)			
Food Temperature							
Food Temperature		State of Food	Temperature (Fahr	renheit)			
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Observed Violations
Total # 6
Repeated # 0
35: Unlabeled food in coolers.
37: Uncovered food in storage area and in cooler. Open containers of season.
Please put lid on containers.
Bucket of food product stored on the floor. Please place food items at least 6
inches off the floor.
39: Wiping cloths were stored on cutting board at cold holding table. Please
place wiping cloths inside sanitizer bucket.
41: Plastic to go cup place in dry beans and aluminum to go plate place in chili
peppers. Pleaee remove these items in food container.
53: Ceiling tiles are stainedin kitchen.
Ceiling tile is damaged in women's restrooms. Ceiling looks like it has a mold like
substance present in restroom.
56: Most recent inspection is not posted. Inspection from November 2021 is
posted.

[&]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 Information



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Comments/Other Observations	
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Additional Comments	

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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: El Porton Mexican Restaurant		
Establishment Number: 605127169		
Comments/Other Observations (cont'd)		
Additional Commante (contid)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: El Porton Mexican	Restaurant				
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Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
Violation #11 was corrected Violation #14 was corrected. Violation #21 was corrected					