



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

77

Establishment Name El Hornito Bakery 2 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2962 S Rutherford Blvd suite K ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 01:46 PM AM / PM Time out 03:02 PM AM / PM
Inspection Date 01/24/2023 Establishment # 605256392 Embargoed 3
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats _____

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										COS					R					WT																													
					Supervision																																												
					IN					OUT					NA					NO																													
1					☐					☒										Person in charge present, demonstrates knowledge, and performs duties					☐					☐					5														
					IN					OUT					NA					NO																													
2					☒					☐										Management and food employee awareness, reporting					☐					☐					5														
3					☒					☐										Proper use of restriction and exclusion					☐					☐																			
					IN					OUT					NA					NO																													
																				Good Hygienic Practices																													
4					☒					☐										☐					Proper eating, tasting, drinking, or tobacco use					☐					☐					5									
5					☒					☐										☐					No discharge from eyes, nose, and mouth					☐					☐														
					IN					OUT					NA					NO																													
																				Preventing Contamination by Hands																													
6					☐					☒					☐					☐					Hands clean and properly washed					☐					☐					5									
7					☒					☐					☐					☐					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐					☐														
8					☒					☐										☐					Handwashing sinks properly supplied and accessible					☐					☐					2									
					IN					OUT					NA					NO																													
																				Approved Source																													
9					☒					☐															Food obtained from approved source					☐					☐					5									
10					☐					☐					☒										Food received at proper temperature					☐					☐														
11					☒					☐															Food in good condition, safe, and unadulterated					☐					☐														
12					☐					☐					☒					☐										Required records available: shell stock tags, parasite destruction					☐					☐									
					IN					OUT					NA					NO																													
																				Protection from Contamination																													
13					☒					☐					☐										Food separated and protected					☐					☐					4									
14					☐					☒					☐										Food-contact surfaces: cleaned and sanitized					☐					☐					5									
15					☒					☐															Proper disposition of unsafe food, returned food not re-served					☐					☐					2									

Compliance Status										COS					R					WT																								
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																							
					IN					OUT					NA					NO																								
16					☐					☐					☐					☒					Proper cooking time and temperatures					☐					☐					5				
17					☐					☐					☐					☒					Proper reheating procedures for hot holding					☐					☐									
					IN					OUT					NA					NO																								
																				Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18					☐					☐					☐					☒					Proper cooling time and temperature					☐					☐					5				
19					☐					☐					☐					☒					Proper hot holding temperatures					☐					☐									
20					☒					☐					☐										Proper cold holding temperatures					☐					☐									
21					☐					☒					☐					☐					Proper date marking and disposition					☐					☐									
22					☐					☒					☐					☐					Time as a public health control: procedures and records					☐					☐									
					IN					OUT					NA					NO																								
																				Consumer Advisory																								
23					☐					☐					☒										Consumer advisory provided for raw and undercooked food					☐					☐					4				
					IN					OUT					NA					NO																								
																				Highly Susceptible Populations																								
24					☐					☐					☒										Pasteurized foods used; prohibited foods not offered					☐					☐					5				
					IN					OUT					NA					NO																								
																				Chemicals																								
25					☐					☐					☒										Food additives: approved and properly used					☐					☐					5				
26					☒					☐															Toxic substances properly identified, stored, used					☐					☐									
					IN					OUT					NA					NO																								
																				Conformance with Approved Procedures																								
27					☐					☐					☒										Compliance with variance, specialized process, and HACCP plan					☐					☐					5				

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DIVISION OF ENVIRONMENTAL HEALTH
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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)
3 comp not set up	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
All ric	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shell eggs tphe sitting out	Cold Holding	68
Milk in ric	Cold Holding	40
Shell eggs in ric	Cold Holding	41
Heavy whipping cream in ric	Cold Holding	40

Observed Violations

Total # 9

Repeated # 0

- 1: No pic in charge. Also employees not sure what kind of sanitizer to use.
- 6: Observed employee remove properly stored drink and returned to food prep without washing hands.
- 14: Observed employee rinse off a plastic spatula and return to use without wash, rinse and sanitizing.
- 14: Employees not sure what type of sanitizer they are to use.
- 21: Open pack of turkey deli meat no date marked. Discarded 1 lb.
- 22: They have a time schedule posted on wall but the shell eggs sitting out does not have identification as to which time scale they fit in. There schedule posted is from 6-10, 10-2, and 2-6. Discarded 2 dozen eggs.
- 37: Rolling rack of unprotected bread for customer access.
- 43: Unprotected coffee stirs at self serve area.
- 53: Floors need to be resealed.

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Comments/Other Observations

- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.
- 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: See Source
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: In range.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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
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Source: Sysco

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments