



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

Establishment Name Mr. Panchos Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1033 W Main St Ste 107 ☐ Temporary ☐ Seasonal
City Lebanon Time in 01:44 PM AM / PM Time out 03:15 PM AM / PM
Inspection Date 07/19/2023 Establishment # 605253255 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 240

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						Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS	R	WT
1	IN	OUT	NA	NO		16	IN	OUT	NA	NO	
					Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO		17	IN	OUT	NA	NO	
					Management and food employee awareness, reporting						
3	IN	OUT	NA	NO							
					Proper use of restriction and exclusion						
4	IN	OUT	NA	NO		18	IN	OUT	NA	NO	
					Good Hygienic Practices						
5	IN	OUT	NA	NO		19	IN	OUT	NA	NO	
					Proper eating, tasting, drinking, or tobacco use						
6	IN	OUT	NA	NO		20	IN	OUT	NA	NO	
					No discharge from eyes, nose, and mouth						
7	IN	OUT	NA	NO		21	IN	OUT	NA	NO	
					Preventing Contamination by Hands						
8	IN	OUT	NA	NO		22	IN	OUT	NA	NO	
					Hands clean and properly washed						
9	IN	OUT	NA	NO							
					No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
10	IN	OUT	NA	NO		23	IN	OUT	NA	NO	
					Handwashing sinks properly supplied and accessible						
11	IN	OUT	NA	NO							
					Approved Source						
12	IN	OUT	NA	NO		24	IN	OUT	NA	NO	
					Food obtained from approved source						
13	IN	OUT	NA	NO							
					Food received at proper temperature						
14	IN	OUT	NA	NO		25	IN	OUT	NA	NO	
					Food in good condition, safe, and unadulterated						
15	IN	OUT	NA	NO		26	IN	OUT	NA	NO	
					Required records available: shell stock tags, parasite destruction						
					Protection from Contamination						
					Food separated and protected						
					Food-contact surfaces: cleaned and sanitized						
					Proper disposition of unsafe food, returned food not re-served						

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS	R	WT
Safe Food and Water						Utensils and Equipment			COS	R	WT
28	OUT					45	IN	OUT	NA	NO	
					Pasteurized eggs used where required						
29	OUT					46	IN	OUT	NA	NO	
					Water and ice from approved source						
30	OUT					47	IN	OUT	NA	NO	
					Variance obtained for specialized processing methods						
					Food Temperature Control						
31	OUT					48	IN	OUT	NA	NO	
					Proper cooling methods used; adequate equipment for temperature control						
32	OUT					49	IN	OUT	NA	NO	
					Plant food properly cooked for hot holding						
33	OUT					50	IN	OUT	NA	NO	
					Approved thawing methods used						
34	OUT					51	IN	OUT	NA	NO	
					Thermometers provided and accurate						
						52	IN	OUT	NA	NO	
					Food Identification						
35	OUT					53	IN	OUT	NA	NO	
					Food properly labeled; original container; required records available						
						54	IN	OUT	NA	NO	
					Prevention of Food Contamination						
36	OUT										
					Insects, rodents, and animals not present						
37	OUT					55	IN	OUT	NA	NO	
					Contamination prevented during food preparation, storage & display						
38	OUT					56	IN	OUT	NA	NO	
					Personal cleanliness						
39	OUT										
					Wiping cloths: properly used and stored						
40	OUT					57	IN	OUT	NA	NO	
					Washing fruits and vegetables						
						58	IN	OUT	NA	NO	
					Proper Use of Utensils						
41	OUT					59	IN	OUT	NA	NO	
					In-use utensils; properly stored						
42	OUT										
					Utensils, equipment and linens; properly stored, dried, handled						
43	OUT										
					Single-use/single-service articles; properly stored, used						
44	OUT										
					Gloves used properly						

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 26-1-101, 26-1-102, 26-1-103, 26-1-104, 26-1-105, 26-1-106, 26-1-107, 26-1-108, 26-1-109, 26-1-110, 26-1-111, 26-1-112, 26-1-113, 26-1-114, 26-1-115, 26-1-116, 26-1-117, 26-1-118, 26-1-119, 26-1-120, 26-1-121, 26-1-122, 26-1-123, 26-1-124, 26-1-125, 26-1-126, 26-1-127, 26-1-128, 26-1-129, 26-1-130, 26-1-131, 26-1-132, 26-1-133, 26-1-134, 26-1-135, 26-1-136, 26-1-137, 26-1-138, 26-1-139, 26-1-140, 26-1-141, 26-1-142, 26-1-143, 26-1-144, 26-1-145, 26-1-146, 26-1-147, 26-1-148, 26-1-149, 26-1-150, 26-1-151, 26-1-152, 26-1-153, 26-1-154, 26-1-155, 26-1-156, 26-1-157, 26-1-158, 26-1-159, 26-1-160, 26-1-161, 26-1-162, 26-1-163, 26-1-164, 26-1-165, 26-1-166, 26-1-167, 26-1-168, 26-1-169, 26-1-170, 26-1-171, 26-1-172, 26-1-173, 26-1-174, 26-1-175, 26-1-176, 26-1-177, 26-1-178, 26-1-179, 26-1-180, 26-1-181, 26-1-182, 26-1-183, 26-1-184, 26-1-185, 26-1-186, 26-1-187, 26-1-188, 26-1-189, 26-1-190, 26-1-191, 26-1-192, 26-1-193, 26-1-194, 26-1-195, 26-1-196, 26-1-197, 26-1-198, 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**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Mr. Panchos
Establishment Number #: 605253255

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)
Auto Chlor	Chlorine	50	
Sani Bucket	Chlorine	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep Table RIC	47
Quad Door RIC	39
Prep Table RIC #2	37
WIC	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Salsa	Cold Holding	54
Lettuce	Cold Holding	41
Pico	Cold Holding	47
Diced Tomatoes	Cold Holding	43
Rice	Hot Holding	162
Ground Beef	Hot Holding	200
Chicken Breast	Cold Holding	40
Fish Filet	Cold Holding	45
Chicken Sliced	Cold Holding	37
Beef Sliced	Cold Holding	36
Shrimp	Cold Holding	42
Chicken and Steak Quesadilla	Cooking	174
Chicken and peppers	Cooking	185
Beef Tamales	Cold Holding	40

Observed Violations

Total # 14

Repeated # 0

- 8: Hand sink in kitchen blocked with metal pan and hand sink at drink station no soap and paper towels
- 11: Bag of red onions stored on the floor in the dry stock room are rotten
- 13: Pan of shell eggs stored over ready to eat foods inside of Prep Table RIC
- 21: Several food items in the WIC and prep table RIC not date marked and held longer than 24 hours
- 26: Chemical spray bottle not labeled stored under cabinet in drink station
- 31: Cheese dip cooling in deep plastic buckets on prep table no cooling techniques in place
- 35: Food items stored in food bottles and gallon buckets and not labeled with current contents in the container; liquid margarine stored in a buffalo sauce bottle cheese dip stored in gallon sour cream bucket
- 37: Salsa on prep table stored haphazardly plates stored haphazardly on prep table next to grill top
- 41: Tongs stored handle down in raw meats in quad door RIC; chicken steak shrimp
- Knives stored in between wall and prep table RIC
- 42: Metal pans stacked wet on shelving next to three comp sink
- 45: Grooved and stained cutting boards on prep table RIC
- 45: Heavy mildew buildup in ice machine
- 48: No hot water supply to hand sink in drink station
- 56:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mr. Panchos

Establishment Number : 605253255

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2:
- 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.
- 6:
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19:
- 20:
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23:
- 24:
- 25:
- 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.

Establishment Information

Establishment Name: Mr. Panchos

Establishment Number : 605253255

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

Establishment Information

Establishment Name: Mr. Panchos

Establishment Number #:	605253255
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Sources

Source Type: Water

Source: City

Source Type:	Food
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Source: Tolteca nashville Food

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments