

Purpose of Inspection

KRoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit Mangos Mexican Restaurant Permanent O Mobile Establishment Name Type of Establishment 1416 W Main St Ste C O Temporary O Seasonal Address Lebanon Time in 11:50; AM AM / PM Time out 01:06; PM AM / PM 12/13/2023 Establishment # 605247495 Embargoed 10 Inspection Date

Number of Seats 150 Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	e in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe					*con	recte	d on-si	te dur	ing ins	pection R=repeat (violation
					Compliance Status	cos	R	WT] [匚					Compliance Status
	IN OUT		NA	NO	Supervision				П		IN	оит	NA	NO	Cooking and Reheating of Tir
17	6+2	_			Person in charge present, demonstrates knowledge, and	_						00.	100		Control For Safety (TC
וין		0			performs duties	0	0	5	П	16	X	0	0		Proper cooking time and temperature
	IN	OUT	NA	NO	Employee Health				1 I	17	0	0	0	200	Proper reheating procedures for hot
2	ЭK	0			Management and food employee awareness; reporting	0	0			П					Cooling and Holding, Date Mar
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Public Health Co
	IN	OUT	NA	NO	Good Hygienic Practices		_		1	18	0	X	0	0	Proper cooling time and temperature
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 I	19	义	0	0	0	Proper hot holding temperatures
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П	20	24	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	×	0	0	0	Proper date marking and disposition
6	0	黨		0	Hands clean and properly washed	0	0		П	22	0	0	X	0	Time as a public health control: proc
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	5	22	_	_		_	
Ŀ	- 8				alternate procedures followed	_	_		IJ		IN	OUT	NA	NO	Consumer Advis
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	1 I	23	×	0	0		Consumer advisory provided for raw
	_	OUT	NA	NO	Approved Source	ļ.,		_	IJ		_	_	_		food
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	NO	Highly Susceptible Po
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	0	200		Pasteurized foods used; prohibited for
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		_	_			r dottoraced roods does, promoted n
12	0	0	×	0	Required records available: shell stock tags, parasite	0	o		П		IN	OUT	NA	NO	Chemicals
н	IN	OUT	NΔ	NO	Protection from Contamination		ш	_	łI	25	0	0	100		Food additives: approved and prope
13		-	0	110	Food separated and protected	0	0	4	łI	26	ŏ	*	-	,	Toxic substances properly identified.
14	8	_	ŏ		Food-contact surfaces: cleaned and sanitized	8	ŏ	5	11	-	IN	OUT	NA	NO	Conformance with Approve
1		-	_		Proper disposition of unsafe food, returned food not re-	_	-	-	ΗI	\vdash		001	-	100	
15	×	0			served	0	0	2	IJ	27	0	0	×		Compliance with variance, specialize HACCP plan

O Complaint

	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	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	X	0	0	Proper cooling time and temperature	0	0	
19	200	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	X		Food additives: approved and properly used	0	0	5
26	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 m res to control the introduction of pathogens, chemicals, and physical objects into fo

					ar.
		OUT=not in compliance COS=con	rected or	i-site	during
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	Ō	Approved thawing methods used	Ō	ō	1
34	0	Thermometers provided and accurate	0	0	1
	OUT				
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	186	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils		_	\neg
41	120	In-use utensils; properly stored	0	0	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	O	$\overline{}$

O Follow-up

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	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	

icuous manner. You have the right to request a hi n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/13/2023

12/13/2023

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mangos Mexican Restaurant

Establishment Number # | 605247495

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Pureforce	CI	150						
	I	1	I					

Equipment Temperature							
Description Temperature (Fahrenh							
Delfield ric	40						
Ric line	39						
Ric under grill	40						
Turbo air rif	-3						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Fish raw	Cold Holding	42
Refried beans	Hot Holding	155
Shredded chicken	Hot Holding	164
Pico	Cold Holding	40
Chicken raw	Cold Holding	41
Steak raw	Cold Holding	41
Grilled steak Quesadilla	Cooking	163
Chicken fajitas	Cooking	173
Carnitas	Cold Holding	43
Chorizo	Cold Holding	40
Rice	Cooling	59
Rice	Hot Holding	148

Observed Violations Total # 9 Repeated # 0 6: Employee handled raw meat and adjusted hair net then put gloves on and continued to prepare food touching sopes after coming off grill 18: Rice in walk in cooler in metal pan made Tuesday temped at 59°. Thrown out during inspection. 26: Spray bottles of glass cleaner and fruit fly controller stored with tonic water in bar 37: Plastic container with onions stored on floor under table by mop sink 39: Wet wiping cloth left laying between wall a faucet at hand sink 41: Ice scoop left laying in ice in kitchen 42: Metal pans stacked wet on shelf over mop sink. Glasses stacked wet on shelf over drink station. 43: Aluminum pans stored turned up by steam table and lids stored turned up on top shelf over steam table. 45: Black cutting board in bar is severely grooved	
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^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: Mangos Mexican Restaurant

Establishment Number: 605247495

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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 info
- 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.
- 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 food temps
- 17: (NO) No TCS foods reheated during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Statement on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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 Name: Mangos Mexican Restaurant					
Establishment Number: 605247495					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information Establishment Name: Mangos Mexican Restaurant Establishment Number #: 605247495 Sources Source Type: Food Source: US Food, Sysco, PFG, Panchos Source Type: Water Source: City Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**