

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Chago's Mexican Restaurant Remanent O Mobile Establishment Name Type of Establishment 579 Almaville Rd O Temporary O Seasonal Address Smyrna Time in 12:50 PM AM / PM Time out 01:55; PM 04/14/2023 Establishment # 605253839 Embargoed 2 Inspection Date

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

Number of Seats 136 Risk Category **O**3 04 Follow-up Required 狱 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 17	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=cor	rrecte	d on-sit	te duri	ng ins	pection R=repeat (violation of the same code provis
					Compliance Status	COS	R	WT						Compliance Status
	IN	OUT	NA	NO	Supervision				IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	
Ε.	612	0	-		Person in charge present, demonstrates knowledge, and	_		_						Control For Safety (TCS) Foods
ין	羅	-			performs duties	0	0	5	16	凝	0	0	0	Proper cooking time and temperatures
			NA	NO	Employee Health				17	0	0	0	3%	Proper reheating procedures for hot holding
2	M	0			Management and food employee awareness; reporting	0	0			IN	оит		NO	Cooling and Holding, Date Marking, and Time as
3	寒	0			Proper use of restriction and exclusion	0	0			IN	001	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0	0	0	Proper cooling time and temperature
4	X	0		_	Proper eating, tasting, drinking, or tobacco use	0		5	19	-	0	0	_	Proper hot holding temperatures
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ů	20	_	黨	0		Proper cold holding temperatures
		OUT	NA	NO	Preventing Contamination by Hands				21	0	0	382	0	Proper date marking and disposition
6	0	黨			Hands clean and properly washed	0	氮	l . I	22	0	l٥l	×	0	Time as a public health control: procedures and records
17	왮	0	0		No bare hand contact with ready-to-eat foods or approved	0	lol	5		_				
-		~	_		alternate procedures followed	-	-	_	\vdash	_	OUT	NA		Consumer Advisory
8	IN.		NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food
9	100	0	Tex.	_	Food obtained from approved source	0	О	-	\vdash	IN	OUT	NA	NO	Highly Susceptible Populations
10	ô	ŏ	0		Food received at proper temperature	ŏ	ŏ	- 1	-	-	30000		110	riigiiiy cuscopiano ropianicons
11	30	ŏ	Ŭ		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	323		Pasteurized foods used; prohibited foods not offered
12	0	0	×	0	Required records available: shell stock tags, parasite	0	o	1		IN	оит	NA	NO	Chemicals
1.2	_	_		_	destruction		Ľ	Щ				200		
			NA	NO	Protection from Contamination	L			25		0	365		Food additives: approved and properly used
13	篾		0		Food separated and protected	0	_	-	26	-	0	_		Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

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

			GOO	D I	Зą	ΙAΊ	L PRA	CTIC	ES .			
		OUT=not in compliance COS=com-	ected o	n-sit	ėф.	uring	inspect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	Ţ۷	NΤ			Compliance Status	COS	R	Г
	OUT	Safe Food and Water						OUT	Utensiis and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source	8	8	1	2	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	Т
30		Variance obtained for specialized processing methods	ŏ	ŏ	+	î	46	0		0	6	$^{+}$
	OUT	Food Temperature Control					49	١٠	Warewashing facilities, installed, maintained, used, test strips	١.	l۷	
31	0	Proper cooling methods used; adequate equipment for temperature	0	6	Т	2	47	0	Nonfood-contact surfaces clean	0	0	Ι
١,,	_	control	"	1		٠.		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	Т	1	48	0	Hot and cold water available; adequate pressure	0		Т
33	0	Approved thawing methods used	0	0	Т	1	49	0	Plumbing installed; proper backflow devices	0	0	Т
34	0	Thermometers provided and accurate	0	0	1	1	50	0	Sewage and waste water properly disposed	0	0	
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	Τ
35	0	Food properly labeled; original container; required records available	0	0		1	52	0	Garbage/refuse properly disposed, facilities maintained	0	0	
	OUT	Prevention of Feed Contamination					53	3%	Physical facilities installed, maintained, and clean	0	0	Т
36	0	Insects, rodents, and animals not present	0	0		2	54	0	Adequate ventilation and lighting; designated areas used	0	0	Γ
37	0	Contamination prevented during food preparation, storage & display	0	0	ī	1		оит	Administrative Items			
38	0	Personal cleanliness	0	0	т	1	55	凝	Current permit posted	0	О	Т
39	280	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted	0	0	1
40	0	Washing fruits and vegetables	0	0	ī	1			Compliance Status	YES	NO	ī
	OUT	Proper Use of Utensiis							Non-Smokers Protection Act			
41		In-use utensils; properly stored		0		1	57		Compliance with TN Non-Smoker Protection Act		0	Г
42		Utensils, equipment and linens; properly stored, dried, handled	0	0		1	58		Tobacco products offered for sale	0	0	
43		Single-use/single-service articles; properly stored, used	0	0		1	59		If tobacco products are sold, NSPA survey completed	0	0	1
44	120	Gloves used properly	10	10	1	1						

ous manner. You have the right to request a h 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of th

04/14/2023

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Signature of Person In Charge

**** 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)) 6158987889 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chago's Mexican Restaurant Establishment Number ≠: 605253839

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine	CI	100						
3 comp sink not set up	CI							
Santi bucket								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	41					

Food Temperature		I
Description	State of Food	Temperature (Fahrenheit)
Chicken fajita cook line	Cooking	180
Cheese queso sitting out unattended	Cold Holding	70
Bucket of salsa made 2 hrs wic	Cold Holding	45
Raw chicken prepped 1 hr wic	Cooling	46
Raw beef wic	Cold Holding	42
Salsa cooler	Cold Holding	41
Refried beans make line steam well	Hot Holding	150
Rice make line steam well	Hot Holding	145
Cheese queso make line steam well	Hot Holding	145
Sliced tomatoes in bucket of ice	Cold Holding	40

Observed Violations
Total # 6
Repeated # ()
6: Observed employee with gloves on touch dirty rag and then resumed food prep without taking gloves off, washing hands, and putting new gloves on. This violation has been noted on 3 consecutive inspections and will be up for permit revocation. Will send applicable food safety fact sheets and discuss a food safety plan. 20: Bucket of cheese queso sitting out unattended. Pic stated they leave it there to reheat and then place in steam well. Pic discarded bucket and discussed that it needs to remain in cooler and stay within proper cold holding temp until ready to reheat and use. This violation has been noted on 3 consecutive inspections and will be up for permit revocation. Will send applicable food safety fact sheets and will discuss a food safety plan. 39: Numerous wiping cloths on food prep tables not stored in santi bucket. 44: Employee handling dirty cloths and not changing gloves and resumes food
prep 53: Floors through out kitchen in poor repair. Tiles are missing. 55: Current permit not 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



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Establishment Number: 605253839

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy is present
- 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 food 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.
- 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 temp
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Menu compliant
- 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:

Additional Comments

See last page for additional comments.

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

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

Establishment Name: Chago's Mexican Restaurant					
Establishment Number: 605253839					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information Establishment Name: Chago's Mexican Restaurant Establishment Number #: 605253839 Sources Source Type: Water Source: Smyrna city Source Type: Food Us foods Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments** Bunny_718@hotmail.com