



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Chago's Mexican Restaurant
Address: 579 Almadale Rd
City: Smyrna
Inspection Date: 04/14/2023
Establishment #: 605253839
Embargoed: 2
Risk Category: 03
Number of Seats: 136

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 04/14/2023
Signature of Environmental Health Specialist: [Signature] Date: 04/14/2023

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Dish machine	Cl	100	
3 comp sink not set up	Cl		
Santi bucket			

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	41

Food Temperature

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 # 0

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



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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:

***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: Water Source: Smyrna city

Source Type: Food Source: Us foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

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