

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 03:10 PM AM / PM Time out 03:55; PM AM / PM

06/24/2024 Establishment # 605220118 Inspection Date

O Follow-up

3170 Village Shop Dr.

Memphis

KRoutine

La Hacienda Meican Restaurant

Embargoed 000 O Preliminary

O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No

O Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

II.	¥ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	SER	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Compliance Status					COS	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

L PRACTICES

			GOO	DR	3/A
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT				
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	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	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	誕	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
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	0	Gloves used properly	0	0	1

spect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h en (10) days of the date of the ms 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

06/24/2024

06/24/2024

Date

Signature of Person In Charge

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Hacienda Meican Restaurant

Establishment Number #: |605220118

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)			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	43

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Ground beef	Cooling	150			
Refried beans	Hot Holding	148			
Rice	Hot Holding	155			
Ground beef	Hot Holding	180			
Shredded chicken	Hot Holding	185			
Queso cheese sauce	Hot Holding	140			
Lettuce	Cold Holding	40			
Diced tomatoes	Cold Holding	39			
Pico	Cold Holding	38			
Guacamole	Cold Holding	41			
Shredded pork	Cold Holding	34			
Raw chicken	Cold Holding	38			
Raw beef	Cold Holding	40			
Raw shrimp	Cold Holding	38			

Observed Violations
Total # 7
Repeated # ()
34: Missing thermometer in prep cooler
35: Unlabeled food containers.
37: Pitcher used as a scoop, improperly stored inside of sugar bin. Uncovered
food stored on the shelf. Uncovered foods in reach in cooler. Containers of food
stored on the floor ofwalk in cooler.
39: Wiping cloths improperly stored.
41: Pitcher used as ice scoop is improperly stored inside of ice bin.
42: Clean utensils improperly stored upright. Must invert.
53: Stained ceiling tiles in kitchen area.

[&]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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ESta	DIIS	nmeni	Intori	mation

Establishment Name: La Hacienda Meican Restaurant

Co	mments/Other Observations
1:	
2: 3: (I	
3: (I	N) There are no food workers observed working with specific reportable symptoms or illnesses.
	N) Employee isn't drinking, eating, or using tobacco in a food preparation area.
5: (I 6:	N) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
•	N) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat
food	S.
8: 9:	
	(NO): No food received during inspection.
	(IN) All food was in good, sound condition at time of inspection.
	(NA) Shell stock not used and parasite destruction not required at this establishment.
	(IN) All raw animal food is separated and protected as required.
	(IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
	(IN) No unsafe, returned or previously served food served.
10.	
10.	
10. 10.	
20·	
16: 17: 18: 19: 20: 21: 22:	
22.	
	(NA) Establishment does not serve animal food that is raw or undercooked.
	(NA) A highly susceptible population is not served.
	(14) A Triging adoption population is not consider an inferior

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: (NÁ) 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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1-1141	41.8	
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ee last page for	additional comments.	

Establishment Information

Establishment Information			
Establishment Name: La Hacienda Meican Restaurant			
Establishment Number #: 6052	220118		
-			
Sources			
Source Type:	Food	Source:	US Foods
Source Type:		Source:	
Additional Comments			