

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

ner's Market Food Unit	
manent O Mobile	

SCORE

O Ferri Cinco De Mayo Mexican Restaurant @ Perr Establishment Name Type of Establishment 358 White Bridge Rd. O Temporary O Seasonal Address Nashville Time in 01:55 PM AM / PM Time out 02:50: PM City 05/14/2024 Establishment # 605182786 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 189

**O**3

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>¥</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	ō
Compliance Status COS R WT									
	IN	OUT	NA	NO	Supervision				l
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١
	IN	OUT	NA	NO	Employee Health				l
2	-MC	0			Management and food employee awareness; reporting	0	0	5	l
3	寒	0			Proper use of restriction and exclusion O (				ı
	IN	OUT	NA	NO	Good Hygienic Practices				ı
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	ı
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	ı
	IN	OUT	NA	NO	Proventing Contamination by Hands				l
6	黨	0		0	Hands clean and properly washed	0	0		ı
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ı
8	82	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	-	ł
•	IN.	OUT	NΔ	NO	Approved Source	-			ł
9	200	0	Tex.	NO.	Food obtained from approved source	0	0	_	ł
10	8	8	0	3	Food received at proper temperature	ŏ	ŏ		ı
11	*	_	_	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	ı
-	_		0.0		Required records available: shell stock tags, parasite	-		١.	ı
12	0	0	×	0	destruction	0	0		ı
	IN	OUT	NA	NO	Protection from Contamination				J
13	0	凝	0		Food separated and protected	0	0	4	l
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	l
15	×	0			Proper disposition of unsafe food, returned food not re- served 0 0 2				

_	Compliance Status						К	WI
	IN	OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						
16		0	0	×	Proper cooking time and temperatures	0	00	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	
	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	120	0	0	Proper hot holding temperatures	0	0	
20	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	,
29		Water and ice from approved source	0	0	$\Box$
30	0	Variance obtained for specialized processing methods	0	0	l '
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	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	_:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	麗	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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

Signature of Person In Charge

05/14/2024

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\*\*\*\* 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 ) 6153405620 Please call ( to sign-up for a class.

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Cinco De Mayo Mexican Restaurant
Establishment Number #: |605182786

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	n.
"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.	$\neg$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\neg$
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
Low temp washer	Chlorine	50						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Line cooler	33					
Line cooler 2	35					
Walk-in cooler	38					
Walk-in freezer	15					

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit)				
Chicken in third pan	Hot Holding	137				
Chicken in ice bath, cooked at 12:30	Cooling	77				
Pico in line cooler	Cold Holding	43				
Chicken wings in line cooler	Cold Holding	41				
Carne asada in walk-in cooler	Cold Holding	36				
Chicken in walk-in cooler	Cold Holding	38				

Observed Violations
Total # 6
Repeated # ()
13. Observed raw shelled eggs stored over buckets of chili in walk-in cooler;,
Corrective Action: rotated product
19: Observed 3 full pans of rice stored under line at 110 F; Corrective Action:
removed rice from area, reheated to 165 F to hold
20: Milk in foh expo cooler s at 49 F, was placed in cooler at 11 AM; Corrective
Action: moved milk to walk-in cooler to cool.
A work order will be put in for cooler.
37: Employee shake stored with margarita mix, salsa in foh cooler
50: Observed water pooling in drain in front of walk-in freezer
53: Excessive ice build-up in walk-in freezer
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<sup>&</sup>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



### Establishment Information

Establishment Name: Cinco De Mayo Mexican Restaurant

Establishment Number: 605182786

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health 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.
- 6: Observed employees washing hands with proper technique.
- 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.
- 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: No cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food info
- 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: Consumer advisory provided for ceviche, steak on menu
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Cinco De Mayo Mexican Restaurant			
Establishment Number: 605182786			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information						
Establishment Name: Ci	nco De Mayo Mexica	n Restaurant				
Establishment Number #:	605182786					
Sources						
Source Type:	Food	Source:	Sysco, pfg, pancho's			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					