

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rancho Cantina Establishment Name Permanent O Mobile Type of Establishment 624 W Main St O Temporary O Seasonal

05/09/2023 Establishment # 605245542 Embargoed 20 Inspection Date

Hendersonvlle

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 120 Risk Category Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Time in 11:50; AM AM / PM Time out 01:10; PM AM / PM

## status (IH, OUT, HA, HO) for each nam

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																		
	Compliance Status						R	R WT Compliance Status						cos	F	$\mathbf{T}$		
	IN	OUT	NA	NO	Supervision				П	I IN	IN	OUT	NΔ	NO	Cooking and Reheating of Time/Temperature			
Ε.	$\overline{}$	089			Person in charge present, demonstrates knowledge, and		_	T.	11		551   151   110			Control For Safety (TCS) Foods				
יו	0	篾			performs duties	0	0	5	11	16	0	0	0	黨	Proper cooking time and temperatures	0	Т	·Т
	IN	OUT	NA	NO	Employee Health			17 0 (		0	0	300	Proper reheating procedures for hot holding	0	Ö	1		
2	DK.	0			Management and food employee awareness; reporting	0 0		1 [	П.					Cooling and Holding, Date Marking, and Time as				
3	×	0			Proper use of restriction and exclusion	0 0 5		П		IN	OUT	NA	NO	a Public Health Control				
	IN	OUT	NA	NO	Good Hygienic Practices				1 [	18	0	X	0	0	Proper cooling time and temperature	0	Т	
4	300	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19	×	0	0	0	Proper hot holding temperatures	0	0	Д
5	X				No discharge from eyes, nose, and mouth	0	0	l 🌷		20	0	- 100	0		Proper cold holding temperatures	0	O	Д
		OUT	NA	NO	Preventing Contamination by Hands			] [	21	*	0	0	0	Proper date marking and disposition	0	0	Д	
6	黨	0		0	Hands clean and properly washed	0	0		Н	22	0	0	×	0	Time as a public health control: procedures and records	0	lo	М
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П	_	_					Ŭ	Ľ	$\perp$
Ŀ		_	_	_	alternate procedures followed			11		IN	OUT	NA	NO	Consumer Advisory	_	_	-	
8	×	0	NA	NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	łΙ	23	X	0	0		Consumer advisory provided for raw and undercooked	0	lo	ΝΙ
<del>ا</del> ہ			ne.	NO			-	_	11	-	IN	OUT	NA	NO	food	-	느	_
9	8		~	-	Food obtained from approved source	0	0	1	Н		IN	001	NA	NO	Highly Susceptible Populations	-	_	_
10	0		0	250	Food received at proper temperature	0	8	5	Н	24	0	0	200		Pasteurized foods used; prohibited foods not offered	0	10	٠Г
••ا	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite			Į "	Н	Н					-,		上	_
12	0	0	×	0	destruction	0	0		П		IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination					25	0	0	-XX		Food additives: approved and properly used	0	0	扛
13		*	0		Food separated and protected	0	0	4	] [	26	0	*			Toxic substances properly identified, stored, used	0	C	Л.
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	] [		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	000	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	0	o	ŀŢ

GOOD RETAIL PRACTICES																	
		OUT=not in compliance COS=come						R-repeat (violation of the same code provision)									
		Compliance Status	COS	R	WT	ſĖ		Compliance Status	COS	R	WT						
	OUT	Safe Food and Water					OUT Utensils and Equipment										
28	0	Pasteurized eggs used where required		0		45	5 0	Food and nonfood-contact surfaces cleanable, properly designed,	0	О	•						
29		Water and ice from approved source	0	0	2	1 🗀		constructed, and used	_								
30		Variance obtained for specialized processing methods	0	0	1	46	s   o	Warewashing facilities, installed, maintained, used, test strips	0	0	1						
	OUT Food Temperature Control				_		-	_									
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2	47	7   0	Nonfood-contact surfaces clean	0	0	1						
"	١٧	control	١٧	١٣	*		OU	T Physical Facilities									
32	0	Plant food properly cooked for hot holding	0	0	1	48	3 0	Hot and cold water available; adequate pressure	0	ा	2						
33	0	Approved thawing methods used	0	0	1	45	7 0	Plumbing installed; proper backflow devices	0	0	2						
34	X	Thermometers provided and accurate	0	О	1	50	7 0	Sewage and waste water properly disposed	0	0	2						
	OUT	Food Identification				51	1 0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1						
35	0	Food properly labeled; original container, required records available	0	0	1	52	2 0	Garbage/refuse properly disposed; facilities maintained	0	0	1						
	OUT	Prevention of Food Contamination											3 0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	1 0	Adequate ventilation and lighting; designated areas used	0	0	1						
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT Administrative Items										
38	0	Personal cleanliness	0	О	1	55	5 0	Current permit posted	0	O	_						
39	0	Wiping cloths; properly used and stored	0	0	1	56	1 0	Most recent inspection posted	0	0	0						
40	0	Washing fruits and vegetables	0	0	1	1 🗀		Compliance Status			WT						
	OUT			1 🗀		Non-Smokers Protection Act		_									
41	0	In-use utensils; properly stored	0	0	1	57	7	Compliance with TN Non-Smoker Protection Act	X	0							
42	X	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	3	Tobacco products offered for sale	0	0	0						
43	0	Single-use/single-service articles; properly stored, used	0	0	1	58	9	If tobacco products are sold, NSPA survey completed	0	0							
44	0	Gloves used properly	0	10	1	1 —											

You have the right to request a hi ten (10) days of the date of the Sow Pa

05/09/2023

Signature of Person In Charge

6274160

Date Signature of Environmental Health Specialist

05/09/2023 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 ) 6152061100 Please call ( to sign-up for a class.

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



### Establishment Information

Establishment Name: Rancho Cantina
Establishment Number #: | 605245542

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 ( Fahrenhelt)						
Dish washer	Chlorine								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Grill cooler	35					
Ric	38					
Prep cooler	40					
Grill cooler	36					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Shrimp	Cold Holding	36
Rice	Hot Holding	147
Beans	Hot Holding	144
Chicken	Hot Holding	155
Groudn beef	Hot Holding	163
Pico	Cold Holding	43
Diced tomatoes	Cold Holding	44
Lettuce	Cold Holding	44
Chicken	Cold Holding	39
Steak	Cold Holding	38
Chicken	Cold Holding	40
Beans	Cooling	54
Beans	Cooling	52

Observed Violations
Total # 8
Repeated # 0
1: Multiple critical violations observed.
13: Raw meats stored over vegetables in reach in cooler next to dish washer
14: Sanitzer not dispensing in dishwasher
18: Observed two containers full of refried bean date marked 5/8/23. Beans were
temping at 54 and 52.
20: Vegetables in the prep cooler next to oven out of temp
26: Multiple chemical spray bottles not labeled
34: Multiple coolers and freezers missing thermometers
42: Wet nesting of dishes
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<sup>\*\*\*</sup>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: Rancho Cantina Establishment Number: 605245542

### Comments/Other Observations

- 2: Pic listed all symptoms of food borne illness
- 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: Good hand washing
- 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
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: NO
- 17: (NO) No TCS foods reheated during inspection.
- 19: See 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: See 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.

<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: Rancho Cantina Establishment Number: 605245542	Establishment Information	
Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Rancho Cantina	
Additional Comments (cont'd)	Establishment Number: 605245542	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contid)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information										
Establishment Name: Rancho Cantina										
Establishment Number #:	605245542									
Sources										
Source Type:	Water	Source:	City							
Source Type:	Food	Source:	Sysco,diaz foods							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Commer	nts									