

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



Establishment Information	
Establishment Name:	Cinco de Mayo Mexican Restaurant
Establishment Number #:	605216034

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)
Bucket	Cl	150	
Auto-chlor	Cl	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Atosa ric	39
Wic	38
Atosa ric 3 door	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes	Cold Holding	38
Pico	Cold Holding	40
Shredded chicken	Hot Holding	143
Refried beans	Hot Holding	136
Raw chicken	Cold Holding	41
Raw shrimp	Cold Holding	41
Grilled chicken	Cooking	176
Grilled shrimp	Cooking	152
Steak fajitas	Cooking	172
Shredded chicken	Cold Holding	41
Refried beans	Cold Holding	40
Cheese dip	Cooling	129

Observed Violations

Total # 9

Repeated # 0

- 6: Employee washing dishes sprayed hands off but did not wash hands before handling clean dishes after handling dirty dishes
- 14: Large pans not being sanitized before being put up on shelf
- 20: Cheese dip left setting on top of oven since this morning temped at 85°. Cheese dip thrown out during inspection.
- 26: Spray bottles not labeled one in dish area and a blue liquid spray bottle by door into kitchen
- 34: No thermometer in walk in freezer
- 35: Pan stored on prep table not labeled possible cinnamon and sugar
- 42: Pans stacked wet on shelf in dish area
- 45: Severely grooved cutting boards through out kitchen
- 53: Dirty water standing in broken tile in dish area

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cheese dip cooling in dry storage
- 19: See food 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: Statement on 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.

***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:	Food	Source:	Nashville foods, sysco, US Foods,
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Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments