



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



***Establishment Information***

Establishment Name: 5 AGAVES MEXICAN RESTAURANT  
Establishment Number #: 605255700

***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)
Manual	Chlorine	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	34
Walk in Freezer	0
Glass door refrigerator at serving area	34
Prep cooler	34

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Cook chicken on steam table	Hot Holding	141
Cook rice on steam table	Hot Holding	177
Refried beans on steam table	Hot Holding	148
Diced tomatoes on prep cooler	Cold Holding	37
Pico sauce on prep cooler	Cold Holding	36
Raw chicken on prep cooler	Cold Holding	39
Cut lettuce on ice on shelf above prep cooler	Cold Holding	39
Raw shrimp inside of prep cooler	Cold Holding	36
Pico sauce in walk in cooler	Cold Holding	36
Rice in walk in cooler	Cold Holding	41
Raw chicken in walk in cooler	Cold Holding	34
Pico sauce in glass door refrigerator at serving	Cold Holding	36
Cook chicken with vegetables	Cooking	193

### Observed Violations

Total # 11

Repeated # 0

6: Employee Came into the kitchen from the side door close to walk in cooler with gloves on. He did not remove gloves and wash hands before cooking on the grill. ( CA) train to wash hands when entering into the kitchen before starting to work with food

8: Hand sink in area with three compartment sink not easily accessible. Have a steel padel with a barrel in front of it ( CA) remove item in front of hand sink

26: Soap dispenser is next to a container of utensils in area with three compartment sink ( CA) remove container of utensils

37: Bottle water on table near walk in cooler with seal broken and not full

37: Cook pepper in walk in freezer not covered

39: No sanitizer reading in wipe cloth bucket ( zero ppm of QA and zero ppm of chlorine

42: Tong on wall holder stored dirty in kitchen

42: Knife stored on knife holder with food debris

45: Using utensil without a handkerchief to get out salt on storage shelf near walk in cooler

45: Using a plate for cooking rice sitting out on table near walk in cooler. Cook rice reading at 138 F at this time

53: No light cover on light in kitchen

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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.
- 9: Food source Rest depot , GFS
- 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 temp below
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temp below
- 20: See temp below
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Water

Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***