

Purpose of Inspection

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chago's Mexican Restaurant Permanent O Mobile Establishment Name Type of Establishment 579 Almaville Rd O Temporary O Seasonal Address Smyrna Time in 01:54 PM AM / PM Time out 02:49; PM 08/30/2022 Establishment # 605253839 Embargoed 3 Inspection Date

Number of Seats 136 Risk Category О3 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

O Complaint

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

12	<b>¢</b> ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	Ħ	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	翼	3%	
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	Ж	0	5
8	×	0			Handwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	$\Box$
10	0	0	0	×	Food received at proper temperature	0	0	1
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		0	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	翼	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

**E**Routine

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	•
	IN	оит		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	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	255			Toxic substances properly identified, stored, used	XX.	X	•
	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.

			G00			
		OUT=not in compliance COS=con				
	Terre	Compliance Status	cos	к	WI	1
	OUT		1			L
28		Pasteurized eggs used where required	0	0	1	1
29		Water and ice from approved source	0	0	2	L
30	0	Variance obtained for specialized processing methods	0	0	1	ı
	OUT	Food Temperature Control		_		L
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	ı
32	0	Plant food properly cooked for hot holding	0	0	1	1
33	0	Approved thawing methods used	0	0	1	1
34	0	Thermometers provided and accurate	0	0	1	1
	OUT	Food Identification				ı
35	0	Food properly labeled; original container; required records available	0	0	1	l
	OUT	Prevention of Food Contamination				ı
36	0	Insects, rodents, and animals not present	0	0	2	
37	誕	Contamination prevented during food preparation, storage & display	0	0	1	l
38	0	Personal cleanliness	0	0	1	1
39	0	Wiping cloths; properly used and stored	0	0	1	1
40	0	Washing fruits and vegetables	0	0	1	L
	OUT	Proper Use of Utensils				1
41	20	In-use utensils; properly stored	0	0	1	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1
43		Single-use/single-service articles; properly stored, used	0	0	1	1
44		Gloves used properly	0	0	-	1

pect	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	к	W
	OUT	Utensiis and Equipment	-	_	_
45	麗	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	$\top$		
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	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	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58					١ (
59	1	If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing req ten (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

08/30/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

08/30/2022 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 ) 6158987889 Please call ( to sign-up for a class.

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



### Establishment Information

Establishment Name: Chago's Mexican Restaurant Establishment Number ≠: 605253839

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	$\vdash$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
Dish machine	CI	100					
3 comp not set up	CI						

Temperature ( Fahrenheit)

Food Temperature	Mate of Food	Towns and use / Exhaust with
Description	Cold Holding	Temperature (Fahrenheit)
Baggs of raw chicken in prep cooler stacked		
Shrimp in pc	Cold Holding	40
Raw steaks in lower pc	Cold Holding	39
5 gallon bucket of cheese dip sitting out cooling	Cooling	68
Sliced tomatoes in pc	Cold Holding	40
Pico in pc	Cold Holding	40
Cooked shredded chicken in wic	Cold Holding	39
Carnitas in wic	Cold Holding	39
Salsa in servers fridge	Cold Holding	40
Beef on make line steamer	Hot Holding	145
Cheese dip on make line steamer	Hot Holding	140
Cooked beef fajitas	Cooking	170

Observed Violations
Total # 11
Repeated # ()
1: Multiple priority violations occurred during inspection indicating an absence of managerial control. Cos by me sending them fact sheets 6: Observed employee discard red bull and than resumed food prep without washing hands first. Cos by discussing good hand washing practices with pic. 7: Cook is handling taco shells with bare hands preparing tacos than plating the food and handing to server. Cos by having employees wear gloves. 14: Sani bucket reading 0 ppm of sanitizer. Cos by having pic add bleach and reached 50 ppm of cl. 20: Bags of chicken in pc. Cos by having pic remove top portion of chicken and discard. 26: Employee bottle of pepto stored on shelf directly above small steamer with corn inside. Cos by discarding. 37: Employee can of red bull stored inside top portion of prep cooler directly above pans of food. 41: Scoop handle in chip bin is touching chips. 42: Plates on cook line are not stored upside down. 44: Employee with gloves on continues to handle dirty towel and resume food prep without changing gloves in between. 45: Cutting board being used to chop cilantro has deep knife gashes.

<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: Chago's Mexican Restaurant

Establishment Number: 605253839

### Comments/Other Observations

- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Pic stated cheese dip was cooked 2 hours prior.
- 19: In range.
- 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: Verified advisory with associated menu items.
- 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: Chago's Mexican Restaurant					
Establishment Number: 605253839					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Name: Chago's Mexican Restaurant							
Establishment Number #	605253839			Ī			
Sources							
Source Type:	Food	Source:	Pfg				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						

Establishment Information