



**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.	
"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)
Dish machine 3 comp not set up	Cl Cl	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Baggs of raw chicken in prep cooler stacked	Cold Holding	46
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 # 0

- 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.

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**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.***

\*\*\*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
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Source: Pfg

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***