

Establishment Name

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit EL SOL TEX MEX EXPRESS Remanent O Mobile Type of Establishment 1129 Franklin Road Suite A

O Temporary O Seasonal Lebanon Time in 01:53 PM AM/PM Time out 03:18; PM AM/PM

11/12/2021 Establishment # 605261839 Embargoed 0 Inspection Date

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

Number of Seats 30 Risk Category 04 Follow-up Required O Yes 疑 No

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS itus (IN, OUT, NA, NO) for e

IN	<b>≱</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=0	omecte	d on-si	te dur	ny
_					Compliance Status	COS	R	WT					Ξ
	IN	OUT	NA	NO	Supervisien				П	IN	оит	NA	,
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	0	0	
	IN	OUT	NA	NO	Employee Health				1 1	7 0	ŏ	ŏ	ť
2	-300	0			Management and food employee awareness; reporting	0	0		1 1				ľ
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	0	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1		0	0	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 25	0	0	Π
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0	0	Γ
6	100	0		0	Hands clean and properly washed	0	0		l	2 0	0	0	Γ
7	SK.	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	۱۴	IN	OUT	NA.	H
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2	ı II		-		f
	IN	OUT	NA	NO	Approved Source	1	_		2	1 🕱	0	0	ı
9	×	0			Food obtained from approved source	0	0		1 🗆	IN	OUT	NA	Ū
10	0	0	0	3%	Food received at proper temperature	0	0	1	1 5	4 BE	$\overline{}$	$\overline{}$	ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	2	1 500	0	0	ı
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	]	П	IN	оит	NA	Ī
		OUT	NA	NO	Protection from Contamination				2		0	X	Г
13	×	0	0		Food separated and protected	0	0	4	2	5 <u>R</u>	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2	T2	7 0	0	300	Г

	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	文	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	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	245	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	άu
		Compliance Status	COS		
	OUT	Safe Food and Water	-		
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	
34	<b>X</b>	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	186	Wiping cloths; properly used and stored	0	0	Ε.
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	35	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

Signature of Person In Charge

pecti	2011	R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	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	_		
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	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	$\perp$

icuous manner. You have the right to request a h ten (10) days of the date of th

11/12/2021

Date Signature of Environmental Health Specialist

D(X)

11/12/2021 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 ) 6154445325 Please call ( to sign-up for a class.

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



### Establishment Information

Establishment Name: EL SOL TEX MEX EXPRESS

Establishment Number #: |605261839

# 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)				
Three comp sink	Quat						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
RIC under salsa service line	40					
Atosa Seafood RIC	39					
True vegetable RIC						
Atosa three door RIC	38					

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit)				
Mango pico	Cold Holding	41				
Cactus pico	Cold Holding	41				
Pico de gallo	Cold Holding	38				
Cucumber salad	Cold Holding	39				
Diced tomatoes	Cold Holding	39				
Red salsa	Cold Holding	41				
Roasted tomato sauce	Cold Holding	38				
Tomatillo sauce	Cold Holding	38				
Shredded lettuce	Cold Holding	38				
Chimichanga	Hot Holding	151				
Mexican rice	Hot Holding	144				
Brown rice	Hot Holding	137				
Shredded chicken	Hot Holding	142				
Shrimp	Hot Holding	139				
Chorizo	Hot Holding	144				

Observed Violations
Total # 5
Repeated # 0
31: Rice taken from cooking and put in pan and then put in RIC covered to finish cooling. Discussed better cooling methods. Rice pulled from cooler and put in smaller portion pans and put in an ice bath 34: No visible thermometer in the vegetable RIC 35: Food storage containers on shelving near flat top not labeled 39: Wet wiping cloth stored on counter top next to cold well 42: Pans stacked wet on shelving in front of three comp sink

<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: EL SOL TEX MEX EXPRESS

Establishment Number: 605261839

## 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.

16.

- 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 sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.

12:

- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps

21:

- 22: (NO) Time as a public health control is not being used during the inspection. 23:
- 24: 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:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: EL SOL TEX MEX EXPRESS Establishment Number: 605261839	
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Comments/Other Observations (cont'd)	
Additional Comments (cont'd) See last page for additional comments.	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name: EL SOL TEX MEX EXPRESS							
Establishment Number #:	605261839						
Sources							
Source Type:	Food	Source:	PFG Mid South Restaurant Depot				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Three comp sink no	t set up during inspection	on					