

Establishment Name

Address

El Molino

Lebanon

809 S. Cumberland

FOOD SERVI

E5:	SEE	DEPA	KIMEN	II OF	HEALTH	l	
CE	ES1	FABLIS	HMEN	T INS	PECTION	N REPORT	

O Farmer's Market Food Unit

Type of Establishment

Permanent O Mobile O Temporary O Seasonal SCORE

City 12/26/2023 Establishment # 605217081 Embargoed 0 Inspection Date

Time in 12:05 PM AM/PM Time out 01:12: PM AM/PM

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

Number of Seats 114 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	∉ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=
					Compliance Status	cos	R	WT	П
	IN	OUT	NA	NO	Supervisien				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	П
	IN	OUT	NA	NO	Employee Health				П
2	$\exists X$	0			Management and food employee awareness; reporting	0	0		П
3	×	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				П
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	П
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	Ш
	IN	OUT	NA	NO	Preventing Contamination by Hands				П
6	100	0		0	Hands clean and properly washed	0	0		П
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				П
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1	П
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	Ш
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
		OUT	NA	NO	Protection from Contamination				П
13	X	0	0		Food separated and protected	0	0	4	Ш
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

	Compliance Status							**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Centrel			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	鼷	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	OUT	NA	NO	Chemicals			
25	0	0	-X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

		0.00	G00		
		OUT=not in compliance COS=com Compliance Status	COS		_
	OUT		000	I.K.	
28	0		0		
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_
30	18	Variance obtained for specialized processing methods	8	8	H
30	OUT			_	
	001	Food Temperature Control	_	_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	П
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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	10	Gloves used properly	0	0	$\overline{}$

ature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensils and Equipment	000		
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	T:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
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			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	$ \bot $

(10) days of the date of the

12/26/2023

Date Signature of Environmental Health Specialist

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12/26/2023

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Molino

Establishment Number #: 605217081

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 (Fahrenhelt)				
Sani Bucket	Chlorine	100					
Three comp sink	Chlorine	50					
Auto-Chlor		50					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Atosa Prep Table RIC	39				
Hot Point Chest Freezer	30				
Frigidaire Chest Freezer	30				
White Chest Freezer	10				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ground Beef	Hot Holding	180
Shredded Chicken and Peppers	Hot Holding	177
Rice	Hot Holding	135
Refried Beans	Hot Holding	137
Queso Dip	Hot Holding	135
Sliced Tomatoes	Cold Holding	41
Shredded Lettuce	Cold Holding	38
Pico	Cold Holding	39
Shredded Cheese	Cold Holding	39
Chicken Wings	Cold Holding	38
Raw Chicken	Cold Holding	40
Raw Steak	Cold Holding	40
Tilapia	Cold Holding	29
Shrimp	Cold Holding	43
Cooked Shrimp	Cooling	67

Observed Violations
Total # 2
Repeated # ()
37: Cell phone stored on side area of steam table
42: Metal pans stacked wet on shelving above three comp sink; drink cups
stacked wet next to drink dispenser system
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[&]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: El Molino Establishment Number: 605217081

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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.

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- 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: (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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps; cooked shrimp for shrimp cocktail were being cooled on ice at time of inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Consumer Advisory provided on menu

24:

- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.

Establishment Name: El Molino	
Establishment Number: 605217081	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
Establishment Name:	Molino						
Establishment Number #:	605217081						

Sources			1				
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	US FOODS PFG NASHVILLE				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commen	nts						
Did discuss proper re during inspection	heating procedure du	ring inspection with PIC and	cooks however no foods were reheated				