

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

Whites Creek Time in 02:15 PM AM / PM Time out 02:30: PM AM / PM City 12/02/2022 Establishment # 605309676 Embargoed 0 Inspection Date

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

Number of Seats 120

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties		0	5	
	IN	OUT	NA	NO	Employee Health				
2	-MC	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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	
	IN	OUT	NA	NO	Preventing Contamination by Hands		Preventing Contamination by Hands		
6	100	0		0	Hands clean and properly washed	0	0		
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source				
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	Ŕ	0	0		Food separated and protected	0	0	4	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

El Rey Azteca Mexican Restaurant

7541 Old Hickory Blvd.

					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	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	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	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	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	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	8	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, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
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	Γ
	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	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	13%	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	г

		Compliance Status	COS	R	W
	OUT	Utensiis 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	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	200	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	1	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

inner. You have the right to request a hi (10) days of the date of the

12/02/2022

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12/02/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: El Rey Azteca Mexican Restaurant								
Establishment Number #: 605309676								
NSPA Survey - To be completed if			-					
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings or	facilities at all times to p	ersons who are					
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 r	not completely removed o	or open.					
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
-								
Equipment Temperature								
Description			Temperature (Fah	renheit)				
			-					
Food Temperature								
Description		State of Food	Temperature (Fah	renhelt)				

Observed Violations
Total # 3 Repeated # 0
lepeated # ()
3: 60:
0:
3:

[&]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 Rey Azteca Mexican Restaurant	
Establishment Number: 605309676	
Comments/Other Observations	
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(IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 held: (3): (4): (5): (6): (7): (8):	ours.
2:	
'3: 	
4. F	
.s. 16:	
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 17:	
8:	
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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 Rey Azteca Mexican Restaurant				
Establishment Number: 605309676				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional commen	ots.			
Joo mot page for accentioned comment	(3)			

Establishment Information

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Establishment Name: El Rey Azteca Mexican Restaurant						
Establishment Number # 605309676						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
All critical violations have been corrected.						