



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

Establishment Name Mariscos Sayulita Nayarit Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 2955 S Rutherford Blvd #A ☐ Temporary ☐ Seasonal  
City Murfreesboro Time in 10:19 AM AM / PM Time out 11:15 AM AM / PM  
Inspection Date 01/30/2024 Establishment # 605309301 Embargoed 15  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 280

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.**

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					5
Preventing Contamination by Hands					Consumer Advisory			COS R WT		
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Highly Susceptible Populations			COS R WT		
9	IN	OUT	NA	NO	Food obtained from approved source					5
10	IN	OUT	NA	NO	Food received at proper temperature					5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
Protection from Contamination					Chemicals			COS R WT		
13	IN	OUT	NA	NO	Food separated and protected					4
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
16	IN	OUT	NA	NO	Proper cooking time and temperatures					5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
18	IN	OUT	NA	NO	Proper cooling time and temperature					5
19	IN	OUT	NA	NO	Proper hot holding temperatures					5
20	IN	OUT	NA	NO	Proper cold holding temperatures					5
21	IN	OUT	NA	NO	Proper date marking and disposition					5
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					5
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
Compliance with Approved Procedures					Compliance with variance, specialized process, and HACCP plan			COS R WT		
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

## GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
Food Identification					Physical Facilities			COS R WT		
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					45	OUT				1
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					46	OUT				1
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
Administrative Items					47	OUT				1
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
Compliance Status					Non-Smokers Protection Act			COS R WT		
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					0

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 01/30/2024 Signature of Environmental Health Specialist [Signature] Date 01/30/2024

\*\*\*\* Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> \*\*\*\*

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



***Establishment Information***

Establishment Name: Mariscos Sayulita Nayarit  
Establishment Number #: 605309301

***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 4 comp not set up	Cl Quat Dispenser	100 0	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Pc 1	37
Pc 2	38
Ric	37
Wic	36

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Raw wings in wic	Cold Holding	38
Beef broth in wic	Cooling	62
Shrimp in pc 1	Cold Holding	38
Crab meat in pc 1	Cold Holding	38
Sliced tomatoes in pc 2	Cold Holding	39
Cooked rice in ric	Cold Holding	38
Shucked mussels in ric	Cold Holding	38
All tcs foods cooler drawers	Cold Holding	38

### Observed Violations

Total # 11

Repeated # 0

- 1: Due to high amount of priority violations, managerial control needs improvement. Also, pic and kitchen accurately describe ware washing process of 4 comp sink and test strips to use.
- 13: Fly strips hanging over barrel of chips in vegetable wash area.
- 14: Quat dispenser is broken at 4 comp sink. Hose is broken off.
- 18: Cooked beef broth was cooked yesterday in wic according to pic. Cos by discarding.
- 26: Spray bottle of windex stored directly against clean wrapped silver ware and windex is leaking on clean utensils. cos by removing windex and contaminated utensils.
- 26: Bottle of ibuprofen stored directly beside clean glasses. Cos by removing.
- 31: Cooling beef broth in large 5 gallon pot in wic.
- 37: Employee half empty open cup stored on cutting board.
- 41: Clean knives stored wedged between wall and table in ware washing room.
- 45: Deep fryer strainers stained with food debris from day before, stored on fryer ready to use a establishment opened.
- 53: Wic fan covers are dirty.

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Mariscos Sayulita Nayarit

Establishment Number : 605309301

**Comments/Other Observations**

- 2: Pic has knowledge  
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.  
6: Observed good hand washing.  
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 Source  
10: (NO): No food received during inspection.  
11: (IN) All food was in good, sound condition at time of inspection.  
12: Verified tags were kept with oysters. Had two different boxes. One was harvested in December from Virginia and the other on was from NJ and was also harvested in December.  
15: (IN) No unsafe, returned or previously served food served.  
16: No cooking observed during inspection  
  
17: (NO) No TCS foods reheated during inspection.  
19: (NO) TCS food is not being held hot during inspection.  
20: 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 designated 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.



**Establishment Information**

Establishment Name: Mariscos Sayulita Nayarit

Establishment Number : 605309301

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

### Establishment Information

Establishment Name: Mariscos Sayulita Nayarit

Establishment Number #:	605309301
-------------------------	-----------

### Sources

Source Type:	Food
--------------	------

Source: Pfg

Source Type:	Water
--------------	-------

Source:	City
---------	------

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***