TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		and the second	A. C. S.														- -		
Esta	blish	men	t Nar		Antojitos Cat	rachos						Tur	o of F	Establi	shmo	O Farmer's Market Food Unit O Permanent O Mobile	L	1	
Addr	ess				1135 BELL R	D STE 304						1.24	eoic	-544241	5411110	O Temporary O Seasonal	C		
City					Antioch		Time in	12	2:3	5 F	M	A	/ / PI	4 Tir	ne ou	ut 02:10: PM AM/PM			
Inspe	ectio	n Da	rte		12/11/202	3 Establishment #	60530586	5		_	Emba	argoe	d 0						
Purp	ose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other			
Risk	Cate				01	X 2	O 3			O 4	_					up Required 🕱 Yes O No 🛛 Number of S		16	_
		_	JOK													d to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
		(14)	ırk de	nignal	ed compliance status											INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	egory.	1	
IN	in co	mpii	ance			e NA=not applicable	NO=not observ)S=co	rrecte	d on-si	ite duri	ng ins	spection R=repeat (violation of the same code provis			
	IN (OUT	NA	NO	Comp	Supervision		COS			F	IN	OUT	NA	NO	Compliance Status Cooking and Roheating of Time/Temperature	COS	~	
1	8	0		-	Person in charge pre performs duties	esent, demonstrates kn	owledge, and	0	0	5	16	2	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2			NA	NO		Employee Health od employee awarenes	is; reporting	0	0	_		Ő	Ó			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	00	Ö	•
	_	0			Proper use of restric			0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	X	0	NA	NO O		g. drinking, or tobacco		-	0			民業	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	*	0	NA		No discharge from e	yes, nose, and mouth g Contamination by		ŏ	ŏ	5	20	12	0			Proper cold holding temperatures Proper date marking and disposition	0	00	5
6	0	黨		0	Hands clean and pro			_	0	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
7 8		送	0	0	alternate procedures			0	0	-		_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			_
	IN I	OUT	NA	NO		Approved Source	0000331010		0	-	23	O IN	O OUT	XX NA	NO	food	0	0	4
10	0	0	0	122	Food received at pro	per temperature	and a	0		5	24		0	20	into	Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	_	0 0	×	0	Required records av	on, safe, and unadulter ailable: shell stock tags		0	0	ľ		IN	OUT	NA	NO	Chemicals			
H	IN (NO		ion from Contamina	tion				25	0 18	0	X		Food additives: approved and properly used	0	의	5
13 14	8	黒	0 0		Food separated and Food-contact surface	es: cleaned and sanitiz	ed		0		26		O OUT	NA	NO	Taxic substances properly identified, stored, used Conformance with Approved Procedures		0	
15	2	0			Proper disposition of served	f unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practice	s are preventive m	easures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						-		GOO	D R	ar/A	L PR	ACT	ICE	;	-				
				00	T=not in compliance Compli	iance Status	COS=corre		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	OUT O	Past	leurize	Safe Fe id eggs used where r	equired		0	0	1	4	_	UT K	ood ar	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,	0	0	
25		0	Wate	er and	lice from approved s			0	0	2	4	+	~ 0			and used	-	-	1
		OUT			Food Tem	perature Control adequate equipment for					4	-	_			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
31	·	0	cont	rol			reinperature	0	0	2		0	UT			Physical Facilities			
32	3	0	Appr	roved	properly cooked for I thawing methods use	d		0	0	1	4	9 (ΟP	lumbir	ng ins	I water available; adequate pressure stalled; proper backflow devices		0	2
34		XX OUT		mom	eters provided and ac Food I	curate dentification		0	0	1	5		-			I waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
35	;	0	Food	d prop	erly labeled; original	container; required reco	ords available	0	0	1	5	2 (0 G	arbag	e/refi	use properly disposed; facilities maintained	0	0	1
	_	OUT				Food Contamination	n				5	-+	-			ilities installed, maintained, and clean	0	0	1
36	+	-			dents, and animals n		n no 9 dicators	0	0 0	2	P	-	О А UT	oequa	ne ve	entilation and lighting; designated areas used	0	0	1
38	_				leanliness	g food preparation, stor	age & display	0	0	1	5	_	-	ument	perm	Administrative items nit posted	0	0	
39		Ó	Wipi	ng clo	ths; properly used an ruits and vegetables	d stored		ê	0	1						Compliance Status	O YES	0	0 WT
		OUT			Proper l	Use of Utensils				_		Ţ.				Non-Smokers Protection Act			
41	2	0	Uten	vsils, e		properly stored, dried,		0		1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale) O	0	٥
43	_				single-service article sol properly	es; properly stored, use	d		8		5	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment perm			
mann	er ar	nd po	st the	most	recent inspection report		r. You have the rig	the to r	eques							fling a written request with the Commissioner within ten (10) day			
				· I	\square		12/2			3		7	2	n.	1-	obly V.	12/1	1/2	023
Sign	atur	e of	Pers	son In	Charge	1	/	_, _		Date	Si	gnatu	re of	Enviro	onme	ental Health Specialist			Date
						,										ealth/article/eh-foodservice			
PH-2	267 (Rev.	6-15))		Free food safety t Please	-			ilable 3405						unty health department. p for a class.		RD	A 629

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	nth at the county health department.	RDA 62
	Please call () 6153405620	to sign-up for a class.	104.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Antojitos Catrachos Establishment Number #: 605305865

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 wenty-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.	
Sarage 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)					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Lowboy freezer	2
Reach in cooler	44
Reach in cooler 2	38
Lowboy bar freezer	1.1

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked rice in plastic tub	Cooling	189
Cooked chicken and vegetables in plastic tub	Cooling	168
Refried black beans on steam well	Hot Holding	174
Cooked shredded beef in reach in cooler	Cold Holding	40
Cut cabbage on rail of prep cooler 1	Cold Holding	37
Raw chicken on rail of prep cooler 2	Cold Holding	39
Pico de gallo on rail of prep cooler 2	Cold Holding	39
Cooked shrimp in prep cooler 2	Cooling	64
Raw diced chicken in reach in cooler 2	Cold Holding	38
Refried beans in reach in cooler 2	Cold Holding	33
Bagged lettuce in reach in cooler 2	Cold Holding	41
Milk drink in lowboy bar cooler	Cold Holding	30

Observed Violations

Total # 15 Repeated # ()

6: Observed employee wash hands in produce sink with no soap. CA: trained. 7: Observed employees handling ready to eat foods with bare hands. CA: trained.

8: Food prepared in back area without handsink within 20 feet. CA: discussed preparing food only in kitchen.

8: Hand sink not accessible due to used container of food being placed over basin.

13: Raw beef steaks and raw chicken stored above ready to eat foods in reach in cooler. Raw chicken also stored above raw beef steaks. CA: trained and moved to appropriate shelves.

14: Dishes not being sanitized in proper order. Dishes being washed, sanitized, and rinsed. CA: discussed with PIC and trained.

34: No visible thermometer in prep coolers

37: Open tub of cooked rice stored next to mop head in kitchen.

37: Large bag of sugar stored opened beside back door.

43: Single service to-go trays stored directly on floor in back storage area.

45: Second door of reach in cooler 3 has a missing hinge, causing the door to be loose.

53: Vent cover for vent fan in kitchen is very dirty.

53: Missing ceiling tiles in kitchen and in back food prep area.

55: Current permit not posted.

56: Most recent inspection report not posted.

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Establishment Number : 605305865

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food	
operation. 2: Health policy email received but needs to be reposted for employees.	
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.	
9: See sources	
 (NO): No food received during inspection. (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.	
15: (IN) No unsafe, returned or previously served food served.	
16: See temps	
17: (NO) No TCS foods reheated during inspection.	
18: See temps	
19: See temps. 20: 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.	
Note: discussed date marking milk drink kept for over 24 hours in bar area.	
22: (NA) No food held under time as a public health control.	
23: (NA) Establishment does not serve animal food that is raw or undercooked.24:	
25:	
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.

Establishment Information

Establishment Name: Antojitos Catrachos

Establishment Number : 605305865

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

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Establishment Number #: 605305865

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Sams Club
Source Type:	Food	Source:	Restaurant Depot
Source Type:	Food	Source:	Cc Food distributor
Source Type:	Food	Source:	Mid south

Additional Comments