



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name: Antojitos Catrachos
Address: 1135 BELL RD STE 304
City: Antioch
Inspection Date: 12/11/2023
Time in: 12:35 PM
Time out: 02:10 PM
Risk Category: 03
Number of Seats: 16

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 12/11/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/11/2023

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: 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 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)

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 # 0

- 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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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
- 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.
- 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
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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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