

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Establishment Name	El Hornito Bakery 2		Type of Establishment	<input checked="" type="radio"/> Farmer's Market Food Unit
Address	2962 S Rutherford Blvd suite K			<input checked="" type="radio"/> Permanent <input type="radio"/> Mobile
City	Murfreesboro	Time in	12:57 PM	<input type="radio"/> Temporary <input type="radio"/> Seasonal
Inspection Date	07/22/2022	Time out	02:15 PM	
Establishment #	605256392	Embargoed	3	
Purpose of Inspection	<input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other			
Risk Category	<input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4 Follow-up Required <input checked="" type="radio"/> Yes <input type="radio"/> No Number of Seats			

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 COB 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			
	IN	OUT	NA	NO	Supervision								
1	O	X			Person in charge present, demonstrates knowledge, and performs duties			O	O	5			
	IN	OUT	NA	NO	Employee Health								
2	O	X			Management and food employee awareness; reporting			O	O	5			
3	X	O			Proper use of restriction and exclusion			O	O				
	IN	OUT	NA	NO	Good Hygienic Practices								
4	X	O		O	Proper eating, tasting, drinking, or tobacco use			O	O	5			
5	X	O		O	No discharge from eyes, nose, and mouth			O	O				
	IN	OUT	NA	NO	Preventing Contamination by Hands								
6	O	X		O	Hands clean and properly washed			O	X	5			
7	X	O	O	O	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			O	O				
8	O	X			Handwashing sinks properly supplied and accessible			O	X	2			
	IN	OUT	NA	NO	Approved Source								
9	X	O			Food obtained from approved source			O	O	5			
10	O	O	O	X	Food received at proper temperature			O	O				
11	X	O			Food in good condition, safe, and unadulterated			O	O				
12	O	O	X	O	Required records available: shell stock tags, parasite destruction			O	O				
	IN	OUT	NA	NO	Protection from Contamination								
13	X	O	O		Food separated and protected			O	O	4			
14	X	O	O		Food-contact surfaces: cleaned and sanitized			O	O	5			
15	X	O			Proper disposition of unsafe food, returned food not re-served			O	O	2			

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	O	O	O	X	Proper cooking time and temperatures			O	O	5
17	O	O	O	X	Proper reheating procedures for hot holding			O	O	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	O	O	O	X	Proper cooling time and temperature			O	O	5
19	O	O	O	X	Proper hot holding temperatures			O	O	
20	O	X	O		Proper cold holding temperatures			O	O	
21	O	X	O	O	Proper date marking and disposition			O	X	
22	O	O	X	O	Time as a public health control: procedures and records			O	O	
	IN	OUT	NA	NO	Consumer Advisory					
23	O	O	X		Consumer advisory provided for raw and undercooked food			O	O	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	O	O	X		Pasteurized foods used; prohibited foods not offered			O	O	5
	IN	OUT	NA	NO	Chemicals					
25	O	O	X		Food additives: approved and properly used			O	O	5
26	X	O			Toxic substances properly identified, stored, used			O	O	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	O	O	X		Compliance with variance, specialized process, and HACCP plan			O	O	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

Compliance Status				COS	R	WT
	OUT	Safe Food and Water				
28	<input type="radio"/>	Pasteurized eggs used where required		<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source		<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>	Variance obtained for specialized processing methods		<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control				
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control		<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding		<input type="radio"/>	<input type="radio"/>	1
33	<input type="radio"/>	Approved thawing methods used		<input type="radio"/>	<input type="radio"/>	1
34	<input type="radio"/>	Thermometers provided and accurate		<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification				
35	<input type="radio"/>	Food properly labeled; original container; required records available		<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination				
36	<input type="radio"/>	Insects, rodents, and animals not present		<input type="radio"/>	<input type="radio"/>	2
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display		<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness		<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>	Wiping cloths: properly used and stored		<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>	Washing fruits and vegetables		<input type="radio"/>	<input type="radio"/>	1
	OUT	Proper Use of Utensils				
41	<input type="radio"/>	In-use utensils; properly stored		<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled		<input type="radio"/>	<input type="radio"/>	1
43	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used		<input type="radio"/>	<input type="radio"/>	1
44	<input type="radio"/>	Gloves used properly		<input type="radio"/>	<input type="radio"/>	1

R-repeat (violation of the same code provision)

Compliance Status				COS	R	WT
	OUT	Utensils and Equipment				
45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="radio"/>	<input type="radio"/>	1
46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips		<input type="radio"/>	<input type="radio"/>	1
47	<input type="radio"/>	Nonfood-contact surfaces clean		<input type="radio"/>	<input type="radio"/>	1
	OUT	Physical Facilities				
48	<input type="radio"/>	Hot and cold water available; adequate pressure		<input type="radio"/>	<input type="radio"/>	2
49	<input type="radio"/>	Plumbing installed; proper backflow devices		<input type="radio"/>	<input type="radio"/>	2
50	<input type="radio"/>	Sewage and waste water properly disposed		<input type="radio"/>	<input type="radio"/>	2
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned		<input type="radio"/>	<input type="radio"/>	1
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained		<input type="radio"/>	<input type="radio"/>	1
53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean		<input type="radio"/>	<input type="radio"/>	1
54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used		<input type="radio"/>	<input type="radio"/>	1
	OUT	Administrative Items				
55	<input checked="" type="radio"/>	Current permit posted		<input type="radio"/>	<input type="radio"/>	0
56	<input checked="" type="radio"/>	Most recent inspection posted		<input type="radio"/>	<input type="radio"/>	
		Compliance Status		YES	NO	WT
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act		<input checked="" type="radio"/>	<input type="radio"/>	
58		Tobacco products offered for sale		<input type="radio"/>	<input type="radio"/>	0
59		If tobacco products are sold, NSPA survey completed		<input type="radio"/>	<input type="radio"/>	

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, 4-5-320.

Signature of Person In Charge: <u>Genesis</u> Date: <u>07/22/2022</u>				Signature of Environmental Health Specialist: <u>Sh Go</u> Date: <u>07/22/2022</u>			
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**** Additional food safety information can be found on our website. <http://tn.gov/health/article/eh-foodservice> ****

Establishment Number #: 605256392

Smoking observed where smoking is prohibited by the Act.

Cl

Temperature (Fahrenheit)

40

Observed Violations

Total # 12

Repeated # 0

- 1: Appears to be a lack of managerial control in establishment.
- 2: No employee health policy. I have sent them numerous ones.
- 6: Observed employee discard her can of coke than resume food prep without washing hands first. I observed no hand washing during entire inspect as many tasks were performed.
- 8: All hand sinks are blocked and obscured
- 20: Two cartons of shell eggs. Discarded all
- 21: Open pack of deli ham in glass cooler with no date on it. Discarded pack
- 37: Several employee drinks stored on prep tables.
- 37: Eleven racks of back goods for customers to grab and go however they are open racks with no means of protecting food.
- 43: Unprotected coffee stirs at self serve coffee station.
- 53: Worn paint on floors. Floors must be sealed and non absorbent.
- 55: No permit posted
- 56: Inspection dated 9/2021

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Hornito Bakery 2

Establishment Number : 605256392

Comments/Other Observations

- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: ?
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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: (NA) A highly susceptible population is not served.
- 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 Information

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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: ?

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments