

City

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rancho Cantina Establishment Name Permanent O Mobile Type of Establishment 624 W Main St O Temporary O Seasonal Address

> Hendersonvlle Time in 12:00 PM AM / PM Time out 01:00; PM 04/16/2024 Establishment # 605245542 Embargoed 10

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 120 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	OUT	NA	NO	Coo
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	20	0	0	0	Proper
IN OUT NA NO		NO	Employee Health				17		ŏ	ŏ	_	Proper		
2	100	0			Management and food employee awareness; reporting	ा ।							Coolin	
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	000
	IN	ОUТ	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	-	0	0	0	Proper
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20		黨	0		Proper
	IN	OUT	NA	100.00	Preventing Contamination by Hands		_	=	21	200	0	0	0	Proper
6	巡	0		0	Hands clean and properly washed	0	0		22	0	l٥	0	報	Time a
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA	NO.	11110 0
8	38	0			Handwashing sinks properly supplied and accessible	0	0	2	I	-	-			Consur
	IN	OUT	NA	NO	Approved Source				23	×	0	0		food
9	黨	0			Food obtained from approved source	0	0	\Box	1 🗆	IN	OUT	NA	NO	
10	0	0	0	3%	Food received at proper temperature	0	0	1 1	24	0	0	323		Pasteu
11	×	0			Food in good condition, safe, and unadulterated	dulterated O O 5			24	0	١٠	300		Pasteu
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food a
13	0	凝	0		Food separated and protected	0	0	4	26	0	25			Toxic s
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compli

_	Compliance Status						K	WI
	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	0	0	0	3%	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	0	100	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	黨			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
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	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	O	

pecti	on	R-repeat (violation of the same code provision Compliance Status	Cos	B	w
	OUT	Utensils and Equipment	- 000		***
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	123	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	7
49	Ō	Plumbing installed; proper backflow devices	O	Ō	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	\top		
55	0	Current permit posted	0	0	T-6
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	- X	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	- 0	0	

er. You have the right to request a hearing regarding this report by filing a ithin ten (10) days of the date of th Buples

04/16/2024

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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 ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rancho Cantina
Establishment Number #: 1605245542

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 washer	Bleach	0							

Equipment Temperature							
Description Temperature (Fahrenhe							
Prep cooler	45						
Grill cooler	36						
Prep cooler (seafood)	34						
Walk in freezer	0						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Tomatoes	Cold Holding	46					
Pico	Cold Holding	44					
Chicken	Cold Holding	55					
Chicken nuggets	Cold Holding	50					
Rice	Hot Holding	170					
Beans	Hot Holding	167					
Steak	Hot Holding	151					
Queso	Hot Holding	147					
Beans	Hot Holding	163					
Fish	Cold Holding	33					
Shrimp	Cold Holding	35					
Scallops	Cold Holding	34					
Shrimp	Cold Holding	40					
Beans	Cold Holding	40					
Chicken	Cooking	188					

^{***}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: Rancho Cantina Establishment Number: 605245542

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy on file
- 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 sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO
- 19: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: See menu
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: Rancho Cantina	
Establishment Number: 605245542	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information									
Establishment Name: Rancho Cantina									
Establishment Number #:	605245542			Ti i					
Sources									
Source Type:	Food	Source:	Sysco						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commen	nts								