

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 280

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

级 Yes O No

City

Time in 01:42 PM AM / PM Time out 02:50; PM AM / PM

08/18/2022 Establishment # 605309301 Embargoed 0 Inspection Date

Mariscos Sayulita Nayarit

2955 S Rutherford Blvd #A

Murfreesboro

Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for ea

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=co	rrecte	d on-si	te duri	ing ins	pection R
	Compliance Status COS R													Complian
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and R
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	0	0	Proper cooking time
	IN	OUT	NA	NO	Employee Health			-	17		ŏ	ŏ	_	Proper reheating pro
2	300	0			Management and food employee awareness; reporting	0	О							Cooling and Hole
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pi
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	180	0	0	Proper hot holding t
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	125	0	0		Proper cold holding
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	24	Proper date marking
6	0	窓		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public he
7	0	333	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	,
	-	-	_	_	alternate procedures followed	-	-	_	\vdash	IN	OUT	NA	NO	Co
8	55	OUT	NA	NO.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	冥	0	0		Consumer advisory
		0	Nen	NO		_	0	_	Н	IN	OUT	NA	NO	food
9	8	_	_	-25	Food obtained from approved source	0	0		Н	IN	001	NA	NO	Highly S
10	0	0	0	26	Food received at proper temperature	0	8	5	24	0	l o l	333		Pasteurized foods u
"	×	-		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	-	"	\vdash					
12	0	麗	0	0	destruction	×	0			IN	ОUТ	NA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	- XX		Food additives: app
13	黛	0	0		Food separated and protected	0	0	4	26	0	25			Toxic substances pr
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with va HACCP plan

_	Compliance Status				000	K	** 1	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	
17	0	0	0	200	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	100	0	0	Proper hot holding temperatures	嵩	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	XX.	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	家	Approved thawing methods used	Ō	Ō	
34	o	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
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	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	126	Gloves used properly	- 0	0	

Signature of Person In Charge

pect	(A)	R-repeat (violation of the same code provision) Compliance Status	COS	В	W
	OUT	Utensiis and Equipment	1000		"
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	_	Hot and cold water available; adequate pressure	0	0	2
49	_	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	類	Current permit posted	0	0	6
56	100	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent icuous manner. You have the right to request a h ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

08/18/2022

Date Signature of Environmental Health Specialist

08/18/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6158987889 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mariscos Sayulita Nayarit
Establishment Number #: |605309301

ı	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.	
ı	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.	
I	Garage type doors in non-enclosed areas are not completely open.	
I	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.	
ı	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish machine	CI	100							
3 comp not set up	CI								

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes in prep cooler	Cold Holding	40
Shrimp in pc	Cold Holding	40
Crab meat in other pc	Cold Holding	40
Pork in other pc	Cold Holding	40
Cheese dip on steamer	Hot Holding	120
Rice on steamer	Hot Holding	137
Beef in cooler drawer	Cold Holding	41
Shrimp in cooler drawer	Cold Holding	40
Cooked beef strips	Cooking	180
Cooked cheese dip in wic	Cold Holding	40
Fish in wic	Cold Holding	40
Diced tomatoes at servers pc	Cold Holding	40

Observed Violations
Total # 14
Repeated # 0
 Due to the high amount of violations, several duties are not being performed. Observed employee take a drink from open cup directly over steam table. Observed employee handle drink than resumed food prep without washing hands first.
7: Observed employee slicing oranges with no gloves on.
12: Shell stock tags were not kept with bin of oysters. Cos by allowing employee to show me which tag applied to this bin of oyster. Had pic tape tag to bin of oysters.
19: Cheese dip on steamer. Cos by discarding and advising using pan within a pan method on steam table.
26: Gallon jug of gasoline in storage closet. Cos by having pic remove. 33: Thawing frozen beef chunks at room temp 37: Employee drinks improperly stored throughout. 42: Clean dishes stored on lower shelf of prep table are not stored inverted.
44: Employee with gloves continues to touch towel tucked in apron. 54: Poor lighting in wic
55: No permit posted.56: No inspection posted

^{***}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: Mariscos Sayulita Nayarit

Establishment Number: 605309301

Comments/Other Observations

- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: In range
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: Verified advisory with associated 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:

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 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 Information									
Establishment Name: Ma	ariscos Sayulita Nayarit								
Establishment Number #	605309301			i i					
Sources									
Source Type:	Food	Source:	Pfg						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								