



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
65

Establishment Name Mariscos Sayulita Nayarit
Address 2955 S Rutherford Blvd #A
City Murfreesboro
Inspection Date 08/18/2022
Risk Category 03
Number of Seats 280

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

Table with columns for Compliance Status (IN, OUT, NA, NO), COS, R, WT. Includes sections for 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 columns for Compliance Status (OUT), COS, R, WT. Includes sections for Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

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: 08/18/2022
Signature of Environmental Health Specialist: [Signature] Date: 08/18/2022

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Mariscos Sayulita Nayarit  
 Establishment Number #: 605309301

**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 machine	Cl	100	
3 comp not set up	Cl		

**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

- 1: Due to the high amount of violations, several duties are not being performed.
- 4: Observed employee take a drink from open cup directly over steam table.
- 6: 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



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**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:

\*\*\*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: Food Source: Pfg

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**