

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

T SCORE

87

2955 S Rutherford Blvd #A O Temporary O Seasonal

City Murfreesboro Time in 01:15 PM AM / PM Time out 02:30; PM AM / PM

Inspection Date 07/15/2024 Establishment # 605309301 Embargoed 0

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

Risk Category O1 第2 O3 O4 Follow-up Required 夏 Yes O No Number of Seats 280

lisk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne lilness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		С	OS=correc	
					Compliance Status	cos	R	WT	
	IN	IN OUT NA NO Supervision							1
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 3
	IN	IN OUT NA NO Employee Health					17 (
2	ЭK	0			Management and food employee awareness; reporting	0	0		1 🖂
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	ОИТ	NA	NO	Good Hygienic Practices				18 (
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19 3 20 3
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				21 2
6	滋	0		0	Hands clean and properly washed	0	0		22 (
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	333	0	5	1
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23 8
	IN	OUT	NA	NO	Approved Source				1 200
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0	1	24 (
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24 \
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		1
	IN	OUT	NA	NO	Protection from Contamination				25 (
13	黛	0	0		Food separated and protected	0	0	4	26 (
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27 (

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1 *
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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	25.			Toxic substances properly identified, stored, used	XX.	X	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			600		
		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	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification		_	
35	×	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			_
41	120	In-use utensils; properly stored	0	0	Г
42	O	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	г

Signature of Person In Charge

pecti	2011	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
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	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	9	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

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 (8-14-703, 68-14-703, 68-14-708, 68-14-708, 68-14-719

07/15/2024

Date Signature of Environmental Health Specialist

07/15/2024

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6158987889 to sign-up for a class.

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
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 inflitrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp set up	Quat	200						
Dish machine	CI	50						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Salad pc	39					
Pc2	38					
Cooler drawers	37					
Wic	37					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes in salad pc	Cold Holding	41
Shrimp in pc 2	Cold Holding	40
Cooked shrimp	Cooking	175
All tcs foods in cooler drawers	Cold Holding	41
Rice on steamer	Hot Holding	150
Diced tomatoes in servers pc	Cold Holding	40
Cooked beans in wic	Cold Holding	42
Shucked oysters in wic	Cold Holding	38

Observed Violations
Total \$ 5 Repeated \$ 0 7: Observed employee with no gloves handle pineapple for drink. Cos by discussing glove use for ready to eat foods. 26: Unlabeled disinfectant spray bottle stored directly beside single serve containers. Cos by pic removing and labeling. 35: Several containers of spices not labeled. 37: Cell phone stored on prep table. 41: Using styrofoam cups with no handles as scoops.

[&]quot;"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

- 1: Ehp is available
- 2: Ehp is available.
- 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 excellent hand washing.
- 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.
- 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: All tcs foods were cooked to minimum temp requirements unless it was a cook to order.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection
- 19: All tcs foods held during inspection were 135 degrees or higher
- 20: All tcs foods held during inspection were 41 degrees or less.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Verified advisory with designated 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.

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: Mar	iscos Sayulita Nayari	t					
	605309301						
Sources							
Source Type:	Food	Source:	Pfg				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comment	rs						
Seeing improvements	! Keep it up.						