



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Mariscos Sayulita Nayarit
Address: 2955 S Rutherford Blvd #A
City: Murfreesboro
Inspection Date: 07/15/2024
Time in: 01:15 PM
Time out: 02:30 PM
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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: 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 2 main sections: 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: 07/15/2024
Signature of Environmental Health Specialist: [Signature] Date: 07/15/2024

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: 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) |
|-------------------------------|----------------|-----------|---------------------------|
| 3 comp set up Dish machine | Quat Cl | 200 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.



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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.

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Establishment Number : 605309301

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

Seeing improvements! Keep it up.