



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: San Jose #2 Restaurant  
Establishment Number #: 605194163

***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 compartment sink	Chlorine		

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	36
Walk in cooler 2	41

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Cooked chicken wings in walk in cooler 1	Cold Holding	40
Milk in walk in cooler 1	Cold Holding	40
Mozzarella cheese in walk in cooler 1	Cold Holding	41
Ranch in walk in cooler 1	Cold Holding	40
Cooked beef in walk in cooler for 1 hour	Cooling	93
Cooked rice in walk in cooler	Cold Holding	39
Refried beans in walk in cooler 2	Cold Holding	40
Milk in walk in cooler 2	Cold Holding	38
Pulled pork in walk in cooler 2	Cold Holding	39
Raw chicken in walk in cooler 2	Cold Holding	38

### Observed Violations

Total # 4

Repeated # 0

21: A gallon of milk has used by date 4/28/2024 (expired date). CA trained and discard.

36: Flies observed in kitchen area.

37: Several containers have bulk of food stored on the floor in walk in cooler and walk in freezer.

53: Broken floor tiles in kitchen and walk in cooler area.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 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 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: No tcs foods cooked during the inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Temperatures recorded on report.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Temperatures recorded on report.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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:	Water	Source:	City
Source Type:	Food	Source:	Restaurant depot and Sams club
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**