

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit **Antojitos Catrachos** Remanent O Mobile Establishment Name Type of Establishment 1135 BELL RD STE 304 O Temporary O Seasonal Address Antioch Time in 02:45 PM AM / PM Time out 03:10: PM AM / PM City 12/01/2022 Establishment # 605305865 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 16

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

12					OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA		Proventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

		COS	R	WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	26		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s, chemicals, and physical objects into foods.

						IL PR	
		OUT=not in compliance COS=com	ected o	n-sife	during	inspe	cţ
		Compliance Status	cos	R	WT	l ∟	
	OUT	Safe Food and Water					
28		Pasteurized eggs used where required	0	0	1	45	ē
29	0	Water and ice from approved source	0	0	2	L-	_
30	0	Variance obtained for specialized processing methods	0	0	1	46	e
	OUT	Food Temperature Control				L."	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	47	7
32	0	Plant food properly cooked for hot holding	0	0	1	48	8
33	ō	Approved thawing methods used	Ō	ō	1	45	9
34	0	Thermometers provided and accurate	0	0	1	50	0
	OUT	Food Identification		_		51	1
35	0	Food properly labeled; original container, required records available	0	0	1	52	2
	OUT	Prevention of Food Contamination		_		53	3
36	0	Insects, rodents, and animals not present	0	0	2	54	4
37	328	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	1	55	5
39	0	Wiping cloths; properly used and stored	0	0	1	56	5
40	0	Washing fruits and vegetables	0	0	1		Т
	OUT	Proper Use of Utensils		_	\neg		Т
41	0	In-use utensils; properly stored	0	0	1	57	7
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	8
43	0	Single-use/single-service articles; properly stored, used	0	0	1	58	
44		Gloves used properly	Ö	Ö		_	_

pecti		R-repeat (violation of the same code provision) Compliance Status	Cos	R	W
	OUT	Utensils and Equipment	1000		"
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	125	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	7
49	0	Plumbing installed; proper backflow devices	0	0	- ;
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing reg ten (10) days of the date of th 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

12/01/2022

Signature of Environmental Health Specialist

12/01/2022

**** 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) 6153405620 Please call (to sign-up for a class.

Date

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



7	_					
ı	⊢stal	hills	hment	mi	formation	١

Establishment Name: Antojitos Catrachos
Establishment Number #: 605305865

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)			

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Open top prep cooler	41					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Raw steak in open top prep cooler	Cold Holding	40
Sausage in open top prep cooler	Cold Holding	42

Observed Violations
Total # 4 Repeated # 0
Repeated # 0
37:
45:
46:
54:
34.

[&]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 Name: Antojitos Catrachos

Establishment Information



Establishment Number: 605305865
Comments/Other Observations
L: L
).
3:
j:
i:
':
):
.0:
.1: (IN) All food was in good, sound condition at time of inspection.
.2:
.3: (IN) All raw animal food is separated and protected as required.
.4:
.5:
.6:
.7:
.8:
.9:
20: Open top prep cooler maintaining safe food temperatures.
(IN) verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
.3. 34.
.4.)C·
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22: 23: 24: 25: 26: (IN) All poisonous or toxic items are properly identified, stored, and used. 27: 38: 38: 38: 38: 38: 38: 38: 38: 38: 38
.o. (III) Ali poisonous di toxic items are properly identified, stored, and dised.
./. :7·
57. 58:
<i>1</i> 0.
***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: Antojitos Catrachos		
Establishment Number: 605305865		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information	
Establishment Name: Antojitos Catrachos	
Establishment Number #: 605305865	
Sources	
Source Type:	Source:
Additional Comments	