

Establishment Name

IN OUT NA NO 13 O O O

14 0 度 0

0 0

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit El Mezacal Restaurant Permanent O Mobile Type of Establishment 9947 Wolf River, STE 111

Germantown Time in 01:15 PM AM / PM Time out 01:50: PM AM / PM

12/12/2023 Establishment # 605205226 Embargoed 000 Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 140 Risk Category 04 Follow-up Required 级 Yes O No ase Control and Prevention

			1.4	11-101	tes compliance status (in, out, na, no) for each samperes free		10.000	411.0
12	¥=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		c
	Compliance Status						R	WT
	IN	оит	NA	NO	Supervision			
1	0	٥			Person in charge present, demonstrates knowledge, and performs duties	0	o	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	Γ.
3	0	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		0	Proper eating, tasting, drinking, or tobacco use		0	·
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	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	0	Food received at proper temperature	0	0	
11	11 0 0			Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	0	0	Required records available: shell stock tags, parasite	0	0	

Protection from Contamination

Food separated and protected

served

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

	Compliance Status						R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	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	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Temporary O Seasonal

ens, chemicals, and physical objects into foods.

2

0 0 4

0 0 5

0

0

OUT=not in compliance COS=corre							
	Compliance Status						
	OUT						
28	_	Pasteurized eggs used where required	0	0	1		
29		Water and ice from approved source	0	0	2		
30		Variance obtained for specialized processing methods	0	0	1		
	OUT	Food Temperature Control					
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	2		
32	0	Plant food properly cooked for hot holding	0	0	1		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	1		
	OUT	Food Identification					
35	×	Food properly labeled; original container; required records available	0	0	1		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	2		
37	328	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	1		
39	0	Wiping cloths; properly used and stored	0	0	1		
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	1		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	1		
		Gloves used properly	0	0	$\overline{}$		

pect		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	-		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,		
47	0	Nonfood-contact surfaces clean	0	0	-		
	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	- :		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.		
53	3%	Physical facilities installed, maintained, and clean	0	0			
54	0	Adequate ventilation and lighting; designated areas used	0	0	'		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	Г		
56	0	Most recent inspection posted	0	0	Ľ		
		Compliance Status	YES	NO	W		
	Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	0	0			
58		Tobacco products offered for sale	0	0	١		
59		If tobacco products are sold, NSPA survey completed	0	0			

sicuous manner. You have the right to request a h ten (10) days of the date of th

را کی در

Signature of Person In Charge

12/12/2023

12/12/2023

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	El Mezacal Restaurant		_				
Establishment Number	= 605205226		_				

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)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken	Cold Holding	38
Raw beef	Cold Holding	37
Tomatoes	Cold Holding	41
Pico	Cold Holding	41

Observed Violations
Total # 5
Repeated # ()
 14: Cutting boards are deeply stained. Please replace. 31: Improper cooling methods used for cooling down process. Pans of rice and cheese sauce were observed covered and sitting on counter. 35: Unlabeled food containers. Label all food containers on shelves, walk in cooler and walk in freezer. 37: Several boxes of food stored on the floor of the walk in freezer. Please
elevate 6 inches off the floor. Uncovered food stored in walk in freezer and in prep coolers. Please cover all foods to prevent contamination. 53: Stained ceiling tiles throughout the restaurant. Floors need cleaning near the dishwasher area.

[&]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: El Mezacal Restaurant

Establishment Number: 605205226

Establishment Information



Comments/Other Observations						
9:						
***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.						
	Alleran					

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: El Mezacal Restaurant				
Establishment Number: 605205226				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information	
Establishment Name: El Mezacal Restaurant	
Establishment Number #: 605205226	
Sources	
Source Type:	Source:
Additional Comments	