

Purpose of Inspection

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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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 02:20 PM AM / PM Time out 03:30; PM 03/15/2022 Establishment # 605305865 Embargoed 0 Inspection Date

Number of Seats 16 ase Control and Prevention

04

O Preliminary

O Consultation/Other

级 Yes O No

Follow-up Required

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provi															
Н								WT	Ĩ	Compliance Status						
		оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods		
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	6 0	0	0	8	Proper cooking time and temperatures		
	IN	OUT	NA	NO	Employee Health						17	-	ŏ	ŏ		Proper reheating procedures for hot holding
2	300	0			Management and food employee awareness; reporting	0	ा ।							Cooling and Holding, Date Marking, and Time as		
3	×	0			Proper use of restriction and exclusion	0				IN	OUT	NA	NO	a Public Health Control		
	IN	OUT	NA	NO	Good Hygienic Practices						18	B	0	0	0	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0	0	Proper hot holding temperatures		
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	100	0		Proper cold holding temperatures		
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 0	25	0	0	Proper date marking and disposition		
6	滋	0		0	Hands clean and properly washed	0	0		22	2 0	0	×	0	Time as a public health control: procedures and records		
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0 0 5			_	_		_			
Ŀ	-		_	_	alternate procedures followed					IN	OUT	NA	NO	Consumer Advisory		
8	0				Handwashing sinks properly supplied and accessible	0 0		0 0 2		3 0	l٥	M		Consumer advisory provided for raw and undercooked		
	_	_	NA	NO	Approved Source				- 1 - 1			1	-		_	food
9	黨	0			Food obtained from approved source	_	0 0		ш	IN	OUT	NA	NO	Highly Susceptible Populations		
10	0	0	0	280	Food received at proper temperature	0	0	١. ١	124	0	١٥	320		Pasteurized foods used; prohibited foods not offered		
11	×	0	$\perp$		Food in good condition, safe, and unadulterated	0	0 0 5		Ľ		Ŭ	-		residental revise serve, promises revise not entered		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals		
		OUT		NO	Protection from Contamination						25		0	3%		Food additives: approved and properly used
13	0		0		Food separated and protected	0	0	4	20	6 0	283			Toxic substances properly identified, stored, used		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	×		Compliance with variance, specialized process, and HACCP plan		

O Complaint

О3

O Follow-up

**K**Routine

	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status COS R W						Compliance Status COS R					WT
	OUT Safe Food and Water			1 [		OUT	Utensiis and Equipment					
28	0	Pasteurized eggs used where required	0	ТО	1	11	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 O		Warewashing facilities, installed, maintained, used, test strips		0	4
	OUT	Food Temperature Control				3 L	40 0		warewashing lacinoes, installed, maintained, dised, test sorps	0	_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	١.	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	0	0	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	_	Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		t t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination	-			4 1	53	$\sim$	Physical facilities installed, maintained, and clean	0	0	1
_	-				_	4 6	-				$\overline{}$	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	誕	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [			Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	][	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	][	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

er. You have the right to request a hi n ten (10) days of the date of th -14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Jack Chapin 03/15/2022 nature of Environmental Health Specialist Date

03/15/2022

\*\*\*\* 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

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



## Establishment Information

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 inflitrating 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	CI2							

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
3dood reach in cooler	40			
Back reach in cooler	50			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Pico de gallo in reach in cooler	Cold Holding	40
Pork chops in reach in cooler	Cold Holding	40
Cheese dip in reach in cooler	Cooling	57
Pico de gallo in open top prep cooler	Cold Holding	49
Steak in open top prep cooler	Cold Holding	44
Chicken in open top prep cooler	Cold Holding	42
Refried beans in steam warmer	Hot Holding	173
Cheese in bottom of open top prep cooler	Cold Holding	47
Chicken in bottom of open top prep cooler	Cold Holding	48

Observed Violations						
Total # 7						
Repeated # ()						
8: Missing soap and paper towels at hand sink. CA- replaced						
13: Raw beef, pork, and chicken stored over ready to eat foods in reach in						
cooler. CA- trained and moved						
20: Foods in back reach in cooler and prep cooler not maintained at or below						
41°F. CA- move tcs foods to alternate refrigeration , 48 hour notice for coolers						
21: No Date marking on prepared foods held in reach in cooler CA- dated and						
trained						
26: Raid stored in kitchen by 3 compartment sink. CA- moved Out of kitchen						
37: Open drinks stored on shelves with clean dishes.						
51: Only 1 restroom availabil for seating greater than 16						

<sup>&</sup>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: Antojitos Catrachos Establishment Number: 605305865

## Comments/Other Observations

1 ·

- 2: (IN): An employee health policy 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.

**l**6:

- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Sams
- 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.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18:

19:

- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								