



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name Cuerno Grill Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 12894 Lebanon Rd.
☐ Temporary ☐ Seasonal
City Mount Juliet Time in 01:25 PM AM / PM Time out 01:45 PM AM / PM
Inspection Date 02/16/2024 Establishment # 605323605 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 173

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.)

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 provision)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
	IN	OUT	NA	NO	Supervision														IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties										☐	☐	5	16	☒	☐	☐	☐	Proper cooking time and temperatures										☐	☐	5																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
	IN	OUT	NA	NO	Employee Health													17	☐	☐	☐	☒	Proper reheating procedures for hot holding										☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
2	☒	☐			Management and food employee awareness, reporting										☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
3	☒	☐			Proper use of restriction and exclusion										☐	☐		18	☐	☐	☐	☒	Proper cooling time and temperature										☐	☐	5																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
	IN	OUT	NA	NO	Good Hygienic Practices													19	☒	☐	☐	☐	Proper hot holding temperatures										☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use										☐	☐		20	☒	☐	☐		Proper cold holding temperatures										☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
5	☒	☐		☐	No discharge from eyes, nose, and mouth										☐	☐		21	☒	☐	☐	☐	Proper date marking and disposition										☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
	IN	OUT	NA	NO	Preventing Contamination by Hands													22	☐	☐	☒	☐	Time as a public health control: procedures and records										☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
6	☒	☐		☐	Hands clean and properly washed										☐	☐	5		IN	OUT	NA	NO	Consumer Advisory																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐		23	☒	☐	☐		Consumer advisory provided for raw and undercooked food										☐	☐	4																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
8	☒	☐			Handwashing sinks properly supplied and accessible										☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
	IN	OUT	NA	NO	Approved Source													24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered										☐	☐	5																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
9	☒	☐			Food obtained from approved source										☐	☐	5		IN	OUT	NA	NO	Chemicals																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
10	☐	☐	☐	☒	Food received at proper temperature										☐	☐		25	☐	☐	☒		Food additives: approved and properly used										☐	☐	5																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
11	☒	☐			Food in good condition, safe, and unadulterated										☐	☐		26	☒	☐			Toxic substances properly identified, stored, used										☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction										☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
	IN	OUT	NA	NO	Protection from Contamination													27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan										☐	☐	5																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
13	☒	☐	☐		Food separated and protected										☐	☐	4																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																					</

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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	WT	Compliance Status				COS	R	WT		
Safe Food and Water								Utensils and Equipment							
28	☐	Pasteurized eggs used where required		☐	☐	1	45	☒	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		☐	☐	1		
29	☐	Water and ice from approved source		☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips		☐	☐	1		
30	☐	Variance obtained for specialized processing methods		☐	☐	1	47	☒	Nonfood-contact surfaces clean		☐	☐	1		
Food Temperature Control								Physical Facilities							
31	☐	Proper cooling methods used; adequate equipment for temperature control		☐	☐	2	48	☐	Hot and cold water available; adequate pressure		☐	☐	2		
32	☐	Plant food properly cooked for hot holding		☐	☐	1	49	☐	Plumbing installed; proper backflow devices		☐	☐	2		
33	☐	Approved thawing methods used		☐	☐	1	50	☐	Sewage and waste water properly disposed		☐	☐	2		
34	☐	Thermometers provided and accurate		☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned		☐	☐	1		
Food Identification								Administrative Items							
35	☒	Food properly labeled; original container; required records available		☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained		☐	☐	1		
Prevention of Food Contamination								53	☒	Physical facilities installed, maintained, and clean		☐	☐	1	
36	☐	Insects, rodents, and animals not present		☐	☐	2	54	☐	Adequate ventilation and lighting; designated areas used		☐	☐	1		
37	☒	Contamination prevented during food preparation, storage & display		☐	☐	1	Compliance Status				YES	NO	WT		
38	☐	Personal cleanliness		☐	☐	1	Non-Smokers Protection Act								
39	☒	Wiping cloths: properly used and stored		☐	☐	1	57	☐	Compliance with TN Non-Smoker Protection Act		☒	☐	0		
40	☐	Washing fruits and vegetables		☐	☐	1	58	☐	Tobacco products offered for sale		☐	☐			
Proper Use of Utensils								59	☐	If tobacco products are sold, NSPA survey completed		☐		☐	
41	☒	In-use utensils; properly stored		☐	☐	1									
42	☐	Utensils, equipment and linens; properly stored, dried, handled		☐	☐	1									
43	☐	Single-use/single-service articles; properly stored, used		☐	☐	1									
44	☐	Gloves used properly		☐	☐	1									

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



Establishment Information

Establishment Name: Cuerno Grill
Establishment Number #: 605323605

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)

Observed Violations

Total # 7

Repeated # 0

35:

37:

39:

41:

45:

47:

53:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cuerno Grill

Establishment Number : 605323605

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: Item corrected. Employee washed hands after handling raw meat.
- 7: Item corrected. Employees using tongs to grab lemons.
- 8:
- 9:
- 10:
- 11: Item corrected
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26: Item corrected. All spray bottles labeled
- 27:
- 28: Item corrected
- 29:

***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 Information

Establishment Name: Cuerno Grill

Establishment Number : 605323605

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name:	Cuerno Grill
Establishment Number #:	605323605

Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

Additional Comments

See routine inspection for comments