

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

O Farmer's Market Food Unit La Mulita Express #2 (211) Remanent O Mobile Establishment Name Type of Establishment 6317 Charlotte Pke O Temporary O Seasonal Address Nashville Time in 01:15 PM AM / PM Time out 02:10; PM City 12/05/2022 Establishment # 605240160 Embargoed 15 Inspection Date O Follow-up O Complaint Purpose of Inspection **K**Routine O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required 🛱 Yes O No Number of Seats

tisk 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 (IM, OUT, MA, MO) 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			ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С
	Compliance Status					cos	R	WT
	IN	оит	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	Π.
3	寒	0			Proper use of restriction and exclusion		0	٥ ا
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	200	0		0	Hands clean and properly washed	0	0	
7	鼷	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	×	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	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	26	0		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	908	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	120	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	282	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

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		OUT not in compliance COS-com			_
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
43					

Signature of Person In Charge

nspection R-repeat (violation of the same code provision)									
		Compliance Status	COS	R	WT				
	OUT Utensils and Equipment								
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1				
46	0	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	2				
49	0	Plumbing installed; proper backflow devices	0	0	2				
50	0	Sewage and waste water properly disposed	0	0	2				
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1				
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1				
53	0	Physical facilities installed, maintained, and clean	0	0	1				
54	0	Adequate ventilation and lighting; designated areas used	0	0	1				
	OUT	Administrative Items	Т						
55	0	Current permit posted	0	0	0				
56	0	Most recent inspection posted	0	0	۰				
	YES	NO	WT						
57		Compliance with TN Non-Smoker Protection Act	- 100	0					
58		Tobacco products offered for sale	0	0	0				
59		If tobacco products are sold, NSPA survey completed	0	0					

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this

Date

12/05/2022

Signature of Environmental Health Specialist

12/05/2022

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

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.
Please call () 6153405620 to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: La Mulita Express #2 (211)
Establishment Number #: |605240160

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.	\neg
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\neg
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	\rightarrow

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 compartment sink (Not set	Chlorine								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Lowboy cooler 1	28					
Lowboy freezer	5					
Prep cooler 1	23					

Food Temperature	State of Ford	Tomorodon (Pakeeshell
Description	State of Food	Temperature (Fahrenheit
Sliced tomato in prep cooler 1	Cold Holding	39
Cooked Spicy pork on warmer	Hot Holding	144
Pork stomach on warmer	Hot Holding	183
Pork soup on warmer	Hot Holding	150
Shrimp off the grill	Cooking	146
Spicy pork in lowboy cooler 1	Thawing	30
Beans in lowboy cooler 1	Cold Holding	39
Horchata on lowboy cooler 1	Cold Holding	43

Observed Violations
Total # 6
13: Container of raw chicken stored container of cooked beans and container of
spicy pork in lowboy cooler 1. Corrective Action: Proper vertical storage of raw and ready-to-eat food was explained to employees, and employees reorganized cooler.
14: Container of diluted chlorine sanitizer is reading at above 400ppm chlorine. Corrective Action: PIC diluted chlorine to 100ppm.
19: Refried beans on warmer at 113F, Rice on warmer at 119F, Fresh pork on warmer at 120F. All food was cooked 4 hours ago at 10am. Corrective Action: PIC Embargoed 15lbs and cooked new batches.
33: Frozen raw chicken and frozen raw beef thawing at room temperature. 36: Windows and door are cracked with no fly mesh.
37: Containers of thawing pork and chicken stored directly on the floor

[&]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: La Mulita Express #2 (211)

Establishment Number: 605240160

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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.
- 6: Observed proper hand washing technique.
- 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 information.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: Observed proper cold holding procedures. Temperatures recorded on report.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 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: Smoking is not observed where smoking is prohibited by the Act.

57.

58: No tobacco products sold.

58:

Additional Comments

See last page for additional comments.

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

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

Establishment Name: La Mulita Express #2 (211)					
Establishment Number: 605240160					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
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Establishment Information

Establishment Information								
Establishment Name: La Mulita Express #2 (211)								
Establishment Number #: 605240160		<u> </u>						
Sources								
Source Type: Food	Source:	Don Carbon Express						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								