



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: Antojitos Catrachos
Address: 1135 BELL RD STE 304
City: Antioch
Inspection Date: 05/02/2023
Establishment #: 605305865
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
Follow-up Required: Yes
Number of Seats: 16

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 05/02/2023
Signature of Environmental Health Specialist: Jack Chapin Date: 05/02/2023

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



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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)
3 compartment sink	Cl2		

Equipment Temperature

Description	Temperature (Fahrenheit)
Open top prep cooler left	34
3 door reach in cooler	39
Prep freezer	3
3 door open top prep cooler	51

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice on prep table	Cooling	123
Rice and vegetables stored on prep table	Hot Holding	138
Rice and vegetables stored on prep table	Hot Holding	68
Refried beans stored on steam table	Hot Holding	171
Fried chicken held on flat top grill	Hot Holding	101
Pico de gallo in open top prep cooler	Cold Holding	40
Raw chicken in open top prep cooler	Cold Holding	36
Ham on prep cooler	Cold Holding	38
Cut cabbage in open top prep cooler (right)		55
Steak cooked on flat top grill	Cooking	170
Chicken breast cooked on flat top grill	Cooking	174
Cooked chicken in 3 door reach in cooler	Cold Holding	40
Pulled pork in 3 door reach in cooler	Cold Holding	41
Chicken legs in back reach in cooler	Cold Holding	36
Milk in 3 door produce cooler	Cold Holding	40

Observed Violations

Total # 9

Repeated # 0

- 8: Missing paper towels at hand sink. CA- restocked
- 13: Raw steak and raw chicken stored over ready to eat food in 3 door reach in cooler . CA- moved and trained
- 19: Rice stored on prep tables under 135°F for service. CA- reheated and placed under temp control.
- 20: (NA) Establishment does not cold hold TCS foods. 3 door open top prep cooler at 51°F. CA- removed tcs foods and discarded. Service of repair cooler before storing TCS Foods
- 21: No date marking on prepared foods in 3 door reach in cooler . CA- trained and msrked
- 37: Bulk ingrediend foods stored in stock room with out lids.
- 37: Employee drinks stored on prep tables with food present.
- 53: Excessive food and grease buildup behind cook line.
- 54: Missing light shield over dry stock area.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy posted.
- 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:
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 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: Chickennand beef observed cooked to the correct temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling done in small containers and reach in cooler.
- 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:
- 58:

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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