

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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 11:25; AM AM/PM Time out 12:45; PM AM/PM City 05/02/2023 Establishment # 605305865 Embargoed 0

Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 16 Risk Category О3 04 Follow-up Required 级 Yes O No

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for ea

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		C	05=	соп	ecte	d on-si	te dur	
	Compliance Status COS R W								[
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	×	0	0
	IN	OUT	NA	NO	Employee Health		_			17	õ	ŏ	ŏ
2	300	0			Management and food employee awareness; reporting		0	$\overline{}$	۱ħ				
3	×	0			Proper use of restriction and exclusion O O		5	П		IN	OUT	NA	
	IN	OUT	NA	NO	Good Hygienic Practices				Ιſ	18	X	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	0	180	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П	20	0	X	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				[21	0	26	0
6	200	0		0	Hands clean and properly washed	0	0		П	22	0	0	×
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	_	NA.
8	0	126			Handwashing sinks properly supplied and accessible	0	0	2	l ľ.	23	0	0	012
	IN	OUT	NA	NO	Approved Source				ľ	23	U	٥	×
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1	1	24	0	0	323
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H	24	U	١٠	340
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X
13	0	凝	0		Food separated and protected	0	0	4		26	X	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı		IN	OUT	NA
15	Ħ	Proper disposition of unsafe food, returned food not re- served		0	0	2		27	0	0	×		

					Compliance Status	COS	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	X	Proper reheating procedures for hot holding	8	0	
	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		180	0	0	Proper hot holding temperatures	0	0	
20		×	0		Proper cold holding temperatures	0	0	5
21	0	200	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	3-6(50	άı
		Compliance Status	COS		
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	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	0	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 Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Ē
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	-
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of th 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

Hac 05/02/2023

re of Environmental Health Specialist

05/02/2023

**** 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) 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 wenty-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.	
Sarage 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-enciosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 compartment sink	CI2						

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 vegtables stored on prep table	Hot Holding	68
Refried beansstored 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 snd 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.							

[&]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: (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.

q٠

- 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:

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: 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									