

Purpose of Inspection

KRoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

sco	R

O Farmer's Market Food Unit La Hacienda Meican Restaurant Remanent O Mobile Establishment Name Type of Establishment 3170 Village Shop Dr. O Temporary O Seasonal Address Memphis Time in 02:30 PM AM / PM Time out 02:50; PM 12/19/2023 Establishment # 605220118 Embargoed 000 Inspection Date

O Complaint

Risk Category **O**3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

- 11	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te duri	ing ins	spection
Compliance Status COS R WT														
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Coo
1	羅	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	0	0	0		Proper
_	IN	OUT	NA	NO	performs duties Employee Health			_	17	ŏ	ŏ	ö	8	Proper
2	100	0	TRAN	NO	Management and food employee awareness; reporting	0	0	-		$\tilde{}$	-	_	-	_
3	8	ŏ			Proper use of restriction and exclusion	ŏ	ō	5		IN	ОИТ	NA	NO	Cooli
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0	0	Proper
4	100	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	$\overline{}$	19	1	0	0	0	Proper
5	*	0	1	0	No discharge from eyes, nose, and mouth	0	0	5	20	25	0	0		Proper
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	24	Proper
6	凝	0		0	Hands clean and properly washed	0	0		22	0	0	0	鋖	Time a
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	_		11110
Ŀ	_		_		alternate procedures followed	_	_	\Box		IN	OUT	NA	NO	
8	区	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	×		Consu
_	_		NA	NO	Approved Source	-		-		_	-			food
9	黨				Food obtained from approved source	0	0			IN	OUT	NA	NO	
10		0	0	×	Food received at proper temperature	0	0	١. ١	24	0	l٥	333		Pasteu
11	100	0			Food in good condition, safe, and unadulterated	0	0	5		_	ŭ	-		, doice
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X		Food a
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Taxic s
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	0
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Compl
	_~	L			served	_	_			_	_	~		HACC

O Follow-up

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	0	Proper hot holding temperatures	0	0	
20		0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		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

to control the introduction of pathoge

		OUT-not in compliance COS-com	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		_
	OUT		-	- 11	-
28		Pasteurized eggs used where required	0	0	-
29	ŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	ŀ
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	180	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	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	О	

inspection 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	題	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	2%	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	
$\overline{}$		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

12/19/2023

12/19/2023

**** 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) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



E-t-t-t-t-t-t-t-t-t-t-t-t-t-t-t-t-t-t-t	Establishment Information								
Establishment Name: La Hacienda Meican Restaurant									
Establishment Number #: [605220118									
NODA C	#F7 :- #M- 11								
NSPA Survey - To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to a							
twenty-one (21) years of age or older.	nct access to its buildings or	nacilities at all times to pe	ersons who are						
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	s in non-enclosed areas are r	not completely removed o	r open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warenesching Info									
Warewashing Info	Sanitizer Type	PPM	Temperature (Fah	renhelfi					
madrille Name	camazer type	rrm	remperature (ram	i oniii oicj					
Equipment Temperature									
Description			Temperature (Fahr	enhelt)					
Food Townson to the Control of the C									
Food Temperature									
Food Temperature		State of Food	Temperature (Fahr	renhelt)					

Observed Violations
Total # 7
Repeated # ()
31: Improper cooling method for shredded chicken. Shredded stored covered on
the counter.
35: Unlabeled food containers.
37: Scoops improperly stored in salt. Uncovered food on cold and hot holding
table. Un covered food in walk in cooler. Box of cilantro stored on the floor of
walk in cooler. Please elevate 6 inches off the floor.
39: Wiping cloths Improperly stored on cutting boards. Must store in sanitizing
container. 43: Clean utaneils impreparly stored
42: Clean utensils improperly stored.
46: Dirty dishes piled in the 3 compartment sink. No test strips available.
53: Stained ceiling tiles.

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

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Establishment Information



Establishment Name: La Hacienda Meican Restaurant	
Establishment Number: 605220118	
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Comments/Other Observations	
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1 5:	
16:	
17:	
17: 18: Observed proper cooling of rice. Rice temperature was 85 degrees a 19:	fter cooling for 1.5 hrs. Rice is placed on ice bath.
19:	
20:	
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Additional Comments	

See last page for additional comments.

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dditional Comments (
ee last page for	additional comments.	

Establishment Information

Establishment Name: La Hacienda Meican Restaurant							
Establishment Number # 605220118							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information