

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



Establishment Information

Establishment Name: Don Pepe's Mexican Grill

Establishment Number #: 605257305

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) |
|--------------|----------------|-----|---------------------------|
| Dish machine | Chlorine | 50 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|--------------|---------------------------|
| Grill cooler | 38 |
| Prep cooler | 50 |
| RIC | 39 |
| WIC | 37 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-------------------------|---------------|---------------------------|
| Refried beans | Hot Holding | 149 |
| Chicken fajita mix | Hot Holding | 147 |
| Raw beef (grill cooler) | Cold Holding | 39 |
| Pico de gallo (prep) | Cold Holding | 52 |
| Fajita chicken | Cooking | 187 |
| Raw shrimp (WIC) | Cold Holding | 38 |
| Cooked pork (WIC) | Cold Holding | 39 |

Observed Violations

Total # 3

Repeated # 0

20: Violation: Prep cooler temping at 50°. Items of pico de gallo, tomatoes, salsa temping at 46°-49°.

Action: Had PIC move these items to working cooler since not stored overnight.

37: Handle of ice scoop touching ice; employee jackets stored on shelf with glasses and also dry storage shelf

42: Clean plates stored on shelf with cardboard underneath that has old food on it

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Don Pepe's Mexican Grill

Establishment Number : 605257305

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: IN
- 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: Employees washing hands as needed
- 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
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: IN
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO
- 19: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23:
- 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.

Establishment Information

Establishment Name: Don Pepe's Mexican Grill

Establishment Number : 605257305

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

Establishment Information

Establishment Name: Don Pepe's Mexican Grill

Establishment Number #: 605257305

Sources

Source Type: Food Source: PFG

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments