



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name: 5 AGAVES MEXICAN RESTAURANT
Address: 1508 ROBINSON RD
City: Old Hickory
Inspection Date: 12/27/2023
Time in: 04:04 PM
Time out: 03:50 PM
Risk Category: 03
Number of Seats: 64

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: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, 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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

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: 12/27/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/27/2023

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: 5 AGAVES MEXICAN RESTAURANT
 Establishment Number #: 605255700

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	Cl	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	38
Salsa reach in cooler	37
Walk in cooler	37
Walk in freezer	-9

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Beans in steam table	Hot Holding	156
Cooked Chicken in steam table	Hot Holding	158
Queso in steam table	Hot Holding	151
Lettuce on top of prep cooler In ice bath	Cold Holding	42
Raw chicken on prep cooler	Cold Holding	36
Chorizo in prep cooler	Cold Holding	39
Salsa in display prep cooler	Cold Holding	40
Flan in flan display prep cooler with tres leches	Cold Holding	40
Tamales in walk in cooler	Cold Holding	36
Frijoles in walk in cooler for 1 hours	Cooling	100
Beef on counter cooked 45 minutes ago	Cooling	149

Observed Violations

Total # 2

Repeated # 0

21: Missing date marking on chicken dogs opened 2 days ago. Date marked by employee.

45: Cutting board is deeply grooved and does not allow for easy cooling.



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Establishment Number : 605255700

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee illness policy on site.
- 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
- 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 sources. No unapproved sources discovered during inspection.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Observed proper cooling at time of inspection. Discussed possibly quicker methods of cooling.
- 19: Observed proper hot holding
- 20: Observed proper cold holding at time pf inspection but discussed that cold holding method for lettuce may need to be improved for warmer months.
- 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: No tobacco products offered for sale.

***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: 5 AGAVES MEXICAN RESTAURANT

Establishment Number : 605255700

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Establishment Number #: 605255700

Sources

Source Type:	Water	Source:	Metro/municipal
Source Type:	Food	Source:	Restaurant depot, us foods, sams,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Discussed that current cold holding method for lettuce will not be sufficient in warmer weather. Discussed proper date marking. Discussed proper cooling methods for large containers of beans. Based on times and temperatures at time of inspection is sufficient but discussed methods that will help cooling such as Ice wands, portioning smaller batches, stirring, or placing in ice baths directly after being cooked to help food reach 135f threshold faster and quickly to room temperature. Discussed ensuring that containers with food not currently in use or vented for cooling are completely covered.