



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

71

Establishment Name Jalisco Mexican Restaurant Type of Establishment ☒ Permanent ☐ Mobile  
Address 1290 Sparta Pike ☐ Temporary ☐ Seasonal  
City Lebanon Time in 03:02 PM AM / PM Time out 03:56 PM AM / PM  
Inspection Date 02/08/2024 Establishment # 605173895 Embargoed 55  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 95

**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.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					5
Preventing Contamination by Hands					Consumer Advisory			COS R WT		
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Highly Susceptible Populations			COS R WT		
9	IN	OUT	NA	NO	Food obtained from approved source					5
10	IN	OUT	NA	NO	Food received at proper temperature					5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
Protection from Contamination					Chemicals			COS R WT		
13	IN	OUT	NA	NO	Food separated and protected					4
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
16	IN	OUT	NA	NO	Proper cooking time and temperatures					5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
18	IN	OUT	NA	NO	Proper cooling time and temperature					5
19	IN	OUT	NA	NO	Proper hot holding temperatures					5
20	IN	OUT	NA	NO	Proper cold holding temperatures					5
21	IN	OUT	NA	NO	Proper date marking and disposition					5
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					5
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
Compliance with Approved Procedures					Compliance with variance, specialized process, and HACCP plan			COS R WT		
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

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

## GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
Food Identification					Physical Facilities			COS R WT		
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					Administrative Items			COS R WT		
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					Compliance Status			YES NO WT		
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
46	OUT				Warewashing facilities; installed, maintained, used, test strips					1
47	OUT				Nonfood-contact surfaces clean					1
48	OUT				Hot and cold water available; adequate pressure					2
49	OUT				Plumbing installed; proper backflow devices					2
50	OUT				Sewage and waste water properly disposed					2
51	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
52	OUT				Garbage/refuse properly disposed; facilities maintained					1
53	OUT				Physical facilities installed, maintained, and clean					1
54	OUT				Adequate ventilation and lighting; designated areas used					1
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
Non-Smokers Protection Act					Compliance Status			COS R WT		
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					0

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Maria P. Rouse Date 02/08/2024 Signature of Environmental Health Specialist [Signature] Date 02/08/2024

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

**TENNESSEE DEPARTMENT OF HEALTH  
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FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Jalisco Mexican Restaurant

Establishment Number #: 605173895

***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	Cl	50	
3 comp sink not set up	Cl		

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Wic	37
Makeline pc	37

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Queso server area steam well	Hot Holding	115
Salsa in ice bath server area	Cold Holding	48
To-go salsa in covered bowls server area	Cold Holding	61
Cooked ground beef wic	Cooling	49
Queso wic	Cold Holding	40
Cooked pork wic	Cold Holding	39
Sliced tomatoes makeline pc	Cold Holding	38
Chicken tamales makeline pc	Cold Holding	39
Shredded chicken steam table	Hot Holding	142
Rice steam table	Hot Holding	144

## Observed Violations

Total # 13

Repeated # 0

1: Numerous priority violations present, lack of knowledge regarding hot and cold holding temperatures as well as cooling procedures. Will email applicable fact sheets.

4: Uncovered drink cup containing drink stored on prep table in front of microwaves and open dry food. Eating and drinking may not take place in food prep areas; drinks should be in spill proof container and stored away from food and food prep areas.

14: Large JBL speaker stored on food contact side of clean plate. Food contact surfaces must be clean and sanitized and protected from contamination.

18: Large pan of refried beans stored unattended on shelf beside stove. Kitchen manager stated through interpreter they had been there for 3 hours. Food temped between 112 and 142 throughout. Advised reheating beans to 165 and cooling with ice bath/shallower pans and placing in walk in cooler or in a freezer to help rapidly cool from 135F to 41F within 6 hours. Will send cooling fact sheet.

18: 45 pound pan of ground beef in wic was cooked yesterday according to pic, temped no lower than 49F throughout. Embargoed. Food must be cooled from 135F to 70F in 2 hours and from 70F to 41F or less within 4 hours.

19: Queso in server area steam well temps 115F. Pic stated it was put there over 2 hours ago. Embargoed 10 lbs. Foods being hot held must be maintained at 135F or higher.

20: To-go salsa cups with lids are portioned and stored on counter next to salsa ice bath. Temped 61F. Advised pic to place in cooler to cool to 41F or less. Foods being cold held must be maintained at 41F or less.

20: Salsa stored in large plastic bucket situated in ice bath temps 48F. Ice in bath only contacts bucket a few inches from bottom, most of salsa in bucket is above the ice in bath. Advised pic to place in wic to cool down and use shorter bucket/taller ice bath. Foods being cold held must be maintained at 41F or less.

26: Several spray bottles containing light yellow liquid unlabeled on shelf under prep table across from wic. All toxic items must be properly labeled and identifiable.

31: Ground beef cooked yesterday was stored in deep pan with lid completely covering. Food did not reach 41F or less.

37: Employee drinks and phone stored near clean plates and dry goods

37: Employee drink stored directly beside and above customer food in makeline pc

45: Ice maker has pink residue present inside



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**Comments/Other Observations**

2: Pic has knowledge  
3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.  
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.  
6: Observed employees wash hands  
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 food 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.  
15: (IN) No unsafe, returned or previously served food served.  
16: No cooking observed during inspection  
17: (NO) No TCS foods reheated during inspection.  
21: All RTE foods not date marked in WIC were cooked within past 24 hours per PIC.  
22: (NA) No food held under time as a public health control.  
23: Advisory present and applicable menu items denoted  
24: (NA) A highly susceptible population is not served.  
25: (NA) Establishment does not use any additives or sulfites on the premises.  
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:	Food	Source:	Nashville Food, PFG, US Food
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Source Type:	Water	Source:	City
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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**Additional Comments**

Will return for a follow-up inspection within 10 days from original inspection date. The focus will be on ensuring the priority violation(s) [items 1 - 27] are corrected. See Observed Violations page for comments regarding violations.

Jaliscoomrr@hotmail.com