TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISHMENT INSPECTION REPORT

					FOOD SERVICE	ESTA	BL	ISI	IM	EN	т	NSI	PEC	TI	ON REPORT	SCOP	RE		
18			and the second																
					5 AGAVES MEXICAN RESTAU	RANT									O Farmer's Market Food Unit				
Esta	blis	hmen	t Nar				Type of Establishment O Mobile						3.						
Add	ddress 1508 ROBINSON RD							_					O Temporary O Seasonal						
City					Old Hickory			2:3	<u>O</u> F	٥N	_ A	M/P	M T	ime o	онт 02:35: PM АМ/РМ				
Insp	ecti	n Da	ate		10/25/2021 Establishment # 605	25570	0		_	Emb	argo	ed C)						
Purp	ose	of In	spect	tion	O Routine ∰Follow-up OC	Complaint			O Pr	relimi	nary		0) Co	onsultation/Other				
Risi	Ca	egor	У		O1 302 O3	1			O 4				F	ollow	-up Required O Yes 🕱 No	Number of Se	ats	64	ŀ
Γ		R			ors are food preparation practices and en ontributing factors in foodborne illness o												ion		
															I INTERVENTIONS				
	_			algnat	ted compliance status (IK, OUT, KA, HO) for each sam			item:											
	=in c	ompli	ance		OUT=not in compliance NA=not applicable NO= Compliance Status	not observe		R) [smecte	id on-t	site dur	nng in	spection R=repeat (violation of the sa Compliance Status			R	WT
	IN	OUT	NA	NO	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Ten				
1	黨	0			Person in charge present, demonstrates knowledg performs duties	e, and	0	0	5	1	5 😹	6	0	0	Control For Safety (TCS) Fee Proper cooking time and temperatures		0	0	
2			NA	NO	Employee Health Management and food employee awareness, repo	rtina	0	10		1	7 0	0	0	X	Proper reheating procedures for hot holding		ŝ	0	•
_	R	ō			Proper use of restriction and exclusion	i ungi	ŏ	ŏ	5		IN	001	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	nd Time as			
H	IN		NA		Good Hygienic Practices			_			8 0	0			Proper cooling time and temperature		0	0	
	X	0			Proper eating, tasting, drinking, or tobacco use			0	5	19			0	0	Proper hot holding temperatures		0		
5	高 IN		NA	O NO	No discharge from eyes, nose, and mouth Preventing Centamination by Hands		0	0			12	8		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	23	0	1.0.1		Hands clean and properly washed		0	0		2	-	-	-				_	ō	
-	83	0	0	0	No bare hand contact with ready-to-eat foods or ap	proved	0	0	5	Ľ	-	0	×	-		and records	0	~	
8			-	-	alternate procedures followed Handwashing sinks properly supplied and accessit	-le		0	2	١H	IN	001	_	NO	Consumer Advisory Consumer advisory provided for raw and un-	bestooned	_		
			NA	NO	Approved Source	JNG	Ľ	10		2	3 0	0	123		food	derecoked	0	0	4
	黨	0			Food obtained from approved source			0			IN	OUT	r na	NO	Highly Susceptible Populatio	ns			
			0	X	Food received at proper temperature Food in good condition, safe, and unadulterated		0		5	2	¢ 0	0	88		Pasteurized foods used; prohibited foods not	t offered	0	0	5
11 12	0	0	×	0	Required records available: shell stock tags, paras	ite	0	6	Ť	۱H	IN	our	NA	NO	Chemicals				-
L.			NA	-	destruction Protection from Contamination		-	-		2	5 0	0			Food additives: approved and properly used	+	न	0	
13		0		no	Food separated and protected		0	0	4		5 Q	Ьŏ			Toxic substances properly identified, stored.		ŏ		5
			Ō		Food-contact surfaces: cleaned and sanitized		ŏ	_	5		IN		r NA	NO			- 1	-	
15	_	0			Proper disposition of unsafe food, returned food no served	t re-	0	0	2	2	7 0	0	8		Compliance with variance, specialized proce HACCP plan	ess, and	0	0	5
1				-										-			_		
				GOO	d Retail Practices are preventive measur									gen	s, chemicals, and physical objects in	to foods.			
				0.0								TICE	5						
⊢				00	Tenot in compliance Compliance Status	COS=corre		R		insp I	ecson				R-repeat (violation of the same or Compliance Status		cos	R	WT
		OUT			Safe Food and Water			1			0	TUC			Utensils and Equipment				
2					d eggs used where required		0	0	1		15				onfood-contact surfaces cleanable, properly d	lesigned,	0	0	1
2	9 0				lice from approved source obtained for specialized processing methods		8	00	2			~ (constru	ucted	l, and used		-	-	Ľ.
F,	•	OUT		ince c	Food Temperature Control			10		114	16	0 v	Warew	vashir	ng facilities, installed, maintained, used, test s	trips	0	0	1
3	1	0	Prop		oling methods used; adequate equipment for tempe	rature	0	0	2	ΙĿ		-	Vonfoc	xd-co	ntact surfaces clean		0	0	1
		-	contr				-				_	TUC			Physical Facilities			-	
3					properly cooked for hot holding thawing methods used		8	8	1						d water available; adequate pressure stalled; proper backflow devices		8	응	2
	_				eters provided and accurate		10	ŏ	1		_				d waste water properly disposed			ŏ	2
Ľ		OUT			Food Identification		-		-			-			es: properly constructed, supplied, cleaned			ŏ	1
3	5		_	l prop	erly labeled; original container; required records av	ailable	0	0	1	. –	_	_			fuse properly disposed; facilities maintained		0	0	1
		OUT			Prevention of Feed Contamination			-	_		53		Physic	al fac	cilities installed, maintained, and clean		<u> </u>	0	1
3	6	ο	Insec	sts, ro	dents, and animals not present		0	0	2		54	o /	Adequ	ate vi	entilation and lighting; designated areas used		0	0	1

1	OUT	Prevention of Feed Contamination					53	126	Physical facilities installed, maintained, and clean	0	0	1
	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	X	Contamination prevented during food preparation, storage & display	0	0	1			OUT	Administrative items			
Т	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0		
T	265	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	Ľ
Т	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
_	OUT	Proper Use of Utensils				11			Non-Smokers Protection Act			
T	0	In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-Smoker Protection Act	25	0	
Т	1	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	11	58]	Tobacco products offered for sale	0		0
	0	Single-use/single-service articles; properly stored, used	0	0	1	11	59	1	If tobacco products are sold, NSPA survey completed	0	0	
	0	Gloves used properly	0	0	1]]						

ilure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operative stabilishment permit. eated violation of an identical risk factor may result in revocation of your foo w are required to post the food service establishment permit in a conspicuou ner and post the most recent inspection report in a conspicuous manner. You have the right to request a h rt. 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. est with the Commissioner within ten (10) days of the date of thi

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INON 1	ON.	all	-

10/25/2021

tte D 5 Date Signature of Environmental Health Specialist

10/25/2021

Date

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

Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

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)									

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

bserved Violations	
ital # 5	
epeated # 0	
7:	
9:	
2:	
5.	
3:	
.	
'One once at the and of this decrement for new visibilities that could not be disclosed in this search	

""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: 5 AGAVES MEXICAN RESTAURANT Establishment Number : 605255700

Comments/Other Observations	
:	
:	

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:	Source:	

Additional Comments