

City

Inspection Date

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Temporary O Seasonal

O Yes 疑 No

R=repeat (violation of the same code provi-

Remanent O Mobile

SCORE

Number of Seats 140

Establishment Name 9947 Wolf River, STE 111 Address

El Mezacal Restaurant

Type of Establishment

Germantown Time in 11:32; AM AM/PM Time out 12:09; PM AM/PM

Follow-up Required

07/07/2021 Establishment # 605205226 Embargoed 0

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

ase Control and Prevention

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

04

	. 214	ompli			OUT=not in compliance NA=not applicable NO=not observ  Compliance Status	cos	R	_	Smcor		
	IN	оит	NA	NO	Supervision	000			Н		Г
	IN	001	NA	NO		_	_			IN	0
1		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	ł
-	IN	ОИТ	NA	NO	Employee Health		-		17	ŏ	t
2	- NC	0			Management and food employee awareness; reporting	0	0	$\neg$	-	Ť	H
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	l٥
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	T
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20	25	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	Г
6	X	0		0	Hands clean and properly washed	0	0		22	0	L
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	L '
	~	_	_	_	alternate procedures followed	-	_	H		IN	0
8	355	OUT	NA.	NO	Handwashing sinks properly supplied and accessible	0	0	_2	23	×	I٥
_		-	NA	NO	Approved Source	<u> </u>	_	-		IN	0
9	2	0	~	-	Food obtained from approved source	10	0	l 1		IN	0
10	0	ŏ	0	26	Food received at proper temperature	0	0	l ₅ I	24	833	Ιd
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0		Į ĭ Į	$\vdash$	-	Н
12	0	0	×	0	destruction	0	0	I		IN	0
	IN	OUT	NA	NO	Protection from Contamination				25	1	
13	×	0	0		Food separated and protected	0	0	4	26	黨	Т
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	7

					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	35	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	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		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	Consumer Advisory		
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	区	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	200	0	0		Food additives: approved and properly used	0	0	
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

## s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

07/07/2021

07/07/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

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.

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



### Establishment Information

Establishment Name: El Mezacal Restaurant Establishment Number ≠: 605205226

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 (						
Salsa cooler	34					
Line cooler	34					
Line cooler	34					
Walk in freezer	-2					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Beef	Hot Holding	163
Onion	Cold Holding	38
Salsa	Cold Holding	38
Chicken	Hot Holding	167

Observed Violations							
Total # 1							
Repeated # ()							
53: Ceiling tiles stained							
""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



stablishment Number: 605205226		_
omments/Other Observations		
See page at the end of this document for any violations that could	d not be displayed in this space.	

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: El Mezacal Restaurant				
Establishment Number: 605205226				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: El Mezacal Restaurant						
Establishment Number #: 605205226						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						