

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

LOS CABOS OF GERMANTOWN

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

2037 EXETER SUITE #2 Address

O Temporary O Seasonal

Germantown City

Time in 04:05 PM AM / PM Time out 04:50; PM AM / PM

Inspection Date

Risk Category

PH-2267 (Rev. 6-15)

ERoutine

06/29/2022 Establishment # 605302614 O Follow-up O Complaint

Embargoed 000 O Preliminary

O Consultation/Other

Purpose of Inspection

О3

Follow-up Required

O Yes 疑 No

Number of Seats 120

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
	IN OUT NA NO Supervision IN OUT NA NO Person in charge present, demonstrates knowledge, and performs duties IN OUT NA NO Employee Health IN OUT NA NO Good Hyglenic Practices IN OUT NA NO Good Hyglenic Practices IN OUT NA NO Proper eating, tasting, drinking, or tobacco use IN OUT NA NO Preventing Centamination by Hands IN OUT NA NO Preventing Contamination by Hands IN OUT NA NO Property washed IN OUT NA NO Property washed IN OUT NA NO Approved Source IN OUT NA NO Approved Source IN OUT NA NO Prod obtained from approved source IN OUT NA NO Approved Source IN OUT NA NO Required records available: shell stock tags, parasite destruction IN OUT NA NO Protection from Contamination		cos	R	WT			
	IN	OUT	NA	NO	Supervision			
1	盔	0				0	0	5
	IN		NA	NO				
2	DK.	0			Management and food employee awareness; reporting	0	0	-
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
		-	NA		Preventing Contamination by Hands			
6	100	0		0	ands clean and properly washed		0	
7	왮	0	0	0		0	0	5
8	-				dwashing sinks properly supplied and accessible		0	2
	_	_	NA	NO			_	
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0				0	0	5
12	_	_	0-0	_	destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	_		Food separated and protected		0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served		0	2

	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	286	0	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			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	٠
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		0.00	G00		
		OUT=not in compliance COS=com Compliance Status	COS		_
	OUT		000	I.K.	
28	0		0		
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_
30	18	Variance obtained for specialized processing methods	8	8	H
30	OUT	Food Temperature Control			_
	001		_		_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
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	涎	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	Г
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
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	Utensiis and Equipment	100	- 11	
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		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	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г,
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

most recent inspection report in a conspicuous manner. You have the right to request a hearing rega is 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

06/29/2022

06/29/2022

Date

RDA 629

**** 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.) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: LOS CABOS OF GERMANTOWN

Establishment Number #: 605302614

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)				
Single stationary rack	Chlorine	0	165				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	40			
Large prep cooler	41			
Walk in freezer	25			
Small prep cooler	40			

Description	State of Food	Temperature (Fahrenheit
Tomatoes	Cold Holding	38
Lettuce	Cold Holding	43
Onions	Cold Holding	40
Sour cream	Cold Holding	41
Guacamole	Cold Holding	41
Pico de gallo	Cold Holding	41
Chicken	Hot Holding	169
Beef	Hot Holding	157
Refried beans	Hot Holding	145
Rice	Hot Holding	147
Chicken fajita	Cooking	167
Beef enchiladas	Reheating	166

Observed Violations								
Total # 4								
Repeated # 0								
36: Outer openings not protected at receiving door to outside. Please repair to prevent pests.								
37: Uncovered food items in freezer and cooler. Uncovered spice container.								
42: Clean utensils improperly stored. Please Invert.								
54: Several overhead lights out.								

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: LOS CABOS OF GERMANTOWN

Establishment Information



Establishment Number: 605302614
Comments/Other Observations
1:
2:
3:
4:
1: 2: 3: 4: 5: 6: 7: 8:
<u>6</u> :
7:
8:
10: (NO): No food received during inspection. 11:
12: (NA) Shell stock not used and parasite destruction not required at this establishment.
13:
14:
15:
16:
17:
18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling,
does not receive raw eggs, shellstock, or milk.
19:
20:
21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
22: (NA) No food held under time as a public health control.
23:
24:
25: (NA) Establishment does not use any additives or sulfites on the premises.
26:
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57: 58:
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 Name: LOS CABOS OF GERMANTOWN		
Establishment Number: 605302614		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information						
Establishment Name: LOS CABOS OF GERMANTOWI	V					
Establishment Number #: 605302614						
Sources						
Source Type: Food	Source:	Central Paris, Legendary				
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						