



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name: LOS CABOS OF GERMANTOWN
Address: 2037 EXETER SUITE #2
City: Germantown
Inspection Date: 06/29/2022
Risk Category: 03
Number of Seats: 120

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.

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: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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, and 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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, 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: 06/29/2022
Signature of Environmental Health Specialist: [Signature] Date: 06/29/2022

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



Establishment Information

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 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

Food Temperature

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.



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 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:

***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: Central Paris, Legendary

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments