

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



Establishment Information

Establishment Name: ANTIGUA COCINA GUATEMALTECCA

Establishment Number #: 605249921

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)
Three compartment sink	Chlorine	100	
Low temp dish machine	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	30
Drawer cooler	35
Prep cooler	36
Glass cooler	32

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked tomatoes cooling on shelf for one hour	Cooling	101
Cooked cow on steam table	Hot Holding	147
Soup with cooked tomatoes on steam table	Hot Holding	146
Cooked noodles in reach in cooler	Cold Holding	42
Cooked potatoes cooling in reach in cooler for	Cooling	46
Cooked chicken wings on steam table	Hot Holding	178
Refried beans on steam table	Hot Holding	186
Cooked rice on steam table	Hot Holding	147
Queso on steam table	Hot Holding	135
Raw beef in drawer cooler	Cold Holding	40
Raw chicken in drawer cooler	Cold Holding	42
Raw shrimp in drawer cooler	Cold Holding	32
Diced tomatoes on rail of prep cooler	Cold Holding	38
Cooked chicken dish in prep cooler	Cold Holding	36
Cooked pasta in glass cooler	Cold Holding	30

Observed Violations

Total # 8

Repeated # 0

34: No visible thermometers in chest freezers.

37: Employee beverages with twist caps and no lids stored on prep tables throughout kitchen.

45: Soiled cardboard used as shelf liner under microwave.

47: Shelves in walk in cooler have an excessive amount of rust buildup.

47: Inside of prep cooler is dirty with food buildup.

51: Women's restroom does not have a trash can with a lid.

53: Excessive black buildup behind cook line equipment and on vent hood.

53: Pooling water underneath water heater near cook line.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Policy present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employees practicing proper hand washing techniques.
- 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 sources
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No foods cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Active cooling occurred during inspection. Foods temped are meeting appropriate time and temperature requirements. Observed proper cooling methods. See temps.
- 19: See temps.
- 20: See temps.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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
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Source: PFG, Quality Meat

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments