# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Insp	ecti	on Da	ate		02	/22/2	202	<u>3</u> Es	tablishm	ent# 6	0531623	7		_	En	hbarg	goed	0	00						
Puŋ	pose	of In	spec	tion	<b>X</b> R	outine		<b>O</b> Follo	ow-up		O Complaint			<b>O</b> P	relin	ninar	y		0	Cor	nsuitation/Other				
Risi	(Ca	tegor	у		01			<u>57</u> (2			03			<b>O</b> 4					Fo	llow-	up Required 📓 Yes	O No Number o	f Seats	66	5
Γ		R	isk																		to the Centers for Dise control measures to pre				
																					INTERVENTIONS				
	tin c	(C) inquo		nghai					r, HA, HO not applic		NO=not observ		ltem								ach Item as applicable. Ceduc pection Rerepeat (v	points for entropy or sub- iolation of the same code pro		.)	
	_	_	_	_					Status	286710	NO-HOLODSEN		R			cone	caeu	un-si	ie duri	sy ins	Compliance Stat	18		R	WT
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1	0	邕	NA	NO	perfe	orms duti	es		ree Hea		eoge, and	0	0	5		16 ) 17		8	0		Proper cooking time and tem Proper reheating procedures		<u> </u>	8	5
2	0	题	nua			agement				areness; i	reporting	_	0		1 h			олт			Cooling and Holding, Da		_	10	
3	×	0			Prop	er use of			exclusio			0	0	•	11		· · ·				a Public He				
4	X	0	NA	NO O	Prop	er eating			nic Prac ng. or tob	ctices bacco use	,	0	0		1 h	19	2	0			Proper cooling time and temp Proper hot holding temperatu		0	0	
5	二 三 三	O OUT	NA	O NO					se, and m	nouth on by Ha	Inda	0	0	•		20 21	읽	Š	8	0	Proper cold holding temperat Proper date marking and disp		- 8	8	5
6	0	黨		_		ds clean a				at foods (	or approved	0	-	5	1 F		0	0	×	0	Time as a public health contr	ol: procedures and records	_	0	1
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10	<u>宗</u>	0	0	122	Food	d receiver	d at pro	per tem	d source perature	,		0			H	-		OUT	NA		Highly Suscepti Pasteurized foods used; prof		0	0	6
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12				NO	10000	ruction	retecti	len frei	m Contr	aminatio		0	0	_	łŀ	25		0	0	NO	Food additives: approved an		-	0	
13	0	夏気	0			d separat				continue		8	0	4		26	R)	0	NA	10	Toxic substances properly id Conformance with A	entified, stored, used	0	0	5
14 15	_		-	J						sanitized turned foo	d not re-	0	-	-	łŀ			0	X	NO	Compliance with variance, sp		-	0	5
<u> </u>	~	Ŭ			serv	ed						Ū	Ŭ	-	ונ		<u> </u>	•	~		HACCP plan		<u> </u>	Ŭ	
L				Goo	nd Re	rtail Pro	ectice	s are p	revent	tive mea	sures to c	ontro	l the	int	rod	ucti	ion (	of p	tho	gens	, chemicals, and physic	al objects into foods.			
				00	T=not	in complia	ance				COS=corre	GOC ected o						CES	;		R-repeat (violation	on of the same code provision	)		
	_	OUT	_	_	_			ance S	Status Water			COS	R	WT	16	_		πI	_	_	Compliance Str Utensils and Equi		COS	R	WT
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		OUT	_		-500				re Conti		mperature	_			1	46 47	8				g facilities, installed, maintain ntact surfaces clean	ed, used, test strips	0	0	1
3		0	cont	rol						senic itor te	mperature	0	0	2	١t		OU	т			Physical Facilit				
3	2					erly cook ing metho			ng			8	00	1	1 F	48 49	8				water available; adequate pro stalled; proper backflow device			8	2
3		X	The			provided	and ac	curate				0	0	1	11	50	C	) Se	ewage	and	waste water properly dispose	d	0	0	2
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3	9	XX OUT	F-000	a prop					r, require Contamb		s available	0	0	'	┨┠	53	- T				use properly disposed; facilitie littes installed, maintained, an		0	6	1
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3	7	X	Cont	tamina	ation	prevente	d during	food p	reparatio	on, storag	e & display	0	0	1	11		ou	п			Administrative in	ems		-	
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1	4					operly							0		1										
serv	ice e	stabli	shme	nt perm	nit. Ite	ms identif	fed as o	onstitutir	ng immine	ent health	hazards shall b	e com	icted i	mme	diate	ly or	oper	ation	s shall	cease	Repeated violation of an identic e. You are required to post the f	ood service establishment pe	mit in a	consp	picuous
											You have the rig -14-715, 68-14-7			cah	earin	g reg	par dir	ng thé	s repor	t by f	fling a written request with the C	ommissioner within ten (10) d	rys of th	e date	of this
					$\square$	$\rangle$					02/2	22/2	023	3		$\subset$	$\geq$	$\prec$	57	5	and		02/2	22/2	2023
Sig	natu	re of	Pers	son In	Cha	rge							1	Date	1	Sign	atur	e of I	Envire	onme	ental Health Specialist				Date
							···· ,	Addition	al food	safety inf	ormation car	n be fo	ound	on c	urw	ebs	ite, I	http:	//tn.g	ov/h	ealth/article/eh-foodservic	e ****			
PH-C	2267	(Rev.	6-15	)				Free	food sa Pl	afety tra lease ca	ining classe III (	s are ) 9	ava 012	ilabi 22	e e 92	ach 00	moi				inty health department. p for a class.			R	DA 629

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



#### Establishment Information

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Establishment Name: JJ'S TROPICAL MEXICAN BAR & GRILL Establishment Number #: 605316237

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Freezer	9						
Refrigerator	38						

Food Temperature	I Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Enchilada sauce	Hot Holding	180				
Chicken soup	Hot Holding	180				
Queso dip	Hot Holding	165				
Rice	Hot Holding	160				
Tomatoes	Cold Holding	50				
Lettuce	Cold Holding	50				
Mushrooms	Cold Holding	55				
Raw chicken	Cold Holding	51				
Raw beef	Cold Holding	51				
Guacamole	Cold Holding	50				
Pico de gallo	Cold Holding	53				

Total # 16 Repeated # 0

1: Pic can not demonstrate knowledge ..

2: No employee illness policy available. Will leave a copy for the manager.6: Employees moving from station to station without washing hands. Educate employees of hand hygeine.

8: No paper towels at the hand washing sink. Sink has to be adequately supplied.13: Improper storing of raw eggs .. raw eggs stored above ready to eat foods..

14: Cutting boards were bruised and stained. Employee cut quesadillas on cutting board.

20: Improper cold holding for the cold holding table .. the cold holding table is reading 53 F for the cold holding table .. lettuce, toamtoes, raw chicken, raw beef, pico de gallo, and Guacamole had been left in the cooler overnight .. these items must be discarded .. all items reading a temperature of 50 F degree. 21: Improper date marking. Date marking is not consistant.

34: Did not observe any thermometers. There were none in the freezer nor the refrigerator..

35: Foods are not properly labeled. Please label according to its contents. Products must be identifiable by name. (Prepared vegetables, vegetable containers, storage bins, etc)

36: Gnats were flying in the bar area. Please get pest control to control insects.

37: Liquor and alcoholic beverages were in the floor. Bag in freezer was open.

Nothing can be stored on the floor and close all bags in freezer.

41: Improper stored ice scoop. Ice scoop must be placed in a bin between uses.

45: Door handle on oven is broken. Please repair oven door handle.

46: No test strips are present. Dishwasher is improperly installed and no sanitizing agent is present.

53: Floor near 3 compartment sink and back door is saturated with water. Please maintain cleanliness of floors.

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## Establishment Information

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Comments/Other Observations		
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\*\*\*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 Information

Establishment Name: JJ'S TROPICAL MEXICAN BAR & GRILL Establishment Number : 605316237

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

#### Establishment Information

Establishment Name: JJ'S TROPICAL MEXICAN BAR & GRILL Establishment Number # 605316237

Sources		
Source Type:	Source:	

### Additional Comments

Left the food donation information with manager