

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Memphis Time in 03:45 PM AM / PM Time out 04:00: PM AM / PM

03/10/2023 Establishment # 605220118 Embargoed 000

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

La Hacienda Meican Restaurant

3170 Village Shop Dr.

Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, HA, HO) for

_ II	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O)\$=co	rrecte	d on-si	te duri	ng ins	specti
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervisien				П	IN	оит	NA	NO	C
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties		0	5	16	2	0	0	0	Pro
Н	IN	ОИТ	NA	NO	Employee Health		-		17		ŏ	ŏ	W	Pro
2	- NC	0	-		Management and food employee awareness: reporting				11	Ť	Ť	Ť	-	Ce
3	×	0					5	Ш	IN	ОUТ	NA	NO	"	
	IN	OUT	NA NO Good Hygienic Practices					18	災	0	0	0	Prop	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Pro
5	200	0		0	No discharge from eyes, nose, and mouth		0	ľ	20	120	0	0		Prog
	IN	OUT	NA	100.00	Preventing Contamination by Hands				21	X	0	0	0	Prop
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Tim
7	800	0	0	0	to belle illelia contact mai ready to eat locas of approved C C		5	5	_	_		_		
Ŀ			_		alternate procedures followed	_	_		l ∟	IN	OUT	NA	NO	_
8	黑	0		LIN.	Handwashing sinks properly supplied and accessible OO 2		23	0	ΙoΙ	38		Con		
H-	IN	-	NA	NO	5, 2000 CC	-		_		_				food
9	黨		_	_	Food obtained from approved source	0	0		╙	IN	OUT	NA	NO	
10	0	0	0	28	Food received at proper temperature	0	0	١	24	0	l٥l	330		Pas
11	×	Sci Pood in good condition, safe, and unadulterased 0 0 0												
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN		NA	NO	Protection from Contamination				25		0	3%		Foo
13	Æ	0	0		Food separated and protected	0	0	4	26	窦	0			Tax
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Con HA(

					Compliance status	000	P.	**1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	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 pathoge ns, chemicals, and physical objects into foods.

. PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	COS	R	И
	OUT	Caro reconstruction			
28	_	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	ᄣ	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	г
34	XX	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	
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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	г
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	×	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	Т		
55	0	Current permit posted	0	0	0
56		Most recent inspection posted	0	0	0
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

a conspicuous manner. You have the right to request a hearing reg . 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

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

03/10/2023

Free food safety training classes are available each month at the county health department.

RDA 629

Date

03/10/2023

PH-2267 (Rev. 6-15)

) 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: La Hacienda Meican Restaurant									
Establishment Number #: [605220118									
NODA C. T. L	#F7 :- #M- 11								
NSPA Survey - To be completed if		facilities at all times to a							
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-Sr	moking" symbol are not cons	picuously posted at every	y entrance.						
Garage type doors in non-enclosed areas are n	ot 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 inflitrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warenesching Info									
Warewashing Info	Sanitizer Type	PPM	Temperature (Fah	renhelfi					
madrille Name	camazer type	rrm	remperature (ram	i oniii oicj					
Equipment Temperature									
Description			Temperature (Fahr	enhelt)					
Food Townson to the Control of the C									
Food Temperature									
Food Temperature		State of Food	Temperature (Fah	renhelt)					

Observed Violations
Total # 9
Repeated # 0
31: No thermometer for cooling method
34: No thermometer in salsa cooler
35: Unlabeled food in coolers.
37: Uncovered food In coolers. Uncovered food on storage shelf
42: Improperly stored utensils and dishes . Please store utensils and dishes
inverted.
45: Cutting boards have too many grooves. Please replace Ice build up in deep
freezer
46: No sanitizer tests strips available
52: Dumpster lid is open. Please keep closed
53: Ceiling tile is missing in women's restroom. Ceiling tile is stained in kitchen
30. Centing the 13 missing in women's restroom. Centing the 13 stained in kitchen

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: La Hacienda Meican Restaurant	
Establishment Number: 605220118	
Comments/Other Observations	
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ee last page for	additional comments.	

Establishment Information

Establishment Name: La Hacienda Meican Restaurant							
Establishment Number # 605220118							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Violation #21 was corrected.							

Establishment Information