



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



**Establishment Information**

Establishment Name: Mangos Mexican Restaurant

Establishment Number #: 605247495

**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) |
|--------------|----------------|-----|---------------------------|
| Dish machine | Cl             | 100 |                           |

**Equipment Temperature**

| Description | Temperature ( Fahrenheit) |
|-------------|---------------------------|
| Ric         | 36                        |
| Wic         | 41                        |
| Rif         | 0                         |
| Ric         | 39                        |

**Food Temperature**

| Description      | State of Food | Temperature ( Fahrenheit) |
|------------------|---------------|---------------------------|
| Chicken          | Hot Holding   | 137                       |
| Pork             | Hot Holding   | 140                       |
| Steak            | Cooking       | 189                       |
| Chorizo          | Cooking       | 169                       |
| Pico             | Cold Holding  | 398                       |
| Refried beans    | Hot Holding   | 187                       |
| Shredded chicken | Reheating     | 202                       |
| Cheese dip       | Cold Holding  | 41                        |
| Chicken raw      | Cold Holding  | 41                        |
| Beef raw Wic     | Cold Holding  | 41                        |
| Shrimp raw       | Cold Holding  | 39                        |

### Observed Violations

Total # 5

Repeated # 0

- 36: Fly paper hanging over area with clean plates and silverware
- 37: Food stored on floor in wic
- 42: Pans stacked wet on shelf over mop sink
- 45: Severely grooved cutting boards
- 53: Dirty water standing on floor by mop sink and in dish area

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Employee washed hands when changing gloves. Employee washed hands after handling raw meat
- 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 source info
- 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: See food temps
- 17: See food temps
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food 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: Statement on menu
- 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:
- 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.***

|                         |           |
|-------------------------|-----------|
| Establishment Number #: | 605247495 |
|-------------------------|-----------|

Source Type: Source:

### ***Additional Comments***