

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



Establishment Information

Establishment Name: Mr. Burrito
Establishment Number #: 605310554

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	

Equipment Temperature

Description	Temperature (Fahrenheit)
3 dr tall	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice-steam table	Hot Holding	138
Cooked chicken-steam table	Hot Holding	144
Pico de gallo-serving line	Cold Holding	41
Raw chicken-3 dr tall	Cold Holding	41
Beans	Cooling	52
Cooked steak-3 dr tall	Cold Holding	41
Pico de gallo-2 dr slider	Cold Holding	41
Milk-2 dr merch	Cold Holding	38

Observed Violations

Total # 8

Repeated # 0

1: Employee present today during inspection do not demonstrate active managerial control over food safety in kitchen. Owner and manager arrived during inspection to assist. Ensure a person in charge is present at all times to oversee food safety.

In addition, compliance is lacking with risk control plan in place (no logs available onsite for cooling).

4: Food worker observed eating in kitchen on prep table upon entry for inspection. Provide designated area for eating and do not eat while working in kitchen.

6: Observed employee prepare sanitizer bucket and then attempt to help customer with food order. When I asked where she washed her hands she indicated the handwash sink that did not have soap present. Employee was instructed to wash hands prior to food preparation.

8: Soap is not present at front handwash sink. Maintain handwash sinks stocked with soap and paper towels at all times.

18: Beans prepared at approx 7pm yesterday are stored in three door tall cooler at 51F. Queso on counter prepared approx four hours ago at 100F. Cooling logs required as part of the risk control plan are not available for review.

Beans were discarded. Queso was reheated for proper cooling. Be advised additional enforcement action will be taking regarding this repeat violation.

21: Beans date marked 3/30 (ten days ago) are still in three door tall unit. These were discarded during inspection. Ensure proper date marking rules are followed.

49: Handwash sink is leaking from piping underneath. Piping is leaking at three compartment sink. Repair plumbing.

52: Trash is accumulating outside dumpster in back of parking lot. Store rubbish properly to prevent vermin harborage.

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Comments/Other Observations

- 2: (IN) Employees are aware of the symptoms on the illness policy.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food obtained from approved source
- 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: Observed sanitizer bucket with zero ppm sanitizer when tested. Prepare sanitizer bucket with 100ppm chlorine or approved sanitizer and store wiping cloths in solution when not in use.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking of TCS foods observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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:
- 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: PFG

Source Type: Water

Source: Water is from approved source

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Complaint investigation Regarding restrooms in poor repair (one is lacking paper towels), the soda machine with a foul odor (did not observe odor today and ran the water line for 60 seconds), improper glove use (unable to validate-gloves were worn during inspection), and possible food preparation in camper onsite (camper inspected and is only used for storage currently).