

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Lebanon City

Time in 02:22 PM AM / PM Time out 02:27: PM AM / PM

SCORE

Inspection Date

12/19/2022 Establishment # 605261839

Embargoed 0

O Consultation/Other

Purpose of Inspection O Routine

日本 Follow-up

EL SOL TEX MEX EXPRESS

1129 Franklin Road Suite A

O Complaint

О3

O Preliminary

Follow-up Required

O Yes 疑 No

Number of Seats 30

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

04

10	# -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS=cor	rrecte	d
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					IN	1
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	H
	IN	OUT	NA	NO	Employee Health				17	ō	t
2	0	0			Management and food employee awareness; reporting	0	0	$\overline{}$			t
3	0			0	0	5		IN	9		
	IN	OUT	NA	NO	Good Hygienic Practices				18		T
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19		t
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	T
6	0	0		0	Hands clean and properly washed	0	0		22	0	Γ
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	3
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	Γ
	IN	OUT	NA	NO	Approved Source				1 23		L
9	0	0			Food obtained from approved source	0	0			IN	(
10	0	0	0	0	Food received at proper temperature	0	0		24	0	Γ
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	[24	_	L
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	(
	IN	OUT	NA	NO	Protection from Contamination				25		Γ
13	0	0	0		Food separated and protected	0	0	4	26	0	Γ
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	(
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Γ

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	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	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	OUT	Food Temperature Control			
31	0	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	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
44	0	Gloves used properly	-	0	

		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窳	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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	6
56	0	Most recent inspection posted	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	

on report in a conspicuous manner. You have the right to request a h ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/19/2022

Date Signature of Environmental Health Specialist

12/19/2022 Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: EL SOL TEX MEX EXPRESS									
Establishment Number #: 605261839									
NSPA Survey - To be completed if									
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 per	rson attempting to gain entry	to submit acceptable form	of identification.						
"No Smoking" signs or the international "Non-S	"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	s in non-enclosed areas are r	not completely removed o	r open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fahr	renhelt)					
Food Temperature									
Description		State of Food	Temperature (Fahr	renhelt)					
			I						
I			1						

Observed Violations
Total # 5
Repeated # ()
35 :
36:
41:
42:
48:
40.
***See page at the end of this document for any violations that could not be displayed in this space

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Comments/Other Observations		
7: 8:		
8:		
	41-4-1-41-11-	
**See page at the end of this document for any violations that could no	ot be displayed in this space	1.
Additional Comments		
Additional Comments		
See last page for additional comments.		

Establishment Name: EL SOL TEX MEX EXPRESS Establishment Number: 605261839				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd) See last page for additional comments.				
See last page for additional comments.				

Establishment Information

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Establishment Name: EL SOL TEX MEX EXPRESS						
Establishment Number # 605261839						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Priority violations corrected same day by PIC by oper chorizo from hot holding line and discarding.	ning vacuum sealed fish filets and removing shrimp and					