



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name EL SOL TEX MEX EXPRESS Type of Establishment ☒ Farmer's Market Food Unit
 Address 1129 Franklin Road Suite A ☒ Permanent ☐ Mobile
 City Lebanon Time in 02:22 PM AM / PM Time out 02:27 PM AM / PM
 Inspection Date 12/19/2022 Establishment # 605261839 Embargoed 0
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 30

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5																	
3	<input type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>	5																	
5	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>	5																	
7	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>																		
8	<input type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>	5																	
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>																		
11	<input type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>	4																	
14	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>	5																	
15	<input type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>	2																	

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5												
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>	5												
19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>													
20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>													
21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>													
22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Consumer Advisory																			
23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4												
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5												
	IN	OUT	NA	NO	Chemicals																			
25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5												
26	<input type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	5												

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			Compliance Status		
					OUT			OUT		
					Safe Food and Water			Utensils and Equipment		
28	<input checked="" type="radio"/>				Pasteurized eggs used where required	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	45	<input checked="" type="radio"/>
29	<input checked="" type="radio"/>				Water and ice from approved source	<input checked="" type="radio"/>	<input checked="" type="radio"/>	2	46	<input checked="" type="radio"/>
30	<input checked="" type="radio"/>				Variance obtained for specialized processing methods	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	47	<input checked="" type="radio"/>
					Food Temperature Control			Physical Facilities		
31	<input checked="" type="radio"/>				Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="radio"/>	<input checked="" type="radio"/>	2	48	<input checked="" type="radio"/>
32	<input checked="" type="radio"/>				Plant food properly cooked for hot holding	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	49	<input checked="" type="radio"/>
33	<input checked="" type="radio"/>				Approved thawing methods used	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	50	<input checked="" type="radio"/>
34	<input checked="" type="radio"/>				Thermometers provided and accurate	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	51	<input checked="" type="radio"/>
					Food Identification			Administrative Items		
35	<input checked="" type="radio"/>				Food properly labeled; original container; required records available	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	52	<input checked="" type="radio"/>
					Prevention of Food Contamination			Compliance Status		
36	<input checked="" type="radio"/>				Insects, rodents, and animals not present	<input checked="" type="radio"/>	<input checked="" type="radio"/>	2	53	<input checked="" type="radio"/>
37	<input checked="" type="radio"/>				Contamination prevented during food preparation, storage & display	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	54	<input checked="" type="radio"/>
38	<input checked="" type="radio"/>				Personal cleanliness	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1		
39	<input checked="" type="radio"/>				Wiping cloths: properly used and stored	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	55	<input checked="" type="radio"/>
40	<input checked="" type="radio"/>				Washing fruits and vegetables	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	56	<input checked="" type="radio"/>
					Proper Use of Utensils			Non-Smokers Protection Act		
41	<input checked="" type="radio"/>				In-use utensils; properly stored	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	57	<input checked="" type="radio"/>
42	<input checked="" type="radio"/>				Utensils, equipment and linens; properly stored, dried, handled	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	58	<input checked="" type="radio"/>
43	<input checked="" type="radio"/>				Single-use/single-service articles; properly stored, used	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1	59	<input checked="" type="radio"/>
44	<input checked="" type="radio"/>				Gloves used properly	<input checked="" type="radio"/>	<input checked="" type="radio"/>	1		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 12/19/2022 Signature of Environmental Health Specialist [Signature] Date 12/19/2022

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

**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 #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)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations**Total #** 5**Repeated #** 0

35:

36:

41:

42:

48:

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Comments/Other Observations

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: Source:

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Additional Comments

Priority violations corrected same day by PIC by opening vacuum sealed fish filets and removing shrimp and chorizo from hot holding line and discarding.