

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Molcajete Mexican Restaurant Remanent O Mobile Establishment Name Type of Establishment 6231 Perimeter Dr Ste 127 O Temporary O Seasonal Address Chattanooga Time in 10:10 AM AM / PM Time out 10:30; AM AM / PM City

08/18/2022 Establishment # 605240180 Embargoed 0 Inspection Date

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

Number of Seats 118 Risk Category Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						d		С
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭXС	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status		Compliance Status	COS	ĸ	WI			
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	14	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	IT NA NO Chemicals					
25	0	0	X		Food additives: approved and properly used	0	0	
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

PRACTICES

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	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	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

ecti	OF 1	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
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	0	Hot and cold water available; adequate pressure	ा	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	•
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	\Box		
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

08/18/2022

Signature of Person In Charge

Date

**** 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) 4232098110 Please call (to sign-up for a class.

08/18/2022 Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: Molcajete Mexican Restaurant						
Establishment Number #: 605240180						
NSPA Survey - To be completed if						
Age-restricted venue does not affirmatively resi 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	moking" symbol are not cons	picuously posted at every	entrance.			
Garage type doors in non-enclosed areas are r	not completely open.					
Tents or awnings with removable sides or vent	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	d by the Act.					
Warewashing Info	Sanifires Tune	PPM	Tampanium (5-1	ranh alfo		
	Sanitizer Type		Temperature (Fah	renneit)		
CL dishwasher	CL	50				
	•	•	•			
Equipment Temperature						
Description			Temperature (Fah	renhelt)		
5 17						
Food Temperature		1-11-1-1	1			
Description		State of Food	Temperature (Fah	renheit)		
		I .	1			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Molcajete Mexican Restaurant	
Establishment Number: 605240180	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitizes for the surfaces of equipment and utensils cleaned and sanitizes for the surfaces of equipment and utensils cleaned and sanitizes for the surfaces of equipment and utensils cleaned and sanitizes for the surfaces of equipment and utensils cleaned and sanitizes for the surfaces of equipment and utensils cleaned and sanitizes for the surfaces of equipment and utensils cleaned and sanitizes for the surfaces for equipment and utensils cleaned and sanitizes for the surfaces for equipment and utensils cleaned and sanitizes for the surfaces for equipment and utensils cleaned and sanitizes for the surfaces for equipment and utensils cleaned and sanitizes for the surfaces for equipment and utensils cleaned and sanitizes for equipment and utensi	
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6:	
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8. Q:	
10·	
11:	
12:	
13:	
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitize	ed using approved methods.
15:	
10. 17·	
18:	
19:	
20:	
21:	
22:	
23. 24·	
25·	
26:	
27:	
57: 	
58:	
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***See page at the end of this document for any violations that could not be displayed in	i 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.

Establishment Name: Molcajete Mexican Restaurant					
Establishment Number: 605240180					
Comments/Other Observations (cont'd)					
189.00 1994 1996 1996 1996 1996 1996 1996 1996					
Additional Comments (cont'd)					
See last page for additional comments.					
, 3					

Establishment Information

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Establishment Name: Molcajete Mexican Restaurant								
Establishment Number # 605240180								
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Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
CL dishwasher sanitizing at 50-100ppm								