TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	AGAIK		•)#		FOOD SERVICE ESTA	BL	151	IME	:N1		15	PEC	П			·	
10		114														_	
Est	abisi	imen	t Nar		Margarita House					Tre		Establ	- h	O Farmer's Market Food Unit	Ľ	1	
Add	iress				151 Adams Ln, STE 5					T yş	xe or	Establi	snme	O Temporary O Seasonal			
	Address				10	2.1	2 C										
City	,				time in					-			me ou	at 01:40: PIVI AM/PM			
Insp	pectic	n Da	rte		01/06/2023 Establishment 60521259	2		_	Emba	rgoe	a C)					
Pur	pose	of In	spec	tion	Routine O Follow-up O Complaint			O Pro	Nimin	ary		c	Cor	nsuitation/Other			
Risi	k Cat	eace			O1 XX2 O3			04				Fc	ilow-	up Required O Yes 🕄 No Number of S	Seats	18	88
		-	isk I	acto	ors are food preparation practices and employee							y repo	rtec	I to the Centers for Disease Control and Prever		_	
				as c	ontributing factors in foodborne illness outbreak												
			utic de	alonat	FOODBORNE ILLNESS Ri ed compliance status (IH, OUT, HA, HO) for each aumbered iten										egory.		
IN	⊨in c				OUT=not in compliance NA=not applicable NO=not observe					_				pection R=repeat (violation of the same code provis		-	
	_	_	_	_	Compliance Status	COS	R			_			_	Compliance Status	COS	R	WT
	IN	ουτ	NA	NO	Supervision					IN	001	T NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	籝	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	12	6	0	0	Proper cooking time and temperatures	0	0	
			NA	NO	Employee Health					100	Ó			Proper reheating procedures for hot holding	Ó	00	5
23	X	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	001	T NA	NO	Cooling and Holding, Date Marking, and Time as			
Ĵ		-	NA		Good Hygienic Practices	Ľ		_	18	0	0	0	¥4	Public Health Control Proper cooling time and temperature	0	0	
4	10	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	12	0	0		Proper hot holding temperatures	0	0	
5	1	0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	<u> </u>		24	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	23	0	-		Hands clean and properly washed	0	0		22		0			Time as a public health control: procedures and records	ŏ	ō	
7	罴	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	001			Consumer Advisory	<u>ب</u>	<u> </u>	
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	1	0	-	no	Consumer advisory provided for raw and undercooked	0	0	4
9	_	OUT O	NA	_	Approved Source Food obtained from approved source	0	0	_		in in	001	-	NO	food Highly Susceptible Populations	Ľ	<u> </u>	-
10	0		0		Food received at proper temperature	0	0		24		-		no				6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	-		Pasteurized foods used; prohibited foods not offered	0	0	•
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	out		NO	Chemicals			
49				NO	Protection from Contamination Food separated and protected			4		0 溪	00	X		Food additives: approved and properly used	0	00	5
14	×	ŏ			Food-contact surfaces: cleaned and sanitized		0	5	20		OUT		NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	<u>۲</u>		
	X	0	-		Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and	0	0	5
	~	-			served	-	-			-	-	1~		HACCP plan	-	-	
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into foods.			
						GOO	D R	arA)	L PR	ACT	TICE	83					
				00	Finot in compliance COS=corre		n-site R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	Loos		WT
		OUT			Compliance Status Safe Food and Water		R	w1		0	UT			Utensils and Equipment	1000		-
	8 9				d eggs used where required	0	8	1	4	5 1				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	10				ice from approved source btained for specialized processing methods	8	8	2	4		- 1			g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_		Food Temperature Control						-				-	-	
3	и	0	cont		ling methods used; adequate equipment for temperature	0	0	2	4	_	0 UT	Nontoo	a-cor	tact surfaces clean Physical Facilities	0	0	1
_	2		Plan	t food	properly cooked for hot holding		0		4	8	0			water available; adequate pressure		0	2
	3				thawing methods used	0		1	4	_				stalled; proper backflow devices	0	0	2
	14	out		morrie	ters provided and accurate Food Identification	0	0	1	5	_	-			waste water properly disposed is: properly constructed, supplied, cleaned	8	00	2
3	5			d prop	erly labeled; original container; required records available	0	0	1	5	_				use properly disposed; facilities maintained	ō	o	1
		OUT			Prevention of Feed Contamination	-		_	5		-	-		ities installed, maintained, and clean	0	0	1
3	6	13	Inse	ts, ro	dents, and animals not present	0	0	2	5	_	-			ntilation and lighting; designated areas used	0	0	1
,	17				tion prevented during food preparation, storage & display	0	0	1		-	υт			Administrative Items			
	_							-			_	Ourrest	0.000		-		
	8 9				leanliness ths; properly used and stored	0	0	1	5	_			-	nit posted inspection posted	6	00	0
	10	0	Was		ruits and vegetables		õ							Compliance Status			WT
L,	1	OUT S		e ute	Proper Use of Utensils sils; properly stored	0		1	5	,	-	Comole	2009	Non-Smokers Protection Act with TN Non-Smoker Protection Act	W	0	
4	2	25	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8		Tobacc	o pro	ducts offered for sale	0		0
1 4	3	0	Sina	0-058	/single-service articles: properly stored, used	0	0	1	5	9 11		If tobac	CO DE	oducts are sold. NSPA survey completed	0	10	

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, 68-14-709, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719, 68-14-719

ature of Person In Charge

44 O Gloves used properly

01/06/2023

0 0 1

3 Date Signature of Environmental Health Specialist 01/06/2023

SCORE

Date

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

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

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Margarita House Establishment Number #: 605212592

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)							
Atech	CI	100								

Equipment Temperature				
Description	Temperature (Fahrenheit)			
True 2 door ric	38			
Avantco ric	37			
True ric	39			
Wif	12			

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Cooked broccoli	Cold Holding	33	
Steak raw	Cold Holding	39	
Pico	Cold Holding	40	
Shrimp raw	Cold Holding	39	
Shredded chicken	Reheating	174	
Refried beans	Hot Holding	147	
Rice	Hot Holding	157	
Grilled steak	Cooking	175	
Chicken fajitas	Cooking	178	
Cheese dip	Cold Holding	41	
Carnitas	Cold Holding	40	

Observed Violations

Total # 5

Repeated # ()

34: No thermometer in frigidaire cooler/freezer

- 36: Several gnats in bar area
- 41: Knives stuck between 3 comp sink and ice bin in bar
- 42: Pans stacked wet on shelf over 3 comp sink
- 45: Severely grooved and stained cutting boards

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Margarita House

Establishment Number : 605212592

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: Employees washing hands when changing gloves. Employee washed hands when changing jobs in kitchen

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: (NÁ) 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.

Establishment Information

Establishment Name: Margarita House

Establishment Number: 605212592

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Margarita House

Establishment Number # 605212592

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	IWC, Sysco, PFG, Nashville Foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments