



**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 Sani bucket	Chlorine Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
3 dr tall	40

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Rice-serving line	Hot Holding	150
Chicken-serving line	Reheating	179
Carne asada-serving line	Hot Holding	146
Diced tomatoes-serving line	Cold Holding	41
Pico de gallo-serving line	Cold Holding	41
Cooked chicken-3 dr tall	Cold Holding	400
Rice-3 dr tall prepared yesterday	Cold Holding	64
Raw beef-3 dr tall	Cold Holding	41
Milk-2 dr merch	Cold Holding	41
Pico de gallo-2 dr slider	Cold Holding	41

### Observed Violations

Total # 9

Repeated # 0

1: Employees present today during inspection do not demonstrate managerial control over kitchen. Cook is not familiar with date marking requirements or temperature control. Ensure a person in charge is present at the facility at all times to oversee food safety.

2: No health policy is posted and employees onsite are not familiar with policy. Spoke to manager over the phone who stated it will be laminated and posted later today.

8: Handwash sink in kitchen is out of soap. Provide soap and paper towels at handwash sink at all times.

18: Three door tall unit is cold holding at 40F, with raw beef inside at 40F. Cooked beef and rice inside prepared yesterday per cook is holding at 64F. Properly cool food as required. Discard food that is not properly cooled to prevent illness.

21: Multiple items in 3 door tall refrigerator unit prepared over 24 hours ago per cook are not properly date marked. In addition, cooked chicken in the same unit is date marked 5/7/23 which is 10 days ago and past the allowance to serve. Review date marking procedures and follow requirements.

31: Upon arrival, the three door refrigerator is overstocked and the door will not properly close. This was corrected during inspection. Ensure doors to refrigerators are closed when not in use for proper cooling.

37: Tortillas and serving trays are stored under paper towel dispenser at front handwash sink. Store food away from paper towel dispenser and potential water drip onto food to prevent contamination.

37: Discontinue storing food on floor in kitchen to prevent contamination. Store six inches off floor (vegetables, boxes of tortillas, etc)

45: Replace sugar scoop that is damaged/cracked.

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**Comments/Other Observations**

- 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: (IN) Observed proper handwashing by employees.
- 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: (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: No cooking of TCS foods observed during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 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.***

Establishment Number #:	605310554
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### ***Additional Comments***