



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

72

Establishment Name Fonda El Cubilete Mexican Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 310 Gallatin Pike S ☐ Temporary ☐ Seasonal  
City Madison Time in 02:20 PM AM / PM Time out 03:45 PM AM / PM  
Inspection Date 03/27/2024 Establishment # 605245976 Embargoed 10  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 86

**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		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control					
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					Proper cooking time and temperatures					
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Proper reheating procedures for hot holding					
9	IN	OUT	NA	NO	Food obtained from approved source					5
10	IN	OUT	NA	NO	Food received at proper temperature					
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					
Protection from Contamination					Proper cold holding temperatures					
13	IN	OUT	NA	NO	Food separated and protected					5
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
Consumer Advisory					Proper date marking and disposition					
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
Highly Susceptible Populations					Time as a public health control: procedures and records					
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
Chemicals					Food additives: approved and properly used					
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					
Conformance with Approved Procedures					Compliance with variance, specialized process, and HACCP plan					
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					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			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment					
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
Food Identification					Physical Facilities					
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					Hot and cold water available; adequate pressure					
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					Plumbing installed; proper backflow devices					
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
Administrative Items					Sewage and waste water properly disposed					
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
Compliance Status					Toilet facilities: properly constructed, supplied, cleaned					
Non-Smokers Protection Act					Garbage/refuse properly disposed; facilities maintained					
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					0

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, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/27/2024 Signature of Environmental Health Specialist [Signature] Date 03/27/2024

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

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FOOD INSPECTION DATA**



***Establishment Information***

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***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)
Manual	Chlorine	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Prep cooler on cook line	38
Two door Argus refrigerator near ice machine	39
Argus two door freezer near three compartment sink	-5
Two door Argus refrigerator near three compartment sink	37

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Cook fish out of deep fryer	Cooking	192
Cook rice on steam table in cooking area	Hot Holding	171
Cook vegetables on steam table on cook line	Hot Holding	179
Cook pork on steam table on cook line	Hot Holding	167
Cut lettuce on prep cooler on cook line	Cold Holding	38
Sliced tomatoes on prep cooler on cook line	Cold Holding	40
Raw chicken inside of prep cooler on cook line	Cold Holding	37
Raw pork inside of prep cooler on cook line	Cold Holding	38
Pico sauce in Argus refrigerator near ice machine	Cold Holding	40
Caldo de res soup in Argus two door refrigerator	Cold Holding	39
Sliced tomatoes in Argus refrigerator near ice	Cold Holding	40
Raw chicken in two door Argus refrigerator near	Cold Holding	38
Cook corn in two door Argus refrigerator near	Cold Holding	38
Cook pork in walk in cooler	Cold Holding	37
Cook beef in walk in cooler	Cold Holding	39

### Observed Violations

Total # 9

Repeated # 0

1: Person in charge were unable to answer basic food safety question. PIC and cook could not answer cook temperature requirements, cooling temperatures, along with not controlling priorities violations and the establishment. PIC stated that the kitchen manger a off and he is not the manager in the kitchen. The manger for the kitchen is off today. ( CA) I explained to the PIC that all manger of the restaurant need to have knowledge of food safety. He is the one in charge during the inspection. Recommend basic food safety class at the Health Department.

4: Employee eating in prep area CA) trained to eat in break room or dining area

6: Employee place gloves on hands when i walk in to kitchen area. Did not wash hands first before preparing food for customer. ( CA) trained tow wash hands first

21: Cook pork has a date mark of 3/19/2024 on it in two door Argus refrigerator near ice machine. ( CA) discussion on date mark and embargo

26: Two unlabeled chemical spray bottles on rack at three compartment sink with chemical in them ( CA) labeled chemical spray bottles

34: No visible thermometer in chest freezer with raw fish

42: Handle of utensils down in container on rack in cook line area

45: Deep cuts on cutting board on prep cooler on cook line

56: Last inspection report not posted in customer view



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**Comments/Other Observations**

- 2: Have a policy posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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 food source chart
- 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 temperature chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling is done with ice bath and then place in walk-in cooler
- 19: See food temperature chart
- 20: See food temperature chart
- 22: (NA) No food held under time as a public health control.
- 23: Have a consumer advisory on the menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.***

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Sources			
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Followup in ten days			