## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 121 121    |        |          |          |          |  |              |        |           |         |          |                |          |           |  |         |     |      |
|------------|--------|----------|----------|----------|--|--------------|--------|-----------|---------|----------|----------------|----------|-----------|--|---------|-----|------|
| ß          |        |          | a star   |          |  |              |        |           |         |          |                |          |           |  |         |     |      |
|            |        | THEFT    | -        |          | Mr. Burrito  |              |        |           |         |          |                |          |           | O Farmer's Market Food Unit  |         |     |      |
| Estr       | bisi   | hmen     | t Nar    | me       |  |              |        |           |         | Тур      | xe of E        | Establi  | shme      | Farmer's Market Food Unit     @ Permanent O Mobile   | ſ       |     |      |
| Add        | ress   |          |          | ,        | 2601 Dayton Blvd   |              |        |           |         |          |                |          |           | O Temporary O Seasonal   |         |     |      |
| City       |        |          |          |          | Chattanooga Tim  | ie in 02     | 2:0    | 5 F       | РΜ      | A        | M/P            | A Th     | ne o      | ut 03:30: PM AM / PM   |         |     |      |
| Insc       | ectio  | n Da     | nte      |          | 11/30/2023 Establishment # 605310  | 554          |        |           | Emba    | argoe    | <sub>d</sub> 1 | 0        |           |  |         |     |      |
|            |        |          | spec     |          | Routine O Follow-up O Compl  |              |        |           | relimin |          | _              |          | Cor       | nsultation/Other   |         |     |      |
| Risł       | Cat    | egor     | v        |          | O1 O2 203  |              |        | 04        |         | -        |                | Fo       | ilow-     | up Required 🕱 Yes O No Number of   | Seats   | 44  |      |
|            |        |          | •        |          | ors are food preparation practices and employ  |              |        |           |         |          |                | repo     | rtec      | I to the Centers for Disease Control and Preve   |         | _   |      |
|            |        |          |          | as c     | ontributing factors in foodborne illness outbro<br>FOODBORNE ILLNESS   |              |        |           |         |          |                |          |           |  |         |     |      |
|            |        | (11      | ırk de   | algaat   | led compliance status (IN, OUT, NA, NO) for each numbered  |              |        | mar       | and OL  | л, н     | ark CC         | XS or R  | for e     | ach Hem an applicable. Deduct points for category or subc                                  | tegory. | )   |      |
| IN         | ⊨in c  | ompii    | ance     |          | OUT=not in compliance NA=not applicable NO=not ob:<br>Compliance Status  |              | I R    | CC<br>WT  | 05=co   | rrecte   | d on-s         | ite duri | ng ins    | pection R=repeat (violation of the same code prov<br>Compliance Status                     | sion)   | R   | WT   |
| Т          | IN     | OUT      | NA       | NO       | Supervision  |              |        |           |         | IN       | оит            | NA       | NO        | Cooking and Reheating of Time/Temperature  |         |     |      |
| 1          | 鼠      | 0        |          | -        | Person in charge present, demonstrates knowledge, and  | 1 0          | 0      | 5         | 16      | 0        | 0              | 0        |           | Control For Safety (TCS) Foods Proper cooking time and temperatures                        |         |     |      |
|            | IN.    |          | NA       | NO       | Employee Health  |              |        |           |         | 8        | ŏ              | ő        |           | Proper cooking time and temperatures<br>Proper reheating procedures for hot holding        | ŏ       | 0   | 5    |
|            | X      | 0        |          |          | Management and food employee awareness; reporting<br>Proper use of restriction and exclusion   | 0            | 0      | 5         |         | IN       | оυт            | NA       | NO        | Cooling and Holding, Date Marking, and Time as   |         |     |      |
| 3          | _      |          | NA       | NO       | Good Hygienic Practices  |              | -      |           | 18      | 0        | 22             | 0        | 0         | Public Health Control  Proper cooling time and temperature                                 | 0       | o   |      |
| 4          | X      | 0        |          | 0        | Proper eating, tasting, drinking, or tobacco use   |              | 0      | 5         | 19      | 家        |                | 0        | _         | Proper hot holding temperatures  | 0       | 0   |      |
|            |        | OUT      | NA       | NO       | No discharge from eyes, nose, and mouth<br>Preventing Contamination by Hands   | 0            | 0      |           |         | 0        | 8              | 8        | 0         | Proper cold holding temperatures<br>Proper date marking and disposition                    | 8       | 8   | 5    |
| -          | 0      | 0        |          |          | Hands clean and properly washed<br>No bare hand contact with ready-to-eat foods or approve   | 0            | -      | 5         | 22      | 0        | 0              | X        | 0         | Time as a public health control: procedures and records                                    | 0       | 0   |      |
| 7          | 邕      | 0        | 0        | 0        | alternate procedures followed  | 0            | 0      |           |         | IN       | OUT            | NA       | NO        | Consumer Advisory  |         |     |      |
| 8          |        | 2<br>OUT |          | NO       | Handwashing sinks properly supplied and accessible<br>Approved Source  | 0            | 0      | 2         | 23      | 0        | 0              | 蒿        |           | Consumer advisory provided for raw and undercooked<br>food                                 | 0       | 0   | 4    |
|            | 8      |          | ~        |          | Food obtained from approved source<br>Food received at proper temperature  | 0            | 00     |           |         | IN       | OUT            | NA       | NO        | Highly Susceptible Populations   |         |     |      |
|            | ×      |          | Ŭ        |          | Food in good condition, safe, and unadulterated  | ŏ            | ŏ      | 5         | 24      | 0        | 0              | X        |           | Pasteurized foods used; prohibited foods not offered                                       | 0       | 0   | 5    |
| 12         | 0      | 0        | Ж        | 0        | Required records available: shell stock tags, parasite<br>destruction  | 0            | 0      |           |         | IN       | OUT            | NA       | NO        | Chemicais  |         |     |      |
|            |        | OUT      |          | NO       | Protection from Contamination Food separated and protected   |              | 0      |           |         | 0        | 0<br>123       | X        |           | Food additives: approved and properly used   | 0       | 0   | 5    |
|            |        |          | ŏ        |          | Food-contact surfaces: cleaned and sanitized   |              | ŏ      |           | 20      | IN       | _              | NA       | NO        | Toxic substances properly identified, stored, used<br>Conformance with Approved Procedures | 1       |     |      |
| 15         | 1      | 0        |          | -        | Proper disposition of unsafe food, returned food not re-<br>served   | 0            | 0      | 2         | 27      | 0        | 0              | ×        |           | Compliance with variance, specialized process, and<br>HACCP plan                           | 0       | 0   | 5    |
| _          | _      | _        | _        | Goo      | d Retail Practices are preventive measures to  | contro       | l the  | inte      | oduc    | tion     | of n           | atho     | ens       | , chemicals, and physical objects into foods.  |         | _   |      |
|            |        |          |          |          |  |              |        |           |         |          |                |          |           |  |         |     |      |
|            |        |          |          | 00       |  | corrected o  | n-site | durin     | g inspe |          |                |          |           | R-repeat (violation of the same code provision)  | Loos    |     | 14/7 |
|            |        | OUT      |          |          | Compliance Status<br>Safe Food and Water   | 0.05         | R      | WT        |         | 0        | UT             |          |           | Compliance Status<br>Utensils and Equipment  | cos     | ĸ   | WT   |
| 2          |        |          |          |          | d eggs used where required<br>lice from approved source  | 8            | 00     | 1         | 4       | 5 1      | WA 11          |          |           | nfood-contact surfaces cleanable, properly designed,<br>and used                           | 0       | 0   | 1    |
| _          | 0      | 0        | Varia    |          | btained for specialized processing methods   | ŏ            | ŏ      | 1         | 4       | 6        |                |          |           | g facilities, installed, maintained, used, test strips                                     | 0       | 0   | 1    |
|            |        | OUT      | _        | er co    | Feed Temperature Control<br>bing methods used; adequate equipment for temperature  |              |        |           | 4       | _        | -              |          |           | tact surfaces clean  | 0       | 0   | 1    |
| 3          |        | 0        | cont     | rol      |  | 10           | 0      | 2         |         | -        | UT             |          |           | Physical Facilities  |         |     |      |
| 3          | 23     |          |          |          | properly cooked for hot holding<br>thawing methods used  |              | 0      | 1         | 4       | _        | -              |          |           | water available; adequate pressure<br>stalled; proper backflow devices                     | +8      | 8   | 2    |
| 3          | 4      | X        | Ther     |          | eters provided and accurate  | 0            | 0      | 1         | 5       | 0        | o s            | ewag     | and       | waste water properly disposed  | 0       | 0   | 2    |
|            | _      | OUT      | _        |          | Food Identification  |              |        |           |         | _        | _              |          | _         | s: properly constructed, supplied, cleaned   |         | 0   | 1    |
| 3          | 5      | OUT      | F000     | d prop   | erly labeled; original container; required records available<br>Prevention of Feed Contamination                                     | 0            | 0      | 1         | 5       |          | ~              | -        |           | use properly disposed; facilities maintained<br>lities installed, maintained, and clean    | 0       | 0   | 1    |
| 3          | 6      | -        | Inse     | cts. ro  | dents, and animals not present   | 0            | 0      | 2         | 5       | _        | -              |          |           | ntilation and lighting; designated areas used  | 0       | ŏ   | 1    |
| 3          | _      | -        |          |          | ation prevented during food preparation, storage & displa  |              | 0      | 1         | IF      | -        | UT             |          |           | Administrative Items   | -       |     |      |
| 3          | _      |          |          |          | ieanliness   |              | 0      | 1         | 5       | _        |                | ument    | Deco      | nit posted   | 0       |     |      |
|            | 9      | -        | -        |          | ths; properly used and stored  | 0            | 0      | 1         |         | _        | _              |          | -         | inspection posted  | 0       | 0   | 0    |
| 4          | 0      | 0<br>OUT | Was      | hing f   | ruits and vegetables<br>Proper Use of Utensils   | 0            | 0      | 1         |         | _        | _              | _        | _         | Compliance Status<br>Non-Smokers Protection Act  | YES     | NO  | WT   |
| 4          | 1      | 3        |          |          | nsils; properly stored   |              | 0      |           | 5       |          |                |          |           | with TN Non-Smoker Protection Act  | X       | 2   |      |
| 4          | 2<br>3 |          |          |          | quipment and linens; properly stored, dried, handled<br>/single-service articles; properly stored, used                              |              | 00     |           | 5       | 8<br>9   |                |          |           | ducts offered for sale<br>oducts are sold, NSPA survey completed                           |         | 0   | 0    |
| 4          | 4      |          |          |          | ed properly  |              | Ō      |           |         |          |                |          |           |  |         |     |      |
|            |        |          |          |          | tions of risk factor items within ten (10) days may result in su<br>nit. Items identified as constituting imminent health hazards sh |              |        |           |         |          |                |          |           |  |         |     |      |
| man        | ner a  | nd po    | st the   | most     | recent inspection report in a conspicuous manner. You have th<br>14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-  | e right to r | eque   |           |         |          |                |          |           |  |         |     |      |
|            | 7      |          | r        | $\sim$   | ~  |              |        | 2         |         |          | ~              | A        | 1         |  | 11/3    | กาว | 022  |
| <b>Siz</b> | nat-   |          | 1<br>Dec | ion le   | Charge   | 1/30/2       |        | 5<br>Date | Ci-     | upat     |                | Endo     | ł         | ental Health Specialist  | 11/3    | 012 | Date |
| -019       | NUL    | C VI     | L C19    | even III | 0.0196   |              |        | aic       |         | an Ioliu | 10 0 1         | -11V10   | un IIII R | and real cyclians.   |         |     | Land |

|                     | Additional food safety information of           | an be found on our website, h              | ttp://tn.gov/health/article/eh-foodservic                      | e ****  |
|---------------------|---|--|--|---------|
| PH-2267 (Rev. 6-15) | Free food safety training clas<br>Please call ( | ses are available each mon<br>) 4232098110 | th at the county health department.<br>to sign-up for a class. | RDA 629 |

#### 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<br>wenty-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.   |  |
| Sarage 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.   |  |
| moking observed where smoking is prohibited by the Act.   |  |

| Warewashing Info |                |     |                          |  |  |  |  |  |  |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |  |  |  |  |  |  |
| Three comp sink  | Chlorine       | 25  |                          |  |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |  |  |
| 2 dr merch            | 37                       |  |  |  |  |  |  |
|                       |                          |  |  |  |  |  |  |

| Food Temperature            |               |                          |
|-----------------------------|---------------|--------------------------|
| Description                 | State of Food | Temperature (Fahrenheit) |
| Queso-2 dr reach in         | Cold Holding  | 37                       |
| Raw chicken-3 dr reach in   | Cold Holding  | 39                       |
| Raw steak-3 dr reach in     | Cold Holding  | 38                       |
| Refried beans-3 dr reach in | Cold Holding  | 38                       |
| Black beans-3 dr reach in   | Cold Holding  | 38                       |
| Rice prepared yesterday     | Cold Holding  | 49                       |
| Diced tomatoes-serving line | Cold Holding  | 46                       |
| Pico de gallo-serving line  | Cold Holding  | 47                       |
| Refried beans-serving line  | Hot Holding   | 154                      |
| Flan-1 dr small in front    | Cold Holding  | 40                       |
|                             |               |                          |
|                             |               |                          |
|                             |               |                          |
|                             |               |                          |
|                             |               |                          |

Total # 10 Repeated # ()

8: Front handwash sink is lacking soap upon arrival. This was corrected during inspection. Keep handwash sink stocked with soap and paper towels at all times. Also ensure sink is designated for handwashing only (observed employee rinse utensil in sink upon arrival).

14: Observed sanitizer bucket with water only at front counter area. Employee stated they are not using bleach because it was hurting their hands. This was discussed with person in charge. Store wiping cloths in sanitizer solution when not in use. Also, three compartment sink sanitizer compartment is measuring at 25ppm upon arrival. This was corrected during inspection. Maintain sanitizer solution at 100ppm chlorine.

18: Rice Prepared yesterday observed in full five gallon plastic container at 49-50F. Ensure proper cooling of TCS food. Cooling requirements were discussed with owner onsite.

20: Cold holding TCS food temperatures on serving line are holding at 45-47F. Repair or replace unit so that it holds TCS foods at 41F or below. Owner stated he will call maintenance immediately to service.

26: Two spray bottles containing toxics observed in kitchen unlabeled. Properly label all toxics to prevent contamination.

34: Provide thermometer in all refrigeration units.

41: Use scoops with handles to scoop out food items to prevent contamination.

42: Discontinue stacking wet dishes on top of each other. Air dry dishes prior to stacking.

45: Replace damaged/cracked bulk storage bins.

52: Trash/debris scattered around dumpster area. Store rubbish properly to prevent vermin harborage.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Mr. Burrito

Establishment Number : 605310554

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN) person in charge has knowledge of employee illness policy.

- 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: No requirement for handwashing observed during inspection.

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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking of TCS foods observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 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: (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.
- 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.

# Establishment Information

Establishment Name: Mr. Burrito

Establishment Number : 605310554

Comments/Other Observations (cont'd)

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

| Establishment Information       |           |  |  |  |  |  |
|---------------------------------|-----------|--|--|--|--|--|
| Establishment Name: Mr. Burrito |           |  |  |  |  |  |
| Establishment Number #:         | 605310554 |  |  |  |  |  |

| Sources      |       |         |                               |
|--------------|-------|---------|-------------------------------|
| Source Type: | Food  | Source: | Sysco, PFG                    |
| Source Type: | Water | Source: | Water is from approved source |
| Source Type: |       | Source: |                               |
| Source Type: |       | Source: |                               |
| Source Type: |       | Source: |                               |
|              |       |         |                               |

# Additional Comments