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	_d 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 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: Compliance Status		I R	CC WT	05=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code prov 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 Proper reheating procedures for hot holding	ŏ	0	5
	X	0			Management and food employee awareness; reporting 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 Preventing Contamination by Hands	0	0			0	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
-	0	0			Hands clean and properly washed 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 OUT		NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	蒿		Consumer advisory provided for raw and undercooked food	0	0	4
	8		~		Food obtained from approved source 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 destruction	0	0			IN	OUT	NA	NO	Chemicais			
		OUT		NO	Protection from Contamination Food separated and protected		0			0	0 123	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 Conformance with Approved Procedures	1		
15	1	0		-	Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and 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 Safe Food and Water	0.05	R	WT		0	UT			Compliance Status Utensils and Equipment	cos	ĸ	WT
2					d eggs used where required lice from approved source	8	00	1	4	5 1	WA 11			nfood-contact surfaces cleanable, properly designed, 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 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 thawing methods used		0	1	4	_	-			water available; adequate pressure 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 Prevention of Feed Contamination	0	0	1	5		~	-		use properly disposed; facilities maintained 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 OUT	Was	hing f	ruits and vegetables Proper Use of Utensils	0	0	1		_	_	_	_	Compliance Status 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 3				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used		00		5	8 9				ducts offered for sale 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 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 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
Siz	nat-		1 Dec	ion le	Charge	1/30/2		5 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 Please call (ses are available each mon) 4232098110	th at the county health department. 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 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