

**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 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

Observed Violations

Total # 10

Repeated # 0

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.

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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.

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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