



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

72

Establishment Name Casa Amigos Mexican Restaurant
Address 115 E. Main Street
City Watertown Time in 03:10 PM AM / PM Time out 04:03 PM AM / PM
Inspection Date 04/23/2024 Establishment # 605314151 Embargoed 40
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 120

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			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
4	IN	OUT	NA	NO	Proper cooking time and temperatures					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
5	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
6	IN	OUT	NA	NO	Proper cooling time and temperature					5
7	IN	OUT	NA	NO	Proper hot holding temperatures					5
8	IN	OUT	NA	NO	Proper cold holding temperatures					5
Preventing Contamination by Hands					Time as a public health control: procedures and records			COS R WT		
9	IN	OUT	NA	NO	Hands clean and properly washed					5
10	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
11	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Consumer Advisory			COS R WT		
12	IN	OUT	NA	NO	Food obtained from approved source					4
13	IN	OUT	NA	NO	Food received at proper temperature					5
14	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
15	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					2
Protection from Contamination					Highly Susceptible Populations			COS R WT		
16	IN	OUT	NA	NO	Food separated and protected					4
17	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
18	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
					Chemicals			COS R WT		
19	IN	OUT	NA	NO	Food additives: approved and properly used					5
20	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
					Conformance with Approved Procedures			COS R WT		
21	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			45	IN	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
29	OUT	Water and ice from approved source			46	IN	Warewashing facilities, installed, maintained, used, test strips			1
30	OUT	Variance obtained for specialized processing methods			47	IN	Nonfood-contact surfaces clean			1
Food Temperature Control					Physical Facilities			COS R WT		
31	OUT	Proper cooling methods used; adequate equipment for temperature control			48	IN	Hot and cold water available; adequate pressure			2
32	OUT	Plant food properly cooked for hot holding			49	IN	Plumbing installed; proper backflow devices			2
33	OUT	Approved thawing methods used			50	IN	Sewage and waste water properly disposed			2
34	OUT	Thermometers provided and accurate			51	IN	Toilet facilities: properly constructed, supplied, cleaned			1
Food Identification					52	IN	Garbage/refuse properly disposed; facilities maintained			1
35	OUT	Food properly labeled; original container; required records available			53	IN	Physical facilities installed, maintained, and clean			1
Prevention of Food Contamination					54	IN	Adequate ventilation and lighting; designated areas used			1
36	OUT	Insects, rodents, and animals not present			Administrative Items			COS R WT		
37	OUT	Contamination prevented during food preparation, storage & display			55	IN	Current permit posted			0
38	OUT	Personal cleanliness			56	IN	Most recent inspection posted			0
39	OUT	Wiping cloths: properly used and stored			Compliance Status			YES NO WT		
40	OUT	Washing fruits and vegetables			Non-Smokers Protection Act			COS R WT		
41	OUT	In-use utensils; properly stored			57	IN	Compliance with TN Non-Smoker Protection Act			0
42	OUT	Utensils, equipment and linens; properly stored, dried, handled			58	IN	Tobacco products offered for sale			0
43	OUT	Single-use/single-service articles; properly stored, used			59	IN	If tobacco products are sold, NSPA survey completed			0
44	OUT	Gloves used properly								

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. TCA sections 68-11-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Jose Romo Date 04/23/2024 Signature of Environmental Health Specialist Date 04/23/2024

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

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Establishment Information

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Establishment Number #: 605314151

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)
Dish machine	Cl	0	
3 comp sink not set up	Cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Kenmore ric	37
Big prep cooler	39
Pc by grill	37
Wic	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Salsa in dishes on counter	Cold Holding	68
Rice steam well	Hot Holding	145
Queso steam well	Hot Holding	137
Rice in covered pans below steam table	Hot Holding	121
Shredded chicken steam table	Hot Holding	161
Fried pablano pepper Kenmore ric	Cold Holding	40
Salsa Kenmore ric	Cold Holding	37
Fried pablano pepper big pc	Cold Holding	46
Pico big pc	Cold Holding	40
Raw chicken pc by grill	Cold Holding	39
Raw shrimp pc by grill	Cold Holding	38
Pork tamales big pc	Cold Holding	39
Partially cooked beef wic	Cooling	48
Raw ground beef wic	Cold Holding	40
Cooked pork carnitas wic	Cold Holding	41

Observed Violations

Total # 16

Repeated # 0

- 1: Managerial control and demonstration of knowledge appear lacking as evidenced by numerous priority violations. No ANSI certified manager present.
- 8: Hand wash sink by soda fountain has malfunctioning paper towel dispenser. Second hand sink is inaccessible due to placement of prep cooler and 3 comp sink. All hand sinks must be accessible and stocked with paper towels and hand soap at all times.
- 14: Dish machine reads 0 ppm cl after multiple runs. Establishment must use 3 compartment sink to wash rinse and sanitize all dishes until dish machine has 25 - 100 ppm chlorine reading.
- 18: Cooked beef in wic temps 48F, pic stated it was partially cooked yesterday. Food is in large plastic pan with lid completely covering, failed to cool to 41F within cooling window. Embargoed 35lbs. Cooling fact sheet in Spanish is posted in kitchen.
- 19: Two pans of rice covered with foil stored under steam table temp below 135F. Pic stated they were to replace the rice in the steam well when it was empty. Cos by advising pic to either hot hold rice at 135F or higher (after reheating to 165F) or begin cooling by partially covering food and placing in wic. Pic placed in wic to cool. All hot held foods must be kept at 135F or higher.
- 20: Salsa portioned into serving bowls being stored on counter covered by tray temp 68F. Pic said they were placed there 1 hour ago. Advised pic to place in fridge to cool down to 41F or less. All cold tcs foods must be held at 41F or less.
- 20: Pablano peppers fried yesterday and stored in big prep cooler temp 46F. Peppers from same batch, per pic, stored in Kenmore ric temp 41F or below. Pic said they had not left prep cooler today. Embarged 5 lbs. Tcs foods being cold held must be kept at 41F or less.
- 21: Pablano peppers fried yesterday morning, salsa prepped yesterday morning, and commercially precooked pork tamales opened yesterday in big prep cooler and Kenmore ric not date marked. Pic discarded. All ready to eat foods must be date marked if not used within 24 hours of cooking or opening package and then used or discarded within 7 days.
- 31: Partially cooked beef in wic was stored in very deep plastic pan with lid completely covering. Advised pic to use shallower metal pans, use ice, and not completely cover cooling foods.
- 36: Several flies/gnats present in bar area
- 37: Mesh bag of onions stored directly on floor in dry storage room. Cos by pic placing on shelf. All food must be stored at least 6 inches off of the ground.
- 41: Scoop stored in sugar with handle contacting food. Handles must be stored out of contact with food.

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Repeated # 0

42: Plates and bowls by steam well and above steam table not inverted
45: Black residue present in ice machine by kitchen entrance
46: Customer drink cups wet nested by soda fountain
48: Hot water in hand sink temps 136F on Thermanpen. Advised pic to turn down hot water temperature.

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Comments/Other Observations

- 2: Pic has knowledge, will email fact sheet
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: Observed employee wash hands
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
9: See food 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 observed during inspection
17: (NO) No TCS foods reheated during inspection.
22: (NA) No food held under time as a public health control.
23: Menu compliant, see uploaded pic
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.***

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Sources

Source Type: Food Source: US Foods

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Casaamigosinc@gmail.com

Follow up inspection will be performed within 10 days of initial inspection. The focus will be on ensuring priority violations (1 - 27 on report) have been corrected.