

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

77

Establishment Name	Cinco De Mayo Mex Rest			Type of Establishment	<input checked="" type="radio"/> Farmer's Market Food Unit
Address	4183 Franklin Rd Ste B9				<input checked="" type="radio"/> Permanent <input type="radio"/> Mobile
City	Murfreesboro	Time in	03:02 PM	AM / PM	<input type="radio"/> Temporary <input type="radio"/> Seasonal
Inspection Date	04/04/2024	Establishment #	605246425	Embargoed	1
Purpose of Inspection	<input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other				
Risk Category	<input type="radio"/> 1	<input checked="" type="radio"/> 2	<input type="radio"/> 3	<input type="radio"/> 4	Follow-up Required <input checked="" type="radio"/> Yes <input type="radio"/> No
					Number of Seats 125

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

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 66-14-703, 66-14-706, 66-14-708, 66-14-709, 66-14-711, 66-14-715, 66-14-716, 4-5-320.

	04/04/2024		04/04/2024
Signature of Person in Charge	Date	Signature of Environmental Health Specialist	Date

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

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



Establishment Information

Establishment Name: Cinco De Mayo Mex Rest

Establishment Number #: 605246425

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	10	
3 comp sink	Qa tabs	300	

Equipment Temperature

Description	Temperature (Fahrenheit)
Wic	37
Produce pc	38
Meat pc	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Ground pork cooked on grill	Cooking	186
Beef cooked on grill	Cooking	161
Cheese dip wic	Cold Holding	42
Raw beef wic	Cold Holding	39
Cooked rice cooling 2 hours wic	Cooling	95
Cheese dip on pan in steam table	Hot Holding	130
Rice steam table	Hot Holding	138
Shredded chicken steam table	Hot Holding	166
Shredded lettuce produce pc	Cold Holding	38
Diced tomato produce pc	Cold Holding	40
raw shrimp meat pc	Cold Holding	41
Raw chicken meat pc	Cold Holding	41
Raw beef prepped 2 hours ago meat pc	Cooling	47
Cooked shredded chicken pot on stove	Hot Holding	142
Salsa ice bath	Cold Holding	42

Observed Violations

Total # 10

Repeated # 0

1: Due to several priority violations, managerial control is not established. Will send applicable fact sheets.

14: Dish machine reading 10 ppm cl after three runs. Sanitizer jug is nearly full. Cos by establishment using 3 comp and quat to perform ware washing. Pic stated he would call for service on dish machine to have it dispense between 25 and 100 ppm chlorine.

18: Pan of rice completely covered cooling in wic for 2 hours per pic temps 95F. Cos by pic reheating rice to 165F within 2 hours and restarting cooling process. Advised pic to cool partially uncovered and/or use walk in freezer.

19: Upon arrival observed pan of cheese dip stored on top of pan in steam well. Dip temped 135F. 25 minutes later, dip was still stored on top of pan in steam well and temped 130F. Cos by pic returning to dip to steam well to heat up to 165F within 2 hours. Violation has been observed during two consecutive routine inspections. A Food Safety Plan (FSP) template will be emailed to operator to use in gaining control over repeated priority violations. Will offer assistance to operator with FSP.

21: Pan of hot dogs in bottom of produce pc dated 3/25. Cos by embargo 1 lb, discussed using or discarding all ready to eat foods within 7 days of opening or prepping.

26: Unlabeled spray bottle of yellow liquid stored under 3 comp sink. Advised operator that all chemicals must be identifiable and labeled if not in original container.

42: Plates and bowls stored on table beside prep cooler and on counter have no overhead cover and are not inverted. Advised pic to store them with food contact unexposed.

52: Bag of garbage laying on floor under hand sink near back door, remained there throughout inspection. Advised pic to have it taken out.

53: Pieces of floor tile missing in wic

53: Excessive dust build up on fan blade covers and ceiling in wic

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Establishment Number : 605246425

Comments/Other Observations

- 2: Pic has knowledge
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 hand washing as needed
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
10: (NO): No food received during inspection.
11: Dented can stored in separate location from sound cans. (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: Raw animal foods cooked to proper temp, see temp log
17: (NO) No TCS foods reheated during inspection.
20: All cold tcs foods holding at 41F or less
22: (NA) No food held under time as a public health control.
23: Advisory present and applicable menu items denoted
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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

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Sources

Source Type: Water

Source: City

Source Type: Food

Source: Sysco, Pfg

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

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.

Will send applicable fact sheets as well as Food Safety Plan template.