

Establishment N

Risk Category

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHME

	OF HEALTH	
NT	INSPECTION	REPORT

Follow-up Required

R=repeat (violation of the same code provision)

SCORE

	Poblanos Mexican Cuisine			O Laurenz Mark	et noog unit
lame			Type of Establishment	Permanent	O Mobile
	551 River Street		Type of Establishment	O Temporary	O Seasonal
	Chattanooga	Time in 11:10 AM	AM / PM Time out	12:00:PM	AM / PM

10/13/2022 Establishment # 605256448 Embargoed 0 Inspection Date

∰ Follow-up O Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection **O**3

Number of Seats 49 ease Control and Prevention event illness or injury. orted to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, NA, NO) for each numbered item. For Items marked OUT, mark COS or R for each item as applicable. status (IN, OUT, HA, HO) for each numbered Item. For Item

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 🕱 No

## to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\top$		
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	0
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

re to correct any violations of risk factor items within ten (10) days may result in suspension of your fo ce establishment permit. Items identified as constituting imminent health hazards shall be corrected imm ner 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 wit. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-329. ithin ten (10) days of the date of th

10/13/2022

Environmental Health Specialist

10/13/2022

Signature of Person In Charge

Date Signature of

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: Poblanos Mexican Cuisine					
Establishment Number #: [605256448					
NSPA Survey - To be completed if					
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.					
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.		
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	ry entrance.		
Garage type doors in non-enclosed areas are n	ot completely open.				
Tents or awnings with removable sides or vents	in non-enclosed areas are r	not completely removed	or open.		
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.			
Smoking observed where smoking is prohibited	by the Act.				
Warewashing Info			I = 1		
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	irenheit)	
Equipment Temperature					
Description			Temperature ( Fah	renhelt)	
Food Tomorootius			_		
Food Temperature		State of Food	Townsonton ( Fab		
Description		State of Food	Temperature (Fah	renneit)	

Observed Violations
Total # 6
Repeated # 0
34:
35:
37:
41:
<b>1</b> 5:
19:
""See page at the end of this document for any violations that could not be displayed in this space

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

Establishment Information



Establishment Name: Poblanos Mexican Cuisine	
Establishment Number: 605256448	
Comments/Other Observations	
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***See page at the end of this document for any violations that co	uid not be displayed in this space.
Mar 100/27	
Additional Comments	

Additional Comments	
See last page for additional comments.	

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Poblanos Mexican Cuisine				
Establishment Number: 605256448				
Comments/Other Observations (cor	nt'd)			
Additional Comments (cont'd)				
See last page for additional	l commer	nte		
Jee last page for additional	Comme	its.		

Establishment Information

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Establishment Number #:	605256448				

Sources	
Source Type:	Source:
Additional Comments	

## Additional Comments

Upon arrival, the prep unit is holding at 56F, with food inside at 46-47F (was taken from walk in unit upon opening this morning). Person in charge placed food on ice for rapid cooling as a suitable alternative to maintain temperature at 41F or below.

Rice is holding at 112 in steam table with steam table water at 176F. Cook reheated rice to 165F for proper hot holding at 135F.

Parasite destruction letter was emailed to me.

Consumer advisory was handwritten on menus during inspection.

Food is properly date marked and handwash sink is available for use today.

Use thermometers both inside refrigeration units and a probe thermometer to check internal food temperatures routinely to ensure hot and cold holding. Use also to verify reheating temperatures. Failure to comply can result in permit revocation/suspension.