



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: El Hornito Bakery 2
Address: 2962 S Rutherford Blvd suite K
City: Murfreesboro
Inspection Date: 02/01/2024
Time in: 03:02 PM
Time out: 04:00 PM
Risk Category: 03
Follow-up Required: Yes

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

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.

Genesis 02/01/2024
Signature of Person In Charge
Signature of Environmental Health Specialist 02/01/2024

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: El Hornito Bakery 2  
 Establishment Number #: 605256392

**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)
3comp not set up	Cl		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Ric 1	39
Ric 2	40
Ric 3	39

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Ham in ric	Cold Holding	40
Milk in ric	Cold Holding	41
Heavy whipping cream in ric	Cold Holding	40

## Observed Violations

Total # 10

Repeated # 0

- 1: Employee responsible for dish washing said she has never seen test strips and does not know how to use them.
- 6: No hand washing occurred during inspection as i witnessed employees handle card board boxes and also leave bakery section and come back in to do bakery prep.
- 7: Employee bagging bread is not wearing gloves. Cos by discarding bread and having her put on gloves.
- 8: Hand sink in bakery area is blocked. Cos by removing carts.
- 34: Missing several thermometers in various coolers.
- 37: Rolling racks of unprotected bread sitting out in display area for customers to help themselves.
- 37: Employee drinks stored improperly throughout.
- 46: No cl test strips.
- 53: Concrete floors need to be resealed.
- 56: Once again inspection report is not posted



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**Comments/Other Observations**

- 2: Pic has some 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.
- 9: See 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection
  
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection
  
- 19: (NO) TCS food is not being held hot during inspection.
- 20: In range
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Have time policy but currently do not have any shell eggs sitting out.
- 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.
- 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.***

**Establishment Information**

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**Sources**

Source Type: Food Source: Sysco

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

615 957 1783

This is the third time in a row you have been asked to reseal the floors in the bakery section. You have 90 days to reseal floor or enforcement action can occur.