TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name			t Nar		Cinco De Mayo Bar Type of Establishment O Mobile												
Address					104 Glen Oak Blvd Ste 150 O Temporary O Seasonal										/		
Cit	,				Hendersonville	ne in O	1:3	30 F	PM	А	M/P	мті	me o	ut 01:50; PM AM / PM			
		on Da	to.		03/12/2024 Establishment # 605258						ed C			· · ·			
			spec		Routine O Follow-up O Comp		_	- 0 P	relimi	-	-		0.00	nsultation/Other		_	
		tegor						04						up Required O Yes 😰 No Number of S	laate	0	
RIS	K GB	-	isk I	fact	ors are food preparation practices and emplo			ra m				y repo	orte	to the Centers for Disease Control and Preven		_	
				as c										control measures to prevent illness or injury.			
		(14	urik de	elgne	FOODBORNE ILLNES: led compliance status (IN, OUT, HA, NO) for each sumbered									INTERVENTIONS ach liem as applicable. Deduct points for category or subcate	igery.		
17	≱in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not ob Compliance Status		रा छ	о wт		mecte	ed on-e	site duri	ing int	spection R+repeat (violation of the same code provisi Compliance Status		P T	WT
	IN	OUT	NA	NO	Supervision		<u> </u>			IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature	000	~ 1	
1	鬣	0			Person in charge present, demonstrates knowledge, an performs duties	³ 0	0	5	16	0				Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
-			NA	NO	Employee Health Management and food employee awareness, reporting			-	1					Proper reheating procedures for hot holding	00	ŏ	5
2 3	×	0			Proper use of restriction and exclusion	6	8	1 e		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN		NA		Good Hygienic Practices		_	_		0			_	Proper cooling time and temperature	0	0	_
4	区区	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	8	- 5				<u> 8</u>	0	Proper hot holding temperatures Proper cold holding temperatures	0	000	
6		OUT	NA	NO	Preventing Contamination by Hands Hands clean and properly washed	- 0	0	-	. –	0	-			Proper date marking and disposition	0		2
7	X	_	0	0	No bare hand contact with ready-to-eat foods or approv alternate procedures followed		-	1 6	Ź	2 0	-	NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	X	0	NA	NO	Handwashing sinks properly supplied and accessible	0	0	2	23	_	_	12	110	Consumer advisory provided for raw and undercooked	0	0	4
9	罴	0			Approved Source Food obtained from approved source	0				IN	OUT	NA	NO	food Highly Susceptible Populations			
10	0 X	0	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated				24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	_	-		IN	OUT	NA	NO	Chemicals			
13		OUT O		NO	Protection from Contamination Food separated and protected	- 0	0	4	25	5 O	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	<u> </u>	5
14	×	0	ŏ	1	Food-contact surfaces: cleaned and sanitized	ŏ				IN	_	NA	NO	Conformance with Approved Procedures	Ť	_	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	r o	0	黨		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures t	o contre	ol th	e inti	odu	ctio	n of p	atho	geni	, chemicals, and physical objects into foods.			
						GO	OD P	RET/A	IL PI	LAC'	TICE	8	-				
				00	T=not in compliance COS= Compliance Status	corrected	on-site							R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
		OUT			Safe Food and Water					0	DUT			Utensils and Equipment			
	8 9	0	Wate	er and	d eggs used where required ice from approved source	0	8	2	Ľ	15				prood-contact surfaces cleanable, properly designed, and used	0	٥	1
	0	OUT	Varia	ance o	obtained for specialized processing methods Food Temperature Control	0	0	1	Ľ	6	•	Warewashing facilities, installed, maintained, used, test strips			0	٥	1
;	и	0	Prop		oling methods used; adequate equipment for temperature	0	0	2		_	7 O Nonfood-contact surfaces clean OUT Physical Facilities					0	1
_	2		Plan	t food	properly cooked for hot holding		0		_	18	0			f water available; adequate pressure	0	0	2
	13 14				thawing methods used eters provided and accurate	0	_	_		_	_			stalled; proper backflow devices	00	8	2
		OUT			Food Identification		-	-	. –	_	_			es: properly constructed, supplied, cleaned	0	0	1
-	15	O	Food	1 prop	erly labeled; original container; required records available Prevention of Feed Contamination	, o	0	1	ᄂ	_	-	-	·	use properly disposed; facilities maintained litties installed, maintained, and clean	0	0	1
;	6	-	Inse	cts, ro	dents, and animals not present	0	0	2	. –	-	_			entilation and lighting; designated areas used	õ	ŏ	1
:	17	0	Cont	tamina	ation prevented during food preparation, storage & displa	v 0	6	1			тис			Administrative Items			
-	8	0			leanliness	0	-							nit posted	0	0	0
_	9 10			<u> </u>	ths; properly used and stored ruits and vegetables	- 0		1		6	0	vlost re	cent	Compliance Status	0 VES	0	WT
		OUT			Proper Use of Utensils									Non-Smokers Protection Act			
	1				nsils; properly stored quipment and linens; properly stored, dried, handled	- 8	8	1		57 38				with TN Non-Smoker Protection Act ducts offered for sale	× 0	읭	0
-	3	0	Sing	le-use	visingle-service articles; properly stored, used ed properly	0		1		ġ				roducts are sold, NSPA survey completed	ŏ	0	1
		-	-								ability.	mant r	erreis	Repeated violation of an identical risk factor may result in revoc	and and a	1	e lasse
ser	ice e	stabli	shmer st the	t per	nit, items identified as constituting imminent health hazards sh recent inspection report in a conspicuous manner. You have t	all be con	ected recue	imme	Siately	or op	watio	ns shal	l ceas	Repeated workshow of an identical mix factor may result in revoc e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a c	onspi	icuous
		2	2	- 68-	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68	14-716, 4-	5-320.					<u> </u>		<u> </u>			
	7	7		4		3/12/2	202	4				-8	- UP	()3/1	2/2	2024
Sig	natu	re of	Pers	on In	Charge			Date		-				ental Health Specialist			Date
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
rivezor (new. o-ro)	Please call () 6152061100	to sign-up for a class.	nDr 013

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cinco De Mayo Bar Establishment Number #: 605258525

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\vdash
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink Not set up	Bleach		

Equipment l'emperature							
Description	Temperature (Fahrenheit)						
Ric	36						
RiF	0						

enhelf	Temperature (Fah	State of Food	Temperature tion
	1		
	1		
	1		

<u> </u>	
Observed Violations	
Total #	
Repeated # ()	
55: Current permit not posted	



Establishment Information

Establishment Name: Cinco De Mayo Bar

Establishment Number : 605258525

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Health policy on file

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 good hand washing

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 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

17: (NO) No TCS foods reheated during inspection.

18: Na

19: (NA) Establishment does not hot hold TCS foods.

20:

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.
- 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.

Establishment Information

Establishment Name: Cinco De Mayo Bar Establishment Number: 605258525

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Cinco De Mayo Bar

Establishment Number #: 605258525

Sources				
Source Type:	Food	Source:	Sysco,pfg	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments