

**TENNESSEE DEPARTMENT OF HEALTH**  
**FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

**SCORE**

72

Establishment Name	Mazatlan Mexican Restaurant		Type of Establishment	<input checked="" type="radio"/> Farmer's Market Food Unit
Address	116 Wilson Pike Circle			<input checked="" type="radio"/> Permanent <input type="radio"/> Mobile
City	Brentwood	Time in	11:40 AM	<input type="radio"/> Temporary <input type="radio"/> Seasonal
Inspection Date	01/31/2023	Establishment #	605305312	Embargoed
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 250

**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"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			<input type="radio"/>	<input type="radio"/>				
8	<input type="radio"/>	<input checked="" 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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food separated and protected			<input type="radio"/>	<input type="radio"/>	4			
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized			<input 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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures			<input type="radio"/>	<input type="radio"/>	5
17	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature			<input type="radio"/>	<input type="radio"/>	5
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures			<input type="radio"/>	<input type="radio"/>	
20	<input type="radio"/>	<input checked="" 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 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 checked="" type="radio"/>	<input 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
	OUT	<b>Safe Food and Water</b>					
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Food Temperature Control</b>					
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<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
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1
34	<input type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Food Identification</b>					
35	<input type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Prevention of Food Contamination</b>					
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>	Wiping cloths; properly used and stored			<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Proper Use of Utensils</b>					
41	<input type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1
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

OUT		Compliance Status			COS	R	WT
	OUT	<b>Utensils and Equipment</b>					
45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Physical Facilities</b>					
48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
49	<input checked="" type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
51	<input type="radio"/>	Toilet facilities; properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<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
54	<input checked="" type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
	OUT	<b>Administrative Items</b>					
55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	0
		<b>Compliance Status</b>			YES	NO	WT
		<b>Non-Smokers Protection Act</b>					
57		Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	0
58		Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	0
59		If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	0

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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

EX-10510-H Signature of Person In Charge	01/31/2023 Date	Ninoslava Colmenarez Signature of Environmental Health Specialist	01/31/2023 Date
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\*\*\*\* 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: Mazatlan Mexican Restaurant

Establishment Number #: 605305312

***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)
L. Temp. Machine	Chlorine	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Prep cooler	36
Prep cooler	40
Walk in cooler	40
Walk in cooler	40

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Sliced tomatoes on top Prep cooler	Cold Holding	45
Pico de gallo on top Prep cooler	Cold Holding	42
Mozzarella cheese on top Prep cooler	Cold Holding	37
Sour cream in Prep cooler	Cold Holding	41
Cheese in steam table	Reheating	72
Rice in steam table	Hot Holding	159
Chicken in steam table	Hot Holding	149
Refried beans in steam table	Hot Holding	163
Cheese in refrigerator	Cold Holding	41
Sour cream on ice	Cold Holding	41

## Observed Violations

Total # 18

Repeated # 0

1: PIC does not have Active Managerial Control of food systems in FSE. CA: trained PIC and food safety class was recommended.

8: No paper towels at the hand sink in dishwashing area. CA: provided during inspection.

No cold water at the hand sink in dishwashing area. CA: provided during inspection.

13: Raw fish stored above cut chilis in Prep cooler. CA: raw fish was moved to the bottom shelf.

13: Raw chicken stored above raw beef in Walk in cooler. CA: raw chicken was moved to the bottom shelf.

17: Cheese @ 72 F in steam table. Cheese was reheating in steam table. CA: trained PIC and employee. Cheese was reheated on stove.

20: Sliced tomatoes @ 45F on top Prep cooler. CA: moved to Walk in cooler, tomatoes were prep in the morning.

21: Pans of nacho cheese made yesterday without date marking system. CA: pans of nacho cheese was date marked.

21: No date marking on pans of cooked chicken, cooked refried beans and mozzarella cheese in walk in cooler and chilis in reach in freezer cooked yesterday. Pans of food were date marked.

36: Nomself closure on back door. Also, back door is damaged.

47: Dirty microwave inside (old food debris on it)

49: Fresh water leak from the faucet at hand sink in the dishwashing area.

49: Waste water leak from the hand sink onto the floor in the dishwashing area.

53: Ceiling tiles missing and extremely dirty in the kitchen, prep and dishwashing area.

53: Floor dirty and water throughout kitchen, prep and dishwashing area.

53: Missing filters in vent a hood.

Grease build up in vent a hood.

53: Damaged floor in the entrance of Walk in cooler.

54: Missing ceiling light shield above 3 compartment sink in prep area.

54: Personal items (cell phone, wallet) stored on clean wipes cloths and next to food on shelf in the kitchen.



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**Establishment Information**

Establishment Name: Mazatlan Mexican Restaurant

Establishment Number : 605305312

**Comments/Other Observations**

- 2: (IN): An employee health policy is available.
- 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: No observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 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) No raw animal foods cooked during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures were observed.
- 22: (NA) No food held under time as a public health control.
- 23: Proper consumer advisory observed on menu.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: No

\*\*\*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**

Establishment Name: Mazatlan Mexican Restaurant

Establishment Number : 605305312

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

<b>Establishment Information</b>
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Establishment Name:	Mazatlan Mexican Restaurant
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Establishment Number #:	605305312
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<b>Sources</b>
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Source Type:	Food	Source:	Sysco, PFG
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Source Type:	Water	Source:	City
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Source Type:	Source:
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Source Type:	Source:
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Source Type: \_\_\_\_\_ Source: \_\_\_\_\_

## Additional Comments