

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

Time in 12:53 PM AM/PM Time out 01:55: PM AM/PM

O Temporary O Seasonal

03/30/2021 Establishment # 605212592 Embargoed 0 Inspection Date

Margarita House

Mount Juliet

151 Adams Ln, STE 5

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 188 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	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	0	Ж	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		0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
		OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	909	0			Proper disposition of unsafe food, returned food not re-	0	0	2

_					Compliance Status	cos	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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		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	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

als, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	И
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification	Ť	_	١
35	×	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	1280	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	30	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Г
44	0	Gloves used properly	0	Ö	

pect	on	R-repeat (violation of the same code provision)		_	_
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	羅	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	
47	黨	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a h . 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, 4-5-329. n (10) days of the date of the

03/30/2021 Signature of Person In Charge Date

Signature of Environmental Health Specialist

03/30/2021

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoking observed where smoking is prohibited by the Act.



Establishment Information

Establishment Name: Margarita House
Establishment Number #: [605212592

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.		

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish machine	CI	100					
Dish machine	CI	100					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Ric	41			
Ric	45			
Wic	38			
Wif	10			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	188
Steak	Cold Holding	41
Diced tomatoes	Cold Holding	41
Rice	Cold Holding	41
Refried beans	Hot Holding	138
Ground beef	Hot Holding	172
Steak	Cooking	170
Cheese dip	Cold Holding	40
Milk	Cold Holding	34
Chicken	Cooking	188
Steak	Cold Holding	41
Diced tomatoes	Cold Holding	41
Rice	Cold Holding	41
Refried beans	Hot Holding	138
Ground beef	Hot Holding	172

Observed 16-letions
Observed Violations
Total # 16
Repeated # ()
7: Employee shredding cheese and handling cheese with bare hands
7: Employee shredding cheese and handling cheese with bare hands
35: Container stored on top of freezer in bar not labeled
35: Container stored on top of freezer in bar not labeled
37: Bx of french fries stored on floor in wif, containers of sour cream stored on
floor in wic
37: Bx of french fries stored on floor in wif, containers of sour cream stored on
floor in wic
39: Wiping cloth left laying on table by salsa and chips
39: Wiping cloth left laying on table by salsa and chips
41: Knife stuck between storage containers in dry storage
41: Knife stuck between storage containers in dry storage
42: Dishes stacked wet on shelf over 3 comp sink
42: Dishes stacked wet on shelf over 3 comp sink
45: Seal on reach in door torn and door not shutting properly. Severely grooved
cutting boards
45: Seal on reach in door torn and door not shutting properly. Severely grooved
cutting boards
47: Shelves in bar cooler dirty
47: Shelves in bar cooler dirty
47. Shelves in bal cooler unity

[&]quot;"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: Margarita House Establishment Number: 605212592

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 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.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee washed hands when changing gloves
- 6: Employee washed hands when changing gloves
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 9: See source info
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 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.
- 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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 19: See food temps
- 20: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Margarita House					
Establishment Number: 605212592					
Comments/Other Observations (cont'd)					
22: (NA) No food held under time as a public health control. 23: Statement on menu 24: (NA) A highly susceptible population is not served. 24: (NA) A highly susceptible population is not served. 25: (NA) Establishment does not use any additives or sulfites on the premises. 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. 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. 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 37: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 37: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 37: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 38: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 39: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 30: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 30: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 30: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 31: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 32: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 33: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 34: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 35: (NA) Establishment is not required to have a variance or HACCP plan, pe					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Name: Margarita House		
Establishment Number: 605212592		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information Establishment Name: Margarita House Establishment Number #: 605212592 Sources Source Type: Food Source: IWC, PFG, Sysco, Kroger Source Type: Food Source: IWC, PFG, Sysco, Kroger Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**