TENNESSEE DEPARTMENT OF HEALTH

	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																			
El Metate 3												O Fermer's Market Food Unit	98	Ç	2					
Esta	9332 Dayton Pike, STE 112							Тур	pe of E	Establi	shme	nt Permanent O Mobile								
Addr	655										_					O Temporary O Seasonal	•			
City					Soddy D	-			L:5	5 F	M	_ A!	M/P	M Tir	ne o	ат <u>02:45</u> : <u>РМ</u> ам/рм				
Insp	ection (Date	e		11/16/2	2022 Establishment #	60519773	5		_	Emba	argoe	d 0							
Purp	ose of	Ins	pecti		Routine	O Follow-up	O Complaint			_	elimin				Cor	suitation/Other				
				03			04				Fo	low-	up Required O Yes 鋭 No Nur	mber of Se	ats	118	8			
					ors are food	preparation practices	and employee							repo	rtec	to the Centers for Disease Control and	Preventi		_	
				as c	ontributing					_	_			_		control measures to prevent illness or in	njury.			
	¢	100	k des	igne	ted compliance											INTERVENTIONS ach liem as applicable. Deduct points for category o	r subcatog	ery.)		
IN	in com	piiar	108		OUT=not in co		NO=not observe)S=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same co			_	
		a l		110		Compliance Status		cos	R	WT		_				Compliance Status Cooking and Reheating of Time/Tempera		cos	R	WT
-	IN OU	-	NA	NO	Person in chi	Supervision arge present, demonstrates i	mowledge and			_		IN	OUT	NA	NO	Control For Safety (TCS) Foods	-cure			
	C N	- 11		110	performs duti	65	elemetage, and	0	0	5		12				Proper cooking time and temperatures		8	읽	5
			NA	NO	Management	Employee Health and food employee awaren	ess; reporting	0	0		٣	8		0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and T		01	0	
	× c				Proper use of	f restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
_	IN OL	_	NA		Droport eating	Good Hygionic Practice tasting, drinking, or tobacc						K K	-	8		Proper cooling time and temperature Proper hot holding temperatures		8	읭	
5		5	ŀ	0		from eyes, nose, and mouth		ŏ	0	5		8	0	0	0	Proper cold holding temperatures		0	0	5
	IN OU	л	NA			venting Contamination b	y Hands	0			21	12	0	0	0	Proper date marking and disposition		<u> </u>	0	
_		_	0	0		and properly washed I contact with ready-to-eat fo	ods or approved	0	0 0	5	22	0	0	×		Time as a public health control: procedures and n	ecords	<u>ہ</u>	이	
_			<u> </u>	-		edures followed sinks properly supplied and	accessible		0	-		_	OUT	-	NO	Consumer Advisory Consumer advisory provided for raw and underco	- head	_	_	
	IN OU	Л	NA	NO		Approved Source	10000331040				23		0	0		food	~~~~	<u> </u>	이	4
	<u>≋</u> 0		01	-		d from approved source d at proper temperature		8	0			IN	OUT	_	NO	Highly Susceptible Populations	_			
11			-		Food in good	condition, safe, and unadult		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offer	red	0	이	5
12	0 0		×	0	Required recidestruction	ords available: shell stock ta	gs, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
	IN OL			NO	-	retection from Contamin ed and protected	ation		0	_	25	0	8	X		Food additives: approved and properly used		8	읽	5
14		#	허			surfaces: cleaned and sanit	ized	ŏ	ŏ	5	20	IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedure		-	~	_
15	≋ C				Proper dispo served	sition of unsafe food, returne	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, a HACCP plan	nd	0	0	5
				Goo	d Retail Pri	actices are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into fe	ods.			
								GOO	DR	ar/A	L PR	ACT	TICE	8						
				OU	T=not in complia		COS=corre			during WT	inspe	iction				R-repeat (violation of the same code pr Compliance Status		loel		WT
	0	л				Compliance Status			K	-		0	UT			Utensils and Equipment		.08	~ 1	WI
20					ed eggs used v fice from appr	where required		8	0	1	4	5				nfood-contact surfaces cleanable, properly design and used	ed,	0	0	1
30	0	2			obtained for sp	ecialized processing method	\$	ŏ	ŏ	1		6				g facilities, installed, maintained, used, test strips		0	0	1
	OL		Tran			d Temperature Control used; adequate equipment f	for temperature				4	_	-			tact surfaces clean		-	허	1
31			ontro		any neurous	used, adequate equipment i	or withperature	0	0	2	F	_	UT			Physical Facilities				-
32		_	_	_		ed for hot holding		8	0		4	_	-			water available; adequate pressure		읭	읭	2
34	_	_	<u> </u>		thawing methe eters provided			10	6	1	5	_	_			talled; proper backflow devices waste water property disposed		_	허	2
	OL	л				Food Identification			_		5	1	0 T	oilet fa	cilitie	s: properly constructed, supplied, cleaned		<u> </u>	<u> </u>	1
35	-		ood	prop	erly labeled; o	riginal container; required re	cords available	0	0	1	5		-	-		se properly disposed; facilities maintained		0	0	1
	OL	-				ion of Feed Contaminati	on					-+-				ities installed, maintained, and clean		-	<u> </u>	1
36		2 "	nsec	ts, ro	idents, and an	imals not present		0	0	2	5	4	0 A	vdequa	de ve	ntilation and lighting; designated areas used		0	이	1
37	8	ß	Conta	min	ation prevente	d during food preparation, st	orage & display	0	0	1		0	TUK			Administrative Items				
38	_				cleanliness	hards have been		0	0	1		_			-	hit posted		8	읽	0
40	_	_	_	<u> </u>	ruits and vege	used and stored Itables			8		F	* I '		wat re	vent	Compliance Status		YES		WT
41	OL			a sub-	nsils; properly	roper Use of Utensils					5	,	-	amel	10.00	Non-Smokers Protection Act		1	~	
42	: C) L	tens	ils, e	quipment and	linens; properly stored, drie		0		1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale			0	0
43	- C	<mark>ا ا</mark>	Single	b-USE	single-servic	e articles; properly stored, us			0	1	5	9	If	tobac	co pr	oducts are sold, NSPA survey completed		0		
	44 O Gloves used properly O O 1																			
servi	e estat	blish	men	perm	nit. Items identi	fied as constituting imminent h	ealth hazards shall b	e corre	cted i	mmed	iately	or op	eration	ns shall	ceas	. You are required to post the food service establishm	ent permit i	nao	onspi	icuous
						6, 68-14-708, 68-14-709, 68-14-71					anng i	organ (0	a repo	a ay i	ling a written request with the Commissioner within ter	(in) calls o	et 10140	CHE O	UT UT 15

Z	nhn	/	11/16/2022

Signature of Person In Charge	Signat	ture o	f Pe	rson	In C	harg	e
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PH-2267 (Rev. 6-15)

~	- 11/16/2022	XP
	Date	Signature of Environmental Health Specialist
****	Additional food safety information can be found on our	r website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Metate 3 Establishment Number #: 605197735

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. Image: 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. Image: Signs or the international in non-enclosed areas are not completely removed or open. Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. Image: Signs or open	NSPA Survey – To be completed if #57 is "No"	
"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.		
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•	Sarage type doors in non-enclosed areas are not completely open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	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.	moking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dishmachine	Chlorine	100					
Sani buckeets	Chlorine	100					

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pico de gallo-prep top	Cold Holding	38
Rice	Hot Holding	137
Pastor-2 dr reach in	Cold Holding	40
Hot dog-reach in	Cold Holding	40
Raw chicken-cold drawer	Cold Holding	40
Diced tomatoes-cold drawers	Cold Holding	40
Ham-2 dr upper	Cold Holding	41
Queso	Hot Holding	138
Chicken-1.5 hours	Cooling	84
Steak	Cooking	160
Chicken-walk in	Cold Holding	39

Observed Violations

Total # 3

Repeated # ()

37: Up on arrival, onions are stored on floor by ice machine. This was corrected during inspection. Store food six inches off floor to prevent contamination.

37: Obtain proper cover for bulk rice container.

53: Eliminate standing water from around dishmachine.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Metate 3

Establishment Number: 605197735

Comments/Other Observations

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

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: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (IN) Chicken properly cooling for 1.5 hours at 84F. Ensure proper cooling.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: 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: 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: El Metate 3

Establishment Number: 605197735

Comments/Other Observations (cont'd)

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

Establishment Information					
Establishment Name: El Metate 3					
Establishment Number #:	605197735				

Sources			
Source Type:	Food	Source:	US Foods
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments