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

SCORE

												[				
Establishment Name	COCINA ME	EXICANA BART	LETT, INC	)								Farmer's Market Food Unit     Ø Permanent     O Mobile	9			
Address	7776 US HI	GHWAY 70					_	Тур	e of E	stabli	shme	O Temporary O Seasonal				
City	Bartlett		Time in	03	3:10	0 F	PM	A	4 / PA	а ть	100 OI	и 03:20; РМ АМ/РМ				
Inspection Date	07/03/202	23 Establishment #		_			Embe	_			110 04					
Purpose of Inspection		Bellow-up	O Complaint			_	elimin		-	-	Cor	nsultation/Other				
Risk Category	01	30(2	03			04						up Required O Yes 🕱 No	Number of S	eats	11(	0
Risk Fac										repo	rtec	to the Centers for Disease Contr control measures to prevent illne	ol and Prevent		_	
	contributing facto											INTERVENTIONS	as or injury.			
		e (IH, OUT, HA, NO) for ea	ch numbered Iten	n. For		mark	ed 00	л, т	irk CO	AS or R	for e	ach Item as applicable. Deduct points for c				
IN=in compliance		ce NA=not applicable Diance Status	NO=not observe		R		)s=	recte	t on-si	te dun	ng ins	pection R=repeat (violation of the Compliance Status		n) COS	R	WT
IN OUT NA N	-	Supervision	- dedag and					IN	оυт	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS) I				
1 版 OUT NA N	performs duties	resent, demonstrates kn	owiedge, and	0	0	5		<u>演</u> 0	00			Proper cooking time and temperatures		8	읽	5
2 1 0		Employee Health ood employee awarenes	s; reporting	0	व		"			O NA		Proper reheating procedures for hot hold Ceeling and Holding, Date Marking		0	0	
3 💢 O	Proper use of restri	ction and exclusion d Hygionic Practicos		0	0	_		114 114		0		a Public Health Contro Proper cooling time and temperature	al de la companya de		~	
4 20 0	Proper eating, tastir	ng, drinking, or tobacco		0	0	5	19	X	0	0	0	Proper hot holding temperatures		0	0	
IN OUT NA N	0 Preventin	eyes, nose, and mouth ng Contamination by	Hands	0	0	-		12 12	00	0		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6 <u>第</u> 0000 7 第 0 0 0	<ul> <li>Hands clean and prevention of the second seco</li></ul>	roperly washed act with ready-to-eat food	is or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedur	es and records	0	0	
8 😹 O	Alternate procedure Handwashing sinks	s followed properly supplied and a	ccessible	I	0	2	23	N N	OUT O	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	-
IN OUT NA N 9 🕱 O	Food obtained from	Approved Source		0	0	_	-	IN	OUT		NO	food Highly Susceptible Popula	tions	~	-	-
10 0 0 0 5 11 🕱 0		roper temperature tion, safe, and unadulter	ated	8	8	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
12 0 0 🕱 0	Decident tenants of	vailable: shell stock tags		ō	ō			IN	OUT	NA	NO	Chemicals			_	
IN OUT NA N 13 没 O O		tion from Contamina	tion		0		25	<b>0</b> 戻	0	X		Food additives: approved and properly un Toxic substances properly identified, stor		8	읭	5
14 底 0 0	Food-contact surface	ces: cleaned and sanitize			0		Ĩ			NA		Conformance with Approved P	rocedures	<u> </u>	_	
15 溴 0	Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pr HACCP plan	ocess, and	0	٥	5
G	od Retail Practic	es are preventive m	easures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
				GOO	D RI	T/A	L PR	ACT	ICES	;						
		liance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the sam Compliance Status		cos	R	WT
28 O Pasteur	zed eggs used where	Food and Water required		0	0	1	4		UT D	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, proper	y designed,	0	0	
	nd ice from approved s e obtained for specializ	source zed processing methods		8	8	2	4	-	00			and used		-	0	<u>.</u>
OUT		adequate equipment for	temperature	1			4	-	-			g facilities, installed, maintained, used, ter ntact surfaces clean	st strips	0	0	1
31 O control			winperenare.	0	0	2		0	UT			Physical Facilities				
33 🕱 Approve	od properly cooked for id thawing methods us	ied		0	0		4	9 (	O P	lumbir	ng ins	I water available; adequate pressure stalled; proper backflow devices			0	
34 O Thermo	meters provided and a Food	iccurate Identification		0	0	1	5		-			waste water properly disposed es: properly constructed, supplied, cleaned	3		0	2
35 O Food pr	operly labeled; original	container; required reco	inds available	0	0	1	5	2	<b>0</b> G	arbag	e/refi	use properly disposed; facilities maintaine	d	0	0	1
OUT		f Food Contamination	1				5	_				lities installed, maintained, and clean		2	-	1
	rodents, and animals			0	0	2	F	-	-	oequa	ne ve	ntilation and lighting; designated areas us	ed	0	0	1
	Ination prevented duni	ng food preparation, stor	age & display	0	0	1	5		ит D 0	ument	Derm	Administrative items nit posted		0	0	
39 O Wiping	cloths; properly used a			Ō	0	1						inspection posted		0	0	0
OUT		Use of Utensils			0	1						Compliance Status Non-Smokers Protection /		YES	-	WT
42 O Utensils	tensils; properly stored , equipment and linens	s; properly stored, dried,	handled	0	8	1	5	8	Te	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
	se/single-service artic used properly	les; properly stored, use	d		8	1	5	9	If	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
												Repeated violation of an identical risk factor				
manner and post the mo	st recent inspection repo		r. You have the rig	the to r	eques							e. You are required to post the food service e lling a written request with the Commissioner				
	and		07/0			2		(	11	[	7	6 11.	0	7/0	J 1J	002
Signature of Person	0. 0		07/			Date	Sid	inati	re of	Envin	$\geq$	antal Health Specialist		110	572	Date
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																
	****	Additional food safety	information can	be fo	und o	on ou	ir wet	osite.	http:	://tn.g	ov/h	ealth/article/eh-foodservice				

	PH-2267 (Rev. 6-15)	Free food safety training clar	sses are available each mon	th at the county health department.	RDA 60
PTF-2207 (r08V. 6-10)	P192207 (Nev. 0-10)	Please call (	) 9012229200	to sign-up for a class.	hor of
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information Establishment Name: COCINA MEXICANA BARTLETT, INC Establishment Number #: 605262497

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature ( Fahrenheit

Observed Violations
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Total #

Repeated # ()

33: Package of chorizo was summerged in water at handsink thawing. Food must be under runing water to properly thaw. Food can also be thawed by placing in microwave and immediately cooked after or thawed by refrigeration of food.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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Comments/Other Observations	
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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: COCINA MEXICANA BARTLETT, INC Establishment Number : 605262497

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: COCINA MEXICANA BARTLETT, INC

Establishment Number #: 605262497

Sources		
Source Type:	Source:	
Additional Comments		

Violation #8 was corrected.