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

a second					•	OOD OLAN						• ••	101	LU							
Esta	bist	imen	t Nar	me	El Maguey #3							_					Farmer's Market Food Unit Permanent O Mobile	8			
Add					8523 Hixson F	Pike					_	Тур	xe of E	Establi	ishme	ent	O Temporary O Seasonal	U			
	000				Hixson		Time in	11	·31	5 A	M			и т.			12:25; PMAM / PM				
City	spection Date 10/04/2021 Establishment # 6052627											-			me o	ut :	<u>12.20,1111</u> AM/PM				
												-	d 0				L				
			spec	tion		O Follow-up	O Complaint			O Pre	limin	ary		-			tation/Other			10	<u></u>
Risk	Risk Category O1 20 03 O4 Follow-up Required 2 Yes O No Number of Seats 182 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.												2								
						in foodborne illn	ess outbreak	8. P	ublic	: Hea	ith I	Inte	rven	tions	are	CO	ntrol measures to prevent illnes				
		(Me	ırk de	elgne	ed compliance status (il												TERVENTIONS Item as applicable. Deduct points for ca	tegory or subcate	igory.		
IN	in c	ompii	ance		OUT=not in compliance		NO=not observe				\$=cor	recte	d on-s	ite duri	ing ins	spect		same code provisi			
	IN	OUT	NA	NO		supervision		COS	R	WT	Ь		-				Compliance Status Cooking and Reheating of Time/Te	mperature	cos	R	WT
1	0	黛			Person in charge prese		wledge, and	0	0	5		IN	OUT		NO		Control For Safety (TCS) Fo	eboe		-	
	IN	OUT	NA	NO	performs duties	mployee Health		-				<u>凛</u> 0	0	0			oper cooking time and temperatures oper reheating procedures for hot holding	g	0	00	5
	X X	0			Management and food Proper use of restrictio		; reporting	0	0	5		IN	оυт	NA	NO	6	ooling and Holding, Date Marking,				
-		-	NA	NO	,	Hygienic Practices		-		-	18	0	0	0	23	Pro	a Public Health Control oper cooling time and temperature		0	ा	
4		0			Proper eating, tasting,	drinking, or tobacco u	50		0	5	19	黨	0	Ō		Pro	oper hot holding temperatures		0	0	
	IN	OUT	NA	NO		Contamination by	Hands	0	0	_	20 21	0	Ň	8	0		oper cold holding temperatures oper date marking and disposition		00	00	5
_	2	0		_	Hands clean and prope No bare hand contact		s or approved	0		5	22	0	0	×	0	Tin	ne as a public health control: procedure	s and records	0	0	
	邕	0	0	0	alternate procedures for	ollowed		0	0			IN	OUT	_	NO		Consumer Advisory			=	
		OUT	NA	NO	Handwashing sinks pro	operly supplied and ac proved Source	cessible	0	0	2	23	0	0	2		foo	nsumer advisory provided for raw and t d	undercooked	0	0	4
	8		~		Food obtained from ap Food received at prope			0	0			IN	OUT	NA	NO		Highly Susceptible Populat	lons		_	
11			_		Food in good condition	n, safe, and unadultera		ŏ	ŏ	5	24	0	0	×		Pas	steurized foods used; prohibited foods r	not offered	0	0	5
	0	0	X	0	Required records avail destruction	lable: shell stock tags,	parasite	0	0			IN	OUT	NA	NO		Chemicals				
		OUT O		NO	Protectio Food separated and pr	n from Contaminat	ion	0	0	4	25	0	0 133	X	J	<u> </u>	od additives: approved and properly use xic substances properly identified, store			8	5
14	R	ŏ	ŏ		Food-contact surfaces		d		ŏ	5				NA	NO	100	Conformance with Approved Pr		Ŭ	-	
15	_				Proper disposition of u served	insafe food, returned fi	ood not re-	0	0	2	27	0	0	×			mpliance with variance, specialized pro /CCP plan	cess, and	0	0	5
	_	_		-							-		-		_	_				_	
				GOO	d Retail Practices	are preventive m	easures to co						-		geni	, с	hemicals, and physical objects	into toods.			
				00	T=not in compliance		COS=corre			Suring				5			R-repeat (violation of the same	code provision)			
_	_	OUT	_	_		nce Status d and Water		COS	R	WT			UT	_	_	_	Compliance Status Utensils and Equipment		COS	R	WT
2	8	0	Past		d eggs used where req	quired		0	0	1	4	_	er F				od-contact surfaces cleanable, properly	designed,	0	0	1
2	_				lice from approved sou obtained for specialized				8		$\vdash$	+	~ 0				dused	and the second se	-	+	
		OUT	_		Food Temperature Control coling methods used; adequate equipment for temperature						4	-	-			-	cilities, installed, maintained, used, test t surfaces clean	sube	0	0	1
3	1	0	cont		oling methods used; ad	equate equipment for	temperature	0	0	2	-	_	O N UT	onioo	G-COF	TLBCI	Physical Facilities		0	0	1
3	_				properly cooked for ho			8	0	1	4						ter available; adequate pressure		8	8	2
3	_				thawing methods used eters provided and accu			ŏ	ŏ	1	49	_	_	Plumbing installed; proper backflow devices Sewage and waste water properly disposed				0	허	2	
		OUT			Food Ide	entification					5	_	<u>0</u> 1	Toilet facilities: properly constructed, supplied, cleaned				0	0	1	
3		-	Food	i prop	erly labeled; original co			0	0	1	53		-	-	·		properly disposed; facilities maintained		0	0	1
	_	OUT	Inco	Prevention of Feed Contamination O O 2		5	_				_	s installed, maintained, and clean	.4		0	1					
							0	0	2	F	+		oeque	ne ve	muia	ation and lighting; designated areas use	0	0	<u> </u>	-	
3	_	_			ation prevented during f	lood preparation, stora	ige & display	0	0	1			UT			- 14	Administrative Items		0		
3	_				leanliness ths: properly used and	stored		0	0	1	54				-		xosted xection posted		00	0	0
4	-	0	Was	_	ruits and vegetables				0	1	F		-				Compliance Status			NO	WT
4	_		In-us		nsils; properly stored	e of Utensils			0		5	7					Non-Smokers Protection Ar TN Non-Smoker Protection Act	er .	25	8	
4					quipment and linens; p /single-service articles;				0	1	53 55						ts offered for sale cts are sold, NSPA survey completed		0	0	0
4	_				ed properly	, property and 60, 6360	-		ŏ						pr		the seal, the reason of wrighted			-	
																	peated violation of an identical risk factor n				
man	ter a	nd po	st the	most	recent inspection report in	n a conspicuous manner	You have the rig	ht to r	equest								ou are required to post the food service est a written request with the Commissioner w				
repo	( (			_	14-703, 68-14-706, 68-14-70	ro, contentus, content11, i						-(		Л	-/						
	1	V	7		an		10/0	)4/2	021	-		4	P	~	+		<b> </b>	-	LO/C	4/2	2021

Signature of Person In Charge		je	an	Ch	In	son	Pe	of	ure	nat	Sig
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Date Signature of Environmental Health Specialist

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-			

Date

SCORE

\*\*\*\* Additional food safety information can be found on our website, http://tn.gow/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. PH-2267 (Rev. 6-15) RDA 629

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



## Establishment Information

Establishment Name: El Maguey #3 Establishment Number #: 605262786

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 wenty-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.	
Sarage 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)					
Dish machine	Chlorine	100						
Sani bucket	Chlorine	300						

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Drawer unit under grill	59

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Raw chicken	Cold Holding	49				
Pico	Cold Holding	39				
Raw ground beef	Cold Holding	39				
queso	Hot Holding	149				
Chx	Hot Holding	159				
Beef	Hot Holding	181				
Raw bacon	Cold Holding	40				
Raw beef	Cold Holding	40				
Salsa	Cold Holding	39				
Queso fresco	Cold Holding	39				
Ground beef	Cooking	181				
Chicken	Cooking	171				

#### Observed Violations

Total # 7 Repeated # ()

1: Inadequate control over food safety risk factors.

20: Drawer unit under grill holding at 59F. Food recently placed in unit holding at 49F. Iced TCS food down.

26: Sani bucket at more than 300 ppm.

26: Unlabeled chemical bottles.

45: Low boy cooler gasket in poor repair.

49: Leak at 3 sink lines.

54: Employee food and drink stored in non designated area.



## Establishment Information

Establishment Name: El Maguey #3

Establishment Number : 605262786

## 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 drinking from an approved container which is stored properly.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Observed 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: Approved

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: (NO) No TCS foods reheated during inspection. Use stove top to reheat.

18: (N.O.) No cooling of TCS foods during inspection.

19: See recorded food temperatures

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: (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.

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 Maguey #3

Establishment Number: 605262786

Comments/Other Observations (cont'd)

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

Establishment Information							
Establishment Name: El Maguey #3							
Establishment Number #:	605262786						

Sources				
Source Type:	Food	Source:	lwc	
Source Type:	Water	Source:	Tnam	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments