

Address

Inspection Date

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mangos Mexican Restaurant Permanent O Mobile Establishment Name Type of Establishment

1416 W Main St Ste C O Temporary O Seasonal

Lebanon Time in 12:19 PM AM/PM Time out 01:25: PM AM/PM City 06/03/2021 Establishment # 605247495 Embargoed 5

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 150 Risk Category О3 04 Follow-up Required 级 Yes O No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for e

| IN | <b>e</b> in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                                    | id  |   | C   | )\$=∞ | rrecte   | d on-si | te duri | ing ins | p  |
|----|---------------|-------|------|----|---|-----|---|-----|-------|----------|---------|---------|---------|----|
|    |               |       |      |    | Compliance Status   | cos | R | WT  |       |          |         |         |         |    |
|    | IN            | OUT   | NA   | NO | Supervision   |     |   |     |       | IN       | оит     | NA      | NO      | Ī  |
| 1  | M             | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5   | 16    | 滋        | 0       | 0       | 0       | F  |
|    | IN            | ОUТ   | NA   | NO | Employee Health   |     | - |     | 17    |          | ŏ       | ō       | ō       | F  |
| 2  | 700           | 0     |      |    | Management and food employee awareness; reporting   | 0   | ि |     |       |          |         |         |         | ħ  |
| 3  | ×             | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5   |       | IN       | OUT     | NA      | NO      | ľ  |
|    | IN            | OUT   | NA   | NO | Good Hygienic Practices   |     |   |     | 18    | 災        | 0       | 0       | 0       | F  |
| 4  | X             | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | 5   | 19    | 100      | 0       | 0       | 0       | F  |
| 5  | ×             | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | Ľ   | 20    | 0        | 黨       | 0       |         | F  |
|    | IN            | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |     | 21    | <b>X</b> | 0       | 0       | 0       | F  |
| 6  | 0             | 黨     |      | 0  | Hands clean and properly washed   | 0   | 0 |     | 22    | 0        | 0       | ×       | 0       | h  |
| 7  | 0             | Ж     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5   |       | IN       | OUT     | NA.     | NO      | ŀ  |
| 8  | XX.           | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2   | I     | 0=0      | -       | -       |         | Ż  |
| Ť  | IN            | OUT   | NA   | NO | Approved Source   |     |   |     | 23    | ×        | 0       | 0       |         | fi |
| 9  | 黨             | 0     |      |    | Food obtained from approved source  | 0   | 0 |     |       | IN       | OUT     | NA      | NO      | Π  |
| 10 | 0             | 0     | 0    | ×  | Food received at proper temperature   | 0   | 0 | 1 1 | 24    | 0        | 0       | 320     |         | E  |
| 11 | ×             | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5   | 24    | 10       | •       | 2000    |         | ľ  |
| 12 | 0             | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |     |       | IN       | оит     | NA      | NO      | Ī  |
|    | IN            | OUT   | NA   | NO | Protection from Contamination   |     |   |     | 25    |          | 0       | X       |         | F  |
| 13 | ×             | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4   | 26    | 菜        | 0       |         |         | Ī  |
| 14 | ×             | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5   |       | IN       | OUT     | NA      | NO      |    |
| 15 | ×             | 0     |      |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2   | 27    | 0        | 0       | ×       |         | 6  |

|    |    |     |          |    | Compliance Status   | cos | R | WT |
|----|----|-----|----------|----|---|-----|---|----|
|    | IN | OUT | NA       | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 凝  | 0   | 0        | 0  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 8  | 0   | 0        | 0  | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN | оит | NA       | NO | Cooling and Holding, Date Marking, and Time as<br>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<br>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 | OUT | NA       | NO | Chemicals   |     |   |    |
| 25 | 0  | 0   | <b>X</b> |    | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 黨  | 0   |          |    | Toxic substances properly identified, stored, used                          | 0   | 0 | ۰  |
|    | IN | OUT | NA       | NO | Conformance with Approved Procedures  |     |   |    |
| 27 | 0  | 0   | ×        |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

#### introduction of pathogens, chemicals, and physical objects into foods.

|    |     |  | GOO |   |    |
|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=corr   |     |   |    |
|    |     | Compliance Status  | cos | R | W  |
|    | OUT |  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 |    |
| 29 |     | Water and ice from approved source   | 0   | 0 | _; |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | Ľ  |
|    | OUT | Food Temperature Control   |     |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | 1  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 |    |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | г  |
|    | OUT | Food Identification  |     |   |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | ,  |
|    | OUT | Prevention of Food Contamination   |     |   |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :  |
| 37 | 328 | Contamination prevented during food preparation, storage & display         | 0   | 0 | ŀ  |
| 38 | 0   | Personal cleanliness   | 0   | 0 | г  |
| 39 | 180 | Wiping cloths; properly used and stored                                    | 0   | 0 |    |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | '  |
|    | OUT | Proper Use of Utensils   |     |   |    |
| 41 | 120 | In-use utensils; properly stored   | 0   | 0 | г  |
| 42 | 100 | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | Г  |
| 43 |     |  | 0   | 0 | r  |
| 44 | 10  | Gloves used properly   | 0   | 0 |    |

| pecti |     | R-repeat (violation of the same code provision<br>Compliance Status                      | cos   | R  | W   |
|-------|-----|--|-------|----|-----|
|       | OUT | Utensils and Equipment   | 120   |    |     |
| 45    | Ħ   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0     | 0  | 1   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0     | 0  |     |
| 47    | 0   | 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    | 3%  | Physical facilities installed, maintained, and clean                                     | 0     | 0  |     |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                 | 0     | 0  |     |
|       | OUT | Administrative Items   | Т     |    |     |
| 55    | 0   | Current permit posted  | 0     | 0  | П   |
| 56    | 0   | Most recent inspection posted  | 0     | 0  | Ľ   |
|       |     | Compliance Status  | YES   | NO | ٧   |
|       |     | Non-Smokers Protection Act   |       |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act   | - 100 | 0  |     |
| 58    |     | Tobacco products offered for sale  | 0     | 0  | ١ ١ |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0     | 0  |     |

You have the right to request a l n (10) days of the date of the sections 68-14-707, 68-14-709, 48-14-7

06/03/2021

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Signature of Person In Charge

Date Signature of Environmental Health Specialist Date

\*\*\*\* 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.

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



#### Establishment Information

Establishment Name: Mangos Mexican Restaurant

Establishment Number # | 605247495

# 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 ( Fahrenhelt) |
| Dish machine     | CI             | 100 |                           |
|                  |                |     |                           |

| Equipment Temperature |                           |
|-----------------------|---------------------------|
| Description           | Temperature ( Fahrenheit) |
| Ric                   | 38                        |
| Rif                   | -2                        |
| Wic                   | 40                        |
|                       |                           |

| Food Temperature    |               |                           |
|---------------------|---------------|---------------------------|
| Description         | State of Food | Temperature ( Fahrenheit) |
| Refried beans       | Reheating     | 176                       |
| Shredded chicken    | Hot Holding   | 180                       |
| Pico                | Cold Holding  | 38                        |
| Cheese dip          | Cold Holding  | 41                        |
| Steak               | Cold Holding  | 40                        |
| Sliced tomatoes     | Cold Holding  | 39                        |
| Chicken raw         | Cold Holding  | 41                        |
| Grilled chicken     | Cooking       | 169                       |
| Grilled steak       | Cooking       | 168                       |
| Carnitas            | Cold Holding  | 56                        |
| Cheese dip Wic 1 hr | Cooling       | 87                        |
| Chicken raw wic     | Cold Holding  | 41                        |
| Passion fruit puree | Cold Holding  | 39                        |
|                     |               |                           |
|                     |               |                           |

| Observed Violations   |
|---|
| Total # 9   |
| Repeated # ()   |
| 6: Employee washed hands at hand sink and then dried hands on cloth towel did not use paper towels located at hand sink 7: Employee preparing hard shell taco with bare hands. Spoke with employee about proper love use and started using gloves during inspection 20: Carnitas stored by flat top temped at 56. Thrown out during inspection 37: Limes left uncovered on top of bar 39: Wiping cloth left laying on prep table 41: Scoop handle down in ice bin 42: Pans stwcked wet on shelf over mop sink 45: Severely grooved cutting boards 53: Dirty water standing on floor by mop sink |
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<sup>&</sup>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: Mangos Mexican Restaurant

Establishment Number: 605247495

## 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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: See food temps
- 17: See food temps
- 18: See food temps
- 19: 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.
- 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.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: Mangos Mexican Restaurant |  |
|---|--|
| Establishment Number: 605247495               |  |
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| Comments/Other Observations (cont'd)          |  |
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| Additional Comments (cont'd)                  |  |
| See last page for additional comments.        |  |
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Establishment Information

| Source Type: Food Source Type: Wate Source Type: Source Type: Source Type: Additional Comments | d  | Source: Source: Source: Source: Source: | US food, Sysco, F | anchos |
|--|----|---|-------------------|--------|
| ource Type: Food ource Type: Wate ource Type: ource Type: ource Type:                          |    | Source:<br>Source:                      |                   | anchos |
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| ource Type:  |    |   |                   |        |
|  |    | Source:                                 |                   |        |
| Additional Comments  |    |   |                   |        |
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