TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1000	714															7	
Establishment Name					NC	Type of Establishment Wermanent O Mobile								7				
Address 7776 US HIGHWAY 70					Type of Establishment O Temporary O Seasonal													
City Bartlett Time in					_{ne in} C)1:	25	P	M	A	4/P	лті	me o	at 02:40: PM AM / PM				
Inspection Date 11/28/2023 Establishment # 605262497				_			_		-	d 0								
Purpose of Inspection ARoutine O Follow-up O Complaint					_		limin) Co	nsultation/Other						
Risk Category O1 22 O3						0	4				Fo	-wollo	up Required O Yes 🕄 No Number of S	Seats	11	0		
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.																		
					FOODBORNE ILLNESS	RISK	FAC	то	RS /	ND	PU	BLIC	HEA	штн	INTERVENTIONS			
IN	•in c		iance	algna	OUT=not in compliance NA=not applicable NO=not ob		er lite								ach item as applicable. Deduct points for category or subcat pection R=repeat (violation of the same code provis)	
		_			Compliance Status		IS I	<u>۱</u>	_	F			_	_	Compliance Status		R	WT
\rightarrow		OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	³ 0			_		IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
\square	篇 IN		NA	NO	performs duties Employee Health		1	<u>, </u>	5		凉 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
		0	-		Management and food employee awareness: reporting Proper use of restriction and exclusion	0		_	5		IN	оит	NA		Cooling and Holding, Date Marking, and Time as			
$ \rightarrow $	© N		NA	NO	Good Hygienic Practices		<u>'</u>	<u> </u>	1	18	RX.	0	0	0	Public Health Control Proper cooling time and temperature	0	o	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	2	या ।	5	19	X	0	0	-	Proper hot holding temperatures	0	0	
\square		0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0			-	20	24	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
-+	×	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approvi		1	-	5	22		0	×		Time as a public health control: procedures and records	0	0	
	鬣	0	0	0	alternate procedures followed						IN	OUT	NA	NO	Consumer Advisory			
8		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0) :	2	23	\approx	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵐	0	-		Food obtained from approved source						IN	OUT	NA	NO	Highly Susceptible Populations			
10	0 ※	0	0		Food received at proper temperature Food in good condition, safe, and unadulterated			3	5	24	0	0	25		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0	2			IN	OUT	NA	NO	Chemicals			
				NO	Protection from Contamination Food separated and protected			<u>.</u>			0 溪	0	X	J	Food additives: approved and properly used	0	2	5
13 14	*	ö	ŏ		Food-contact surfaces: cleaned and sanitized	_		_	4 5	20	IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	-	_
15					Proper disposition of unsafe food, returned food not re- served	0	-	-	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
			-	George	d Retail Practices are preventive measures to		-		_	4	tion	-	atha			-		
				-	a rectain reactions are presentine measures o							0. p		gena	, chemicals, and physical objects into roots.			
						GC	op	3.0				ICE.						
				OU		corrected	on-s	ite du	ringi			1CE	;		R-repeat (violation of the same code provision)		_	
F		OUT	1	00	Compliance Status	corrected		ite du	ringi		ction		;	_	Compliance Status	COS	R	WT
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PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mon	th at the county health department.	RDA 629
192201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	NDA 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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

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. Image: Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	ISPA 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.		
Garage type doors in non-enclosed areas are not completely open.	ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
	to Smoking' signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	arage type doors in non-enclosed areas are not completely open.	
	ents 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.	moke 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.	<u> </u>

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 compartment sink Commercial dish washer	Quat Chlorine	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Drawer cooler	40
CES prep cooler	40
Cold holding table	30
Walk in cooler	34

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
41	Cold Holding	
Lettuce	Cold Holding	40
Ground beef	Hot Holding	197
Rice	Hot Holding	171
Shredded chicken	Hot Holding	202
Refried beans	Hot Holding	171
Queso	Hot Holding	150
Raw chicken	Cold Holding	42

Total # 3

Repeated # 0

37: I observed a couple pieces of raw chicken in pan with raw beef. Please be careful when putting meat on grill, so that chicken will not fall into beef pan. Also, do not fill above The limit line on metal pan. That line is to make sure food does not go above it.

42: Plates stored on top shef must be stored inverted. Plates must be covered.45: Blue and red cutting boards has deep grooves. Please discard and purchase new cutting boards.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16:	
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18: Establishment placed food in pan to cool and sit on stand to cool. After two hours they place in	walk in cooler. The
Chef does take a temperature of food before placing in walk in cooler. The chef stated his food is p	out into the walk in
cooler at 70 degrees F.	
19:	
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JO.	

***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.

***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

SourcesSource Type:FoodSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments

Establishment did not have food sitting on ice while cooling. They also used a big plastic container to cool shredded chicken .

I recommend using metal pans to cool food. I also recommend doing smaller portions when cooling food.

Please put discarded date when date marking and not just Ithe prep date. Failure to label food with discard date Will result in a write up for improper date marking.