

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



Establishment Information	
Establishment Name:	EL SOL TEX MEX EXPRESS
Establishment Number #:	605261839

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 (Fahrenheit)
Three comp sink	Chlorine	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
ATOSA RIC	40
True RIC	40
ATOSA RIC #2	39
ATOSA RIC #3 (three door)	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pork	Hot Holding	157
Steak	Hot Holding	176
Chicken	Hot Holding	170
Ground Beef	Hot Holding	156
Shredded Chicken	Hot Holding	161
Mexican Rice	Hot Holding	158
Steak and Peppers	Cooking	191
White Rice	Hot Holding	148
Rice with Vegetables	Hot Holding	151
Shrimp	Hot Holding	104
Chorizo	Hot Holding	130
Lettuce	Cold Holding	41
Shredded Cheese	Cold Holding	41
Pico	Cold Holding	41
Salsa	Cold Holding	41

Observed Violations

Total # 8

Repeated # 0

11: Fish filets thawing in vacuum seal packaging
11: Box of limes inside of ATOSA RIC (three door) have molded
19: Grilled Shrimp temping at 104 and Chorizo temping at 130 on hot hold service line discarded during inspection
35: Food storage containers not labeled on shelving next to back door exit
36: Fly strip with insects hanging in the kitchen from ceiling
41: Ice scoop stored down in ice in ice bin under drink dispenser
42: Pans wet stacked on shelving in front of three comp sink
48: No cold water available at the hand sink behind hot hold well and cold well service line and no hot water nozzle available for the hand sink inside kitchen door

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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:
- 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: See sources
- 10: (NO): No food received during inspection.
- 12: Raw oyster tags available and stored with supply of oysters; temping at 38 degrees
- 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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Advisory provided on ceviche menu items
- 24:
- 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Water	Source:	City
Source Type:	Food	Source:	PFG Restaurant Depot
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Suggested keeping food items on hot hold line covered with lids to ensure proper holding temps; Discussed recall on oysters and proper hot holding temperatures and when thawing fish in vacuum sealed packages it must be open.