

**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 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)
Dish machine	Chlorine	100	
Sani bucket	Chlorine	100	
3 sink		200	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Salsa	Cold Holding	39
Pico	Cold Holding	38
Shred lettuce	Cold Holding	39
Gr beef	Hot Holding	164
Chx	Hot Holding	147
Beans	Hot Holding	142
Rice	Hot Holding	167
Raw beef	Cold Holding	39
Raw chx	Cold Holding	39
Raw shrimp	Cold Holding	39
Chicken	Cooking	169
Cooked cactus	Cold Holding	40
Tamale	Cold Holding	39
Chicken	Cold Holding	39

Observed Violations

Total # 6

Repeated # 0

- 37: Peppers and tamales in freezer unprotected. Food items should be wrapped or protected to prevent contamination.
- 39: Wet wiping cloth on prep surface. Towels should be kept in sanitizer buckets.
- 45: Freezer shelf made of unsealed wood. All wood should be treated with high gloss paint so it is non porous. Gaskets in poor repair. Lower shelves in poor repair. Container in freezer in poor repair.
- 46: No quaternary ammonia test strips for 3 sink.
- 49: Leak at hand sink at water filter.
- 53: Floor tile in poor repair on line. Ceiling in poor repair outside walkin.

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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): 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.
- 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.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: 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: 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.

***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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Source Type:	Food	Source:	lwc, us foods
Source Type:	Water	Source:	HUD
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Source: lwc, us foods

Source: HUD

Source:

Source:

Source: