# TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							ON REPORT	SCORE						
Cine:					El Maguey #3 • Fermer's Market Food Unit								O Farmer's Market Food Unit						
Establishment Name				ne		Type of Establishment O Mobile													
Address 8523 Hixson Pike													O Temporary O Seasonal						
City Hixson Time in					12	2:20	0 F	PM	AJ	M/P	M Ti	me ou	л 01:20: PM АМ/РМ						
Insp	ectio	n Da	rte		04/11/2022 Establishment #	60526278	6		_	Emba	rgoe	d C	)						
Pur	pose	of In	spect		KRoutine O Follow-up	O Complaint			_	elimin				) Cor	sultation/Other				
Risi	c Cat	egor	v		O1 第2	<b>O</b> 3			<b>O</b> 4				Fc	low-	up Required O Yes 鋭 No Numb	er of Seat	s 1	182	2
		R	isk I	act	ors are food preparation practices a	and employee	beha	vior	s mo	st co	mm	nonly	y repo	ortec	to the Centers for Disease Control and Pr	eventio	n		
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																		
		(1	urik de	algae											ach item as applicable. Deduct points for category or a	ubcategor	<b>7-</b> )		
IN	⊧in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status		d COS=co COS R WT		corrected on-site during inspe		ng ins	Pection R=repeat (violation of the same code Compliance Status		ion) COS R V		WT			
	IN	ουτ	NA	NO	Supervision					IN OUT NA NO Cooking and Reheating of Time/Temperate				_					
1	鬣	0			Person in charge present, demonstrates kn performs duties	owledge, and	0	0	5	16	2	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	- 0	10	ы	
2	IN XX		NA	NO	Employee Health Management and food employee awarenes	s: reporting	0	o			Ő	Ó		×	Proper reheating procedures for hot holding	_		ō	5
3	Â	ō			Proper use of restriction and exclusion	io, reporting	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Tim a Public Health Control	• • •			
	IN	_	NA	_	Good Hygienic Practices						0	0			Proper cooling time and temperature				
4	XX	0		_	Proper eating, tasting, drinking, or tobacco No discharge from eyes, nose, and mouth	use	0	8	5	19 20	20	0	0		Proper hot holding temperatures Proper cold holding temperatures				
	IN	OUT	NA	NO	Preventing Contamination by	Hands					X				Proper date marking and disposition	ŏ		5	5
6 7	直截	0 0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foo	ds or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and reco	rds O	0	이	
	X		•	-	alternate procedures followed Handwashing sinks properly supplied and a	ccessible		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercook	d a		_	
	IN	OUT	NA	NO	Approved Source				_	23	×	0	0	110	food	~ 0	1	이	4
10	窓の	0	0	20	Food obtained from approved source Food received at proper temperature		0			24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	J.	o	
	×		×	0	Food in good condition, safe, and unadulter Required records available: shell stock tage		0	0	5	-	IN	OUT	_				1	1	-
12	O	O OUT	ANA NA	-	destruction Protection from Contamina		0	0	_	IN         OUT         NA         NO         Chemicals           25         O         O         XX         Food additives: approved and properly used		- 0	ь	эт					
13	X	0	0		Food separated and protected		_	0		26	×	0			Toxic substances properly identified, stored, used	0	i i		5
	_	_	0		Food-contact surfaces: cleaned and sanitiz Proper disposition of unsafe food, returned		0		5		_	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and		T	<u> </u>	
15 🕱 O Proper disposition of unsafe food, returned food not re- served O O 2 27 O O 🕱 Compliance with variance, specialized process, and O O										2	5								
				Goo	d Retail Practices are preventive n	easures to co	ntro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foo	is.			
										L PR			3		5				
				ou	Tenot in compliance Compliance Status	COS=corre		R		inspe	ction				R-repeat (violation of the same code provis Compliance Status		6 1	R	WT
	8	OUT		0.0526	Safe Food and Water ed eggs used where required		0	0	-		_	UT	Lood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		T	-	
2	9	0	Wate	er and	fice from approved source		0	0	2	45	5 8				and used	0	1	익	1
3	0	OUT		ince (	obtained for specialized processing methods Food Temperature Control		0	0	1	46	8	8 V	Narew	ashin	g facilities, installed, maintained, used, test strips	0		이	1
3	1	0	Prop		oling methods used; adequate equipment fo	r temperature	0	0	2	47	_	0 UT	Vonfoo	d-cor	tact surfaces clean Physical Facilities	0		<b>&gt;</b>	1
3	2	0			properly cooked for hot holding			0	1	41			lot and	d cold	water available; adequate pressure				2
_	3 4		<u> </u>		thawing methods used eters provided and accurate		0	0	1	49	_				talled; proper backflow devices waste water properly disposed	0		읽	2
		out		nom	Food Identification		0	0	-	51	_				s: properly constructed, supplied, cleaned	0	_		2
3	5	0	Food	i prop	erly labeled; original container; required reco	ords available	0	0	1	52	2 (	0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	0	1
		OUT			Prevention of Feed Contaminatio	n		=		53	5 3	<b>x</b>	Physica	al faci	ities installed, maintained, and clean	0	4	া	1
3	6	0	Insec	sts, ro	odents, and animals not present		0	0	2	54	1	0 /	Adequa	de ve	ntilation and lighting; designated areas used	0	4	이	1
37 🐹 Contan		amin	ation prevented during food preparation, stor	rage & display	0 0 1		1		0	UT			Administrative items						
_	8	-	-		cleanliness		0	0	1	55	_				nit posted	0		्रा	0
	9 0			- N	ths; properly used and stored ruits and vegetables			0	1	56	<u>•   (</u>	0	viost re	cent	Compliance Status				WT
		OUT			Proper Use of Utensils			· · ·							Non-Smokers Protection Act		-	-	
	1 2				nsils; properly stored	handled		8		57					with TN Non-Smoker Protection Act ducts offered for sale		9	읽	
	23				equipment and linens; properly stored, dried, a/single-service articles; properly stored, use			0		55	i l				oducts offered for sale oducts are sold, NSPA survey completed		Ηð		0
	4				ed property			ŏ											
serv	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violations of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manual the right to request a hearing reporting reporting to post the food service establishment permit is need to be the food service establishment permit in a conspicuous manual. You have the right to request a hearing reporting this report by filing a write request is performed in 100 days of the date of this																		

68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. Ø Q Ø 04/11/2022 alth Specialist al I

Signature of Person In Charge

	Date	Signature of Environmental Health Specialist
****	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice ****

04/11/2022

Date

#### 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

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 quatenary 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.

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



### Establishment Information

Establishment Name: El Maguey #3 Establishment Number : 605262786

#### 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: (NÁ) 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, us foods					
Source Type:	Water	Source:	HUD					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

## Additional Comments