

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit El Mezcal Establishment Name Permanent O Mobile Type of Establishment 694 N. Germantown Pkwy, STE 48 O Temporary O Seasonal Cordova Time in 01:45 PM AM/PM Time out 03:40; PM

03/17/2022 Establishment # 605171291 Inspection Date

Embargoed 000

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 164 Risk Category О3 04 Follow-up Required 级 Yes O No e Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	S=cor	recte	K
					Compliance Status	COS	R	WT			_
	IN	OUT	NA	NO	Supervision					IN	I
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	ł
	IN	OUT	NA	NO	Employee Health				17	0	1
2	300	0			Management and food employee awareness; reporting	0	0				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	X	1
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	24	I
		OUT	NA	NO	Proventing Contamination by Hands				21	0	Ι
6	0	寒		0	Hands clean and properly washed	0	0		22	0	I
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	ł
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	900	t
	IN	OUT	NA	NO	Approved Source				23	×	1
9	黨	0			Food obtained from approved source	0	0			IN	I
10	×	0	0	0	Food received at proper temperature	0	0		24	0	İ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	I
	IN	OUT	NA	NO	Protection from Contamination				25	0	I
13	0	凝	0		Food separated and protected	0	0	4	26	0	Ι
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	I
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	I

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	186	0	0	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	243	0	0		Proper cold holding temperatures	0	0	5
21	0	25	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 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	3%		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m res to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			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 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	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43			0	0	г
44	0	Gloves used properly	0	0	

ecti	OH)	R-repeat (violation of the same code provision) Compliance Status	cos	R	w
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items	\Box		Ī
55	0	Current permit posted	0	0	-
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a (10) days of the date of the

Signature of Person In Charge

03/17/2022

Signature of Environmental Health Specialist

03/17/2022

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	Establishment In		
	Establishment Name:	El Mezcal	
İ	Establishment Number	605171201	

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents 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)						
Commercial	Chlorine		160						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	41			
Walk in freezer	-10			
Bar cooler	41			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Lettuce	Cold Holding	41			
Tomato	Cold Holding	41			
Guacamole	Cold Holding	41			
Chicken	Hot Holding	165			
Refried beans					
Queso	Hot Holding	136			
Enchiladas sauce	Hot Holding	165			
Rice	Hot Holding	165			

Observed Violations
Total # 8
Repeated # 0
6: Employees not washing hands when they change stations.
7: Employee hand touch chips as he was pouring it into basket.
13: Eggs was on top shelf and should be placed on bottom shelf.
17: Refried beans did not reached 165 degrees. It was 158 degrees.
21: Lettuce, tomato and sour cream in walk in cooler did not have a date mark.
26: Sanitizer in sanitizer bucket was high(200ppm)
Sanitizer level should be between 50-100 ppm.
42: Bowls next to queso need to be flip up side down.
52: Dumpster doors are open. They must be closed at all times.

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Informa	ation	
Establishment Name: El	Mezcal	
Establishment Number :	605171291	

Comments/Other Observations	
1:	
2:	
3:	
4:	
5:	
8:	10
9:	
10:	
11:	
12:	
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Ado	litional	Comment	s

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 Name: El Mezcal Establishment Number: 605171291		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information					
Establishment Name: El Mezcal					
Establishment Number #: 605171291					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					