



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name Monterrey Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 105 Cedar Lane. ☐ Temporary ☐ Seasonal
 City Knoxville Time in 11:10 AM AM / PM Time out 11:25 AM AM / PM
 Inspection Date 09/12/2023 Establishment # 605075218 Embargoed 0
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 130

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 FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																				
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT													
	IN	OUT	NA	NO	Supervision													IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																							
1	<input type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>			5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>			5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>				
2	<input type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>			5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																									
3	<input type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																																		
	IN	OUT	NA	NO	Good Hygienic Practices												18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>			5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>		
4	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>									Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>																			
5	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>									Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>																			
	IN	OUT	NA	NO	Preventing Contamination by Hands												21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>																	
6	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>			5		IN	OUT	NA	NO	Consumer Advisory																									
7	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>										Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>			4															
8	<input type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>			2								Highly Susceptible Populations																							
	IN	OUT	NA	NO	Approved Source												23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>			5														
9	<input type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>			5		IN	OUT	NA	NO	Chemicals																									
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>										Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>			5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>			
11	<input type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>										Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>					IN	OUT	NA	NO	Conformance with Approved Procedures																									
	IN	OUT	NA	NO	Protection from Contamination												26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																								
13	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>			4																															
14	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>			5																															
15	<input type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>			2																															

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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)

Equipment Temperature

Description	Temperature (Fahrenheit)
Meat drawers	37
Prep cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cut produce in standing 2-door cooler	Cold Holding	40
Shredded chicken in standing 2-door cooler	Cold Holding	41
Ground beef in warmer	Hot Holding	188
Rice in steam well	Hot Holding	145
Ground beef in steam well	Hot Holding	150
Shredded chicken in steam well	Hot Holding	153

Observed Violations	
Total #	6
Repeated #	0
<p>33: Thawing fish in sealed bags that state (on the bags) "Pierce bag or remove fish before thawing."</p> <p>36: Fruit flies in back stock area. Roaches in warming unit. Pest control coming weekly to help mitigate pest issues, per PIC.</p> <p>39: Wiping cloth bucket must have at least 50 ppm chlorine; found at 10 ppm. Soiled linen stored on top of bagged soda storage.</p> <p>45: Plates, bowls being used to scoop product in walk-in cooler and standing cooler by grill area. Must have handles. Shelving paint peeling, rusty. Monitor for damaged equipment like lids, containers, etc.</p> <p>47: Ice make door and catch panel-build-up. Build-up on outside of large chip containers.</p> <p>54: Uncovered employee drink stored on prep table.</p>	

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Comments/Other Observations

***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: Source:

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Additional Comments

Priority items corrected. Closure notice rescinded. Location neat and organized! Thank you!