



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: Cinco de Mayo Mexican Restaurant
Address: 14795 Lebanon Rd.
City: Old Hickory
Inspection Date: 01/24/2024
Establishment #: 605216034
Embargoed: 6
Risk Category: 03
Number of Seats: 207

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.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 01/24/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/24/2024

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

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



<b>Establishment Information</b>	
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<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
3 comp sink	Cl	100	
Auto-Chlor	Cl	100	

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Ric fryer side	35
Atosa ric	39
Wic	45

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Diced tomatoes	Cold Holding	42
Sliced beef raw	Cold Holding	42
Refried beans	Reheating	170
Rice	Cooking	180
Shredded chicken	Reheating	186
Ground beef	Hot Holding	160
Shrimp raw	Cold Holding	30
Shrimp cooked	Cold Holding	41
Pico	Cold Holding	41
Grilled chicken	Cooking	196
Pinto beans	Cold Holding	43
Chicken wings	Cold Holding	43
Shredded chicken	Cold Holding	43
Cheese dip	Cold Holding	43

## Observed Violations

Total # 9

Repeated # 0

6: Employee rinsed hands in dump sink by dish machine in between handling dirty and clean dishes, did not wash hands with soap. PIC explained to employee where to wash hands and employee started washing hands after handling dirty dishes

11: Severely dented can of jalapeños on can rack removed during inspection and placed with other dented cans

34: No thermometer in walk in freezer

35: Container with spice mixture stored under prep table not labeled

37: Employee drink stored on prep table with diced tomatoes

41: Ice scoop stored on top of boxes of Coca-Cola

42: Pans stacked wet on shelf in dish area

45: Severely grooved cutting boards stored on rack in dish area

53: Dirty water standing in broken floor tile in dish area



**Establishment Information**

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employees cooking and doing prep is washing hands when changing gloves or jobs
- 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 source info
- 10: (NO): No food received during 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: See food temps
- 17: See food temps
- 18: No food being cooled during inspection
- 19: See food temps
- 20: See food temps. Several items temped in wic at 43° and cooler temperature was 45°. Spoke with pic about having repair person come out to check cooler. In mean time placing ice on food in cooler to get back in temp.
- 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: Statement 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.

***Establishment Information***

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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:	Sysco, PFG, Nashville Food,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**