



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name MARGARITAS OF CORDOVA- BAR Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1805 N GERMANTOWN PKWY ☐ Temporary ☐ Seasonal
City Cordova Time in 12:00 PM AM / PM Time out 12:30 PM AM / PM
Inspection Date 11/05/2021 Establishment # 605255189 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 0

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									
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties										☐	☐	5												
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting										☐	☐	5												
3	☒	☐			Proper use of restriction and exclusion										☐	☐													
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☐	☐		☒	Proper eating, tasting, drinking, or tobacco use										☐	☐	5												
5	☒	☐		☐	No discharge from eyes, nose, and mouth										☐	☐													
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☐	☐		☒	Hands clean and properly washed										☐	☐	5												
7	☐	☐	☒	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐													
8	☐	☒			Handwashing sinks properly supplied and accessible										☐	☐	2												
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source										☐	☐	5												
10	☐	☐	☐	☒	Food received at proper temperature										☐	☐													
11	☒	☐			Food in good condition, safe, and unadulterated										☐	☐													
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction										☐	☐	5												
	IN	OUT	NA	NO	Protection from Contamination																								
13	☒	☐	☐		Food separated and protected										☐	☐						4							
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized										☐	☐	5												
15	☒	☐			Proper disposition of unsafe food, returned food not re-served										☐	☐						2							

Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	☐	☐	☒	☐	Proper cooking time and temperatures										☐	☐	5												
17	☐	☐	☒	☐	Proper reheating procedures for hot holding										☐	☐													
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	☐	☐	☒	☐	Proper cooling time and temperature										☐	☐	5												
19	☐	☐	☒	☐	Proper hot holding temperatures										☐	☐													
20	☒	☐	☐		Proper cold holding temperatures										☐	☐													
21	☐	☐	☒	☐	Proper date marking and disposition										☐	☐													
22	☐	☐	☒	☐	Time as a public health control: procedures and records										☐	☐													
	IN	OUT	NA	NO	Consumer Advisory																								
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food										☐	☐	4												
	IN	OUT	NA	NO	Highly Susceptible Populations																								
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered										☐	☐	5												
	IN	OUT	NA	NO	Chemicals																								
25	☐	☐	☒		Food additives: approved and properly used										☐	☐						5							
26	☒	☐			Toxic substances properly identified, stored, used										☐	☐													
	IN	OUT	NA	NO	Conformance with Approved Procedures																								
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan										☐	☐	5												

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			Compliance Status		
					OUT			OUT		
					Safe Food and Water			Utensils and Equipment		
28	☐				Pasteurized eggs used where required	☐	☐	1	45	☐
29	☐				Water and ice from approved source	☐	☐	2	46	☐
30	☐				Variance obtained for specialized processing methods	☐	☐	1	47	☐
					Food Temperature Control			Physical Facilities		
31	☐				Proper cooling methods used; adequate equipment for temperature control	☐	☐	2	48	☐
32	☐				Plant food properly cooked for hot holding	☐	☐	1	49	☐
33	☐				Approved thawing methods used	☐	☐	1	50	☐
34	☐				Thermometers provided and accurate	☐	☐	1	51	☐
					Food Identification			Administrative Items		
35	☐				Food properly labeled; original container; required records available	☐	☐	1	52	☐
					Prevention of Food Contamination			Compliance Status		
36	☐				Insects, rodents, and animals not present	☐	☐	2	YES	NO
37	☐				Contamination prevented during food preparation, storage & display	☐	☐	1	Non-Smokers Protection Act	
38	☐				Personal cleanliness	☐	☐	1	57	☐
39	☐				Wiping cloths: properly used and stored	☐	☐	1	58	☐
40	☐				Washing fruits and vegetables	☐	☐	1	59	☐
					Proper Use of Utensils			Compliance Status		
41	☐				In-use utensils; properly stored	☐	☐	1	YES	NO
42	☐				Utensils, equipment and linens; properly stored, dried, handled	☐	☐	1	Non-Smokers Protection Act	
43	☐				Single-use/single-service articles; properly stored, used	☐	☐	1	57	☐
44	☐				Gloves used properly	☐	☐	1	58	☐

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. 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 manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-103, 68-14-106, 68-14-108, 68-14-109, 68-14-111, 68-14-115, 68-14-116, 4-5-329.

Signature of Person In Charge [Signature] Date 11/05/2021 Signature of Environmental Health Specialist [Signature] Date 11/05/2021

**** 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**



Establishment Information	
Establishment Name:	MARGARITAS OF CORDOVA- BAR
Establishment Number #:	605255189

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three compament sink	Bar Rinse		88

Equipment Temperature	
Description	Temperature (Fahrenheit)
Beverage cooler	41
Beer cooler	42

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 1

Repeated # 0

8:

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Establishment Number : 605255189

Comments/Other Observations

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***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