



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Cabo San Lucas Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 550 Highway 46 S. ☐ Temporary ☐ Seasonal  
City Dickson Time in 10:30 AM AM / PM Time out 11:25 AM AM / PM  
Inspection Date 03/14/2024 Establishment # 605308617 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 150

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

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

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

GOOD RETAIL PRACTICES					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
32	OUT				Warewashing facilities, installed, maintained, used, test strips					1
33	OUT				Nonfood-contact surfaces clean					1
34	OUT				Physical Facilities					
35	OUT				Hot and cold water available; adequate pressure					2
36	OUT				Plumbing installed; proper backflow devices					2
37	OUT				Sewage and waste water properly disposed					2
38	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
39	OUT				Garbage/refuse properly disposed; facilities maintained					1
40	OUT				Physical facilities installed, maintained, and clean					1
41	OUT				Adequate ventilation and lighting; designated areas used					1
Food Identification					Administrative Items			COS R WT		
35	OUT				Current permit posted					0
36	OUT				Most recent inspection posted					0
Prevention of Food Contamination					Compliance Status			YES NO WT		
37	OUT				Non-Smokers Protection Act			COS R WT		
38	OUT				Compliance with TN Non-Smoker Protection Act					0
39	OUT				Tobacco products offered for sale					0
40	OUT				If tobacco products are sold, NSPA survey completed					0
Proper Use of Utensils					45	OUT				
41	OUT									
42	OUT									
43	OUT									
44	OUT									

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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge 03/14/2024 Signature of Environmental Health Specialist Fred 03/14/2024

\*\*\*\* 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**



***Establishment Information***

Establishment Name: Cabo San Lucas

Establishment Number #: 605308617

***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)
Dishwasher	Cl	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Ric	37
Prep ric	40
Prep ric	39
Wif	0

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Salsa on ice	Cold Holding	41
Salsa in ric	Cold Holding	40
Cheese in ric	Cold Holding	38
Raw chicken, raw beef in prep ric	Cold Holding	41
Beef on hotline	Hot Holding	172
Chicken on hotline	Hot Holding	167
Rice on hotline	Hot Holding	171
Tomatos in prep ric	Cold Holding	39
Pico in prep ric	Cold Holding	40
Sour cream in prep ric	Cold Holding	38
Beef in wic	Cold Holding	38
Carnitas in wic	Cold Holding	39

### Observed Violations

Total # 2

Repeated # 0

39: Dry soiled rags left on prep tables and cutting boards  
53: Floors have cracks and pitting in kitchen.  
Ceilings have water damage.  
Grease and dirt buildup on walls and equipment.  
Wic door is damaged.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Posted
- 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 proper handwashing
- 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

\*\*\*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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Establishment Name: Cabo San Lucas

Establishment Number : 605308617

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Name:	Cabo San Lucas
Establishment Number #:	605308617

<b>Sources</b>			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Sysco, us foods, coke
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Verafuentesmarisol@gmail.com			