

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Follow-up Required

Number of Seats 0

O Farmer's Market Food Unit La Hacienda Meican Restaurant Permanent O Mobile Establishment Name Type of Establishment 3170 Village Shop Dr. O Temporary O Seasonal Address Memphis Time in 03:00 PM AM / PM Time out 04:20; PM City 06/23/2022 Establishment # 605220118 Embargoed 10 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¢ ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health			
2	TXC	0	Management and food employee awareness; reporting		0	0		
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	8 O 💥			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NA NO Approved Source				
9	黨	0			Food obtained from approved source	0	0	\Box
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	Food in good condition, safe, and unadulterated		Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Compliance Status						COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	380	0	Proper date marking and disposition	00		
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	3%		Food additives: approved and properly used	0	0	5
26	0	25.			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

GOOD RE OUT-not in compliance COS-corrected on-site of							
		OUT=not in compliance COS=con	COS		_		
	TOUT		000		-		
28		Pasteurized eggs used where required	0	0	_		
29	lŏ	Water and ice from approved source	ŏ	ŏ			
30	Ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0			
32	0	Plant food properly cooked for hot holding	0	0	г		
33	0	Approved thawing methods used	0	0	г		
34	X	Thermometers provided and accurate	0	0	г		
	OUT	Food Identification					
35	Ж	Food properly labeled; original container; required records available	0	0	Г		
	OUT	Prevention of Food Contamination					
36	涎	Insects, rodents, and animals not present	0	0			
37	0	Contamination prevented during food preparation, storage & display	0	0	Г		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0	г		
40	0	Washing fruits and vegetables	0	0	г		
	OUT Proper Use of Utensils						
41	120	In-use utensils; properly stored	0	0	Г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г		
43	0	Single-use/single-service articles; properly stored, used	0	0			
44	0	Gloves used properly	0	О			

specti	ion	R-repeat (violation of the same code provision						
		Compliance Status	COS	R	WT			
	OUT Utensils and Equipment							
45 O		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		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			2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	3%	Physical facilities installed, maintained, and clean	0	0	1			
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items	Т					
55	0	Current permit posted	0	0	6			
56	0	Most recent inspection posted	0	0	۰			
		Compliance Status	YES	NO	WT			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- X	0				
58		Tobacco products offered for sale	0	0	0			
59		If tobacco products are sold, NSPA survey completed	0	0				

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

06/23/2022

06/23/2022

Signature of Person In Charge

PH-2267 (Rev. 6-15)

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

Free food safety training classes are available each month at the county health department.) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Hacienda Meican Restaurant

Establishment Number #: |605220118

Smoking observed where smoking is prohibited by the Act.

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.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Single rack dishwasher	Chlorine	0	160				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep cooler	43					
Freezer	3					
Walk in cooler	40					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Sour cream	Cold Holding	40				
Pico de gallo	Cooling	46				
Lettuce	Cold Holding	41				
Tomatoes	Cold Holding	37				
Cheese	Cold Holding	40				
Guacamole	Cold Holding	41				
Ground beef	Hot Holding	157				
Rice	Hot Holding	146				
Shredded chicken	Hot Holding	136				
Refried bean	Hot Holding	138				
Mixed vegetables	Cold Holding	33				
Tomatoes	Cold Holding	37				
Bell pepper	Cold Holding	40				
Raw shrimp	Cold Holding	37				
Raw beef	Cold Holding	38				

Observed Violations
Total # 11
Repeated # 0
8: Front hand sink missing paper towels. Back hand sink missing soap at start of inspection. Hand washing signs not present.
14: Ice machine needs to be cleaned to remove pink slime build up on the guard. Drain, wash, rinse, and sanitize to clean.
18: Improper cooling of shredded chicken at room temperature in metal pan. Food temperature was at 119 degrees after 1.5 hours.
26: Unlabeled chemical spray bottles 34: Thermometers missing inside of coolers
35: Prepared food items are missing labels of common name on containers 36: Receiving door does not close tightly enough leaving outer openings not protected. There is a gap between the kick-plate, door, and hole to outside.
41: Bowls used as scoops touching food items. Please use a scoop with a handle stored upright.
53: Wall behind dishwasher is peeling and no longer easily cleanable. Please repair to prevent mold.
53: Ceiling tile missing above wash sink at dishwasher. Ceiling stained. Ceiling tiles uneven between dishwasher, shelving, and ice machine.
54: Missing light bulb above stove. Several unshielded lights near walk in coolers and freezer.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: La Hacienda Meican Restaurant	
Establishment Number: 605220118	
Comments/Other Observations	
D: (NO): No food received during inspection.	
L:	
2: (NA) Shell stock not used and parasite destruction not required at this establish	nment
3:	
<u>. </u>	
6: (NO) No raw animal foods cooked during inspection.	
7: (NO) No TCS foods reheated during inspection.	
9:	
0: 1. (NA) N. B. J. J. J. T. T. T. T. J.	
1: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial	al containers of ready-to-eat food
pened and held, over 24 hours. 2: (NA) No food held under time as a public health control.	
3: (NA) Establishment does not serve animal food that is raw or undercooked.	
4:	
5: (NA) Establishment does not use any additives or sulfites on the premises.	
7: (NA) Establishment is not required to have a variance or HACCP plan, perform	s no special processes.
7: `	
3:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

omments/Other Obse	vations (cont'd)	
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dditional Comments (
ee last page for	additional comments.	

Establishment Information

Establishment Information								
Establishment Name: La Hacienda Meican Restaurant								
Establishment Number #: 605220118								
Sources								
Source Type:	Food	Source:	US Foods, Sysco, Tolteca					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								