

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



Establishment Information

Establishment Name: La Hacienda Meican Restaurant

Establishment Number #: 605220118

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)
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.

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Comments/Other Observations

- 1:
2:
3:
4:
5:
6:
7:
9:
10: (NO): No food received during inspection.
11:
12: (NA) Shell stock not used and parasite destruction not required at this establishment.
13:
15:
16: (NO) No raw animal foods cooked during inspection.
17: (NO) No TCS foods reheated during inspection.
19:
20:
21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
22: (NA) No food held under time as a public health control.
23: (NA) Establishment does not serve animal food that is raw or undercooked.
24:
25: (NA) Establishment does not use any additives or sulfites on the premises.
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.

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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:	Food	Source:	US Foods, Sysco, Tolteca
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Source Type:	Source:
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Source Type:	Source:
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Source Type: _____ Source: _____

Source Type:	Source:
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Additional Comments