

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

88

Establishment Name	MARGARITAS OF CORDOVA- BAR			Type of Establishment	<input checked="" type="radio"/> Farmer's Market Food Unit				
Address	1805 N GERMANTOWN PKWY				<input checked="" type="radio"/> Permanent	<input type="radio"/> Mobile	88		
City	Cordova	Time in	01:45 PM	AM / PM	Time out	02:00 PM		<input type="radio"/> Temporary	<input type="radio"/> Seasonal
Inspection Date	01/05/2023	Establishment #	605255189	Embargoed	000				
Purpose of Inspection	<input checked="" type="radio"/> Routine	<input type="radio"/> Follow-up	<input type="radio"/> Complaint	<input type="radio"/> Preliminary	<input type="radio"/> Consultation/Other				
Risk Category	<input checked="" type="radio"/> 1	<input type="radio"/> 2	<input type="radio"/> 3	<input type="radio"/> 4	Follow-up Required	<input checked="" type="radio"/> Yes	<input type="radio"/> 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 COB 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	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties			<input type="radio"/>	<input type="radio"/>	5			
	IN	OUT	NA	NO	Employee Health								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting			<input type="radio"/>	<input type="radio"/>				
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion			<input type="radio"/>	<input type="radio"/>	5			
	IN	OUT	NA	NO	Good Hygienic Practices								
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use			<input type="radio"/>	<input type="radio"/>				
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth			<input type="radio"/>	<input type="radio"/>	5			
	IN	OUT	NA	NO	Preventing Contamination by Hands								
6	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Hands clean and properly washed			<input type="radio"/>	<input type="radio"/>				
7	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			<input type="radio"/>	<input type="radio"/>	5			
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible			<input type="radio"/>	<input type="radio"/>	2			
	IN	OUT	NA	NO	Approved Source								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source			<input type="radio"/>	<input type="radio"/>				
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature			<input type="radio"/>	<input type="radio"/>				
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated			<input type="radio"/>	<input type="radio"/>	5			
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction			<input type="radio"/>	<input type="radio"/>				
	IN	OUT	NA	NO	Protection from Contamination								
13	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food separated and protected			<input type="radio"/>	<input type="radio"/>	4			
14	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food-contact surfaces: cleaned and sanitized			<input type="radio"/>	<input type="radio"/>	5			
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served			<input type="radio"/>	<input type="radio"/>	2			
Compliance Status								COS	R	WT			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures			<input type="radio"/>	<input type="radio"/>				
17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding			<input type="radio"/>	<input type="radio"/>	5			
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control								
18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling time and temperature			<input type="radio"/>	<input type="radio"/>				
19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper hot holding temperatures			<input type="radio"/>	<input type="radio"/>				
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures			<input type="radio"/>	<input type="radio"/>				
21	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper date marking and disposition			<input type="radio"/>	<input type="radio"/>				
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records			<input type="radio"/>	<input type="radio"/>				
	IN	OUT	NA	NO	Consumer Advisory								
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food			<input type="radio"/>	<input type="radio"/>	4			
	IN	OUT	NA	NO	Highly Susceptible Populations								
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered			<input type="radio"/>	<input type="radio"/>	5			
	IN	OUT	NA	NO	Chemicals								
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used			<input type="radio"/>	<input type="radio"/>				
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used			<input type="radio"/>	<input type="radio"/>	5			
	IN	OUT	NA	NO	Conformance with Approved Procedures								
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan			<input type="radio"/>	<input type="radio"/>	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						COS	R	WT
	OUT	Safe Food and Water						
28	<input type="radio"/>	Pasteurized eggs used where required				<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source				<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>	Variance obtained for specialized processing methods				<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control						
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control				<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding				<input type="radio"/>	<input type="radio"/>	1
33	<input type="radio"/>	Approved thawing methods used				<input type="radio"/>	<input type="radio"/>	1
34	<input type="radio"/>	Thermometers provided and accurate				<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification						
35	<input type="radio"/>	Food properly labeled; original container; required records available				<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination						
36	<input type="radio"/>	Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>	2
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display				<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness				<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>	Wiping cloths; properly used and stored				<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>	Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>	1
	OUT	Proper Use of Utensils						
41	<input type="radio"/>	In-use utensils; properly stored				<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled				<input type="radio"/>	<input type="radio"/>	1
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used				<input type="radio"/>	<input type="radio"/>	1
44	<input type="radio"/>	Gloves used properly				<input type="radio"/>	<input type="radio"/>	1

Compliance Status						COS	R	WT
	OUT	Utensils and Equipment						
45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	<input type="radio"/>	1
46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips				<input type="radio"/>	<input type="radio"/>	1
47	<input type="radio"/>	Nonfood-contact surfaces clean				<input type="radio"/>	<input type="radio"/>	1
	OUT	Physical Facilities						
48	<input checked="" type="radio"/>	Hot and cold water available; adequate pressure				<input type="radio"/>	<input type="radio"/>	2
49	<input type="radio"/>	Plumbing installed; proper backflow devices				<input type="radio"/>	<input type="radio"/>	2
50	<input type="radio"/>	Sewage and waste water properly disposed				<input type="radio"/>	<input type="radio"/>	2
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>	<input type="radio"/>	1
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>	<input type="radio"/>	1
53	<input type="radio"/>	Physical facilities installed, maintained, and clean				<input type="radio"/>	<input type="radio"/>	1
54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>	1
	OUT	Administrative Items						
55	<input type="radio"/>	Current permit posted				<input type="radio"/>	<input type="radio"/>	0
56	<input type="radio"/>	Most recent inspection posted				<input type="radio"/>	<input type="radio"/>	
Compliance Status						YES	NO	WT
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act				<input checked="" type="radio"/>	<input type="radio"/>	
58		Tobacco products offered for sale				<input type="radio"/>	<input type="radio"/>	0
59		If tobacco products are sold, NSPA survey completed				<input type="radio"/>	<input type="radio"/>	

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, 4-5-320.

Signature of Person In Charge Date 01/05/2023

Signature of Environmental Health Specialist Date 01/05/2023

**** 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.

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)

Equipment Temperature

Description

Temperature (Fahrenheit)

Cooler

39

Beer Cooler

39

Cooler #2

38

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

Observed Violations

Total # 4

Repeated # 0

1: No demonstration of knowledge present. Ensure staff knows the proper way to wash dishes at the three compartment sink: wash, rinse, and sanitize.

6: Observed employee return to the bar area and prepare drinks without washing their hands. Educate employees on the importance of hand washing between tasks.

7: Observed employees touch lemons with their bare hands to prepare a drink. Ensure employees wear gloves or use tongs when dealing with ready to eat foods.

48: No cold water is available at the three compartment sink at the bar area.

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Establishment Information

Establishment Name: MARGARITAS OF CORDOVA- BAR

Establishment Number : 605255189

Comments/Other Observations

2:
3:
4:
5:
8:
9: Food is obtained from Sysco, USA foods.
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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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Establishment Number : 605255189

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

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Sources

Source Type:	Food	Source:	Sysco
Source Type:	Food	Source:	Vego Max
Source Type:	Food	Source:	USA Foods
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

*24-48 hours are allotted to have the three compartment sink repaired so cold water is present.

Due to critical violations present, a follow-up is scheduled in 10 days.