

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Mexiville Mexican Restaurant Remanent O Mobile Establishment Name Type of Establishment 103 Cherokee Blvd Suite C O Temporary O Seasonal Address Chattanooga Time in 01:30 PM AM/PM Time out 01:45: PM AM/PM City 03/22/2022 Establishment # 605255593 Embargoed 0 Inspection Date 日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 110

**Ж**3

| 18 | ≱in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observ                                     |     |   | C  |
|----|-------|-------|------|----|---|-----|---|----|
|    |       |       |      |    | Compliance Status   | COS | R | WT |
|    | IN    | OUT   | NA   | NO | Supervisien   |     |   |    |
| 1  | 鼷     | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | IN    | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2  | 380   | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 | -  |
| 3  | 寒     | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|    | IN    | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | X     | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    |
| 5  | *     | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | ٥  |
|    | IN    | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6  | 100   | 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<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | XX.   | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|    | IN    | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9  | ×     | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0     | 0     | 0    | 3% | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×     | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 | 0     | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    | IN    | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13 | ×     | 0     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | X     | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | 300   | 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<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | 0   | 0   | 0   | 寒   | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0   | 0   | 0   | 300 | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN  | оит | NA  | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | 0   | 0   | 0   | ×   | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | ×   | 0   | 0   | 0   | Proper hot holding temperatures   | 0   | 0 |    |
| 20 | 245 | 0   | 0   |     | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | *   | 0   | 0   | 0   | Proper date marking and disposition   | 0   | 0 | •  |
| 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<br>food                  | 0   | 0 | 4  |
|    | IN  | OUT | NA  | NO  | Highly Susceptible Populations  |     |   |    |
| 24 | 0   | 0   | 333 |     | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN  | оит | NA  | NO  | Chemicals   |     |   |    |
| 25 | 0   | 0   | 巡   |     | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 黨   | 0   |     |     | Toxic substances properly identified, stored, used                          | 0   | 0 | ,  |
|    | IN  | OUT | NA  | NO  | Conformance with Approved Procedures  |     |   |    |
| 27 | 0   | 0   | ×   |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

O Yes 疑 No

### s, chemicals, and physical objects into foods.

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|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=corr   |     |   |    |
|    |     | Compliance Status  | COS | R | W  |
|    | OUT |  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1  |
| 29 |     | Water and ice from approved source   | 0   | 0 |    |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | ١, |
|    | OUT | Food Temperature Control   |     |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | 1  |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | г  |
|    | OUT | Food Identification  |     |   |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | •  |
|    | OUT | Prevention of Feed Contamination   |     |   |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :  |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1  |
| 38 | 0   | Personal cleanliness   | 0   | 0 | Г  |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0   | 0 | _  |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | Г  |
|    | OUT | Proper Use of Utensils   |     |   |    |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | г  |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 | 1  |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | r  |
| 44 | 0   | Gloves used properly   | 0   | 0 |    |

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                        | cos   | R  | W   |
|-------|-----|---|-------|----|-----|
|       | OUT | Utensils and Equipment  | _     |    |     |
| 45    | 0   | Food and norifood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0     | 0  | 1   |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                          | 0     | 0  | 1   |
| 47    | 黨   | 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  | 0     | 0  | 2   |
| 51    | 0   | Toilet facilities: properly constructed, supplied, cleaned                                | 0     | 0  | 1   |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                   | 0     | 0  | 1   |
| 53    | 0   | Physical facilities installed, maintained, and clean                                      | 0     | 0  | 1   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                  | 0     | 0  | 1   |
|       | OUT | Administrative Items  |       |    |     |
| 55    | 0   | Current permit posted   | ि     | 0  | Г   |
| 56    | 0   | Most recent inspection posted   | 0     | 0  | _ ` |
|       |     | Compliance Status   | YES   | NO | W   |
|       |     | Non-Smokers Protection Act  |       |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act  | - 100 | 0  |     |
| 58    |     | Tobacco products offered for sale   | 0     | 0  | 0   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | 0     | 0  |     |

You have the right to request a h in (10) days of the date of the

nature of Person In Charge

03/22/2022

Date Signature of Environmental Health Specialist

03/22/2022

\*\*\*\* 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. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

Date

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



| Establishment Name: Mexiville Mexican Restaurant  Establishment Name: Mexiville State of Food  Establishment Name: Mexiville Mexican Restaurant  Establishment Name: Mexiville Mexivilles at little stablishment of the State of Food  Establishment Name: Mexiville Mexivilles at little stablishment Name: Mexivilles at l | Establishment Information                       |                                  |                               |                    |           |  |  |  |
|--|---|----------------------------------|-------------------------------|--------------------|-----------|--|--|--|
| Stabilishment Number #:   605255593  | Establishment Information                       |                                  |                               |                    |           |  |  |  |
| 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 ( Fahrenheil  Equipment Temperature  Description Temperature  |   |                                  |                               |                    |           |  |  |  |
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| Equipment Temperature  Description  Food Temperature  Sanitizer Type  PPM  Temperature (Fahrenheit  Temperature (Fahrenheit  Food Temperature  | Smoking observed where smoking is prohibited    | d by the Act.                    |                               |                    |           |  |  |  |
| Equipment Temperature  Description  Food Temperature  Sanitizer Type  PPM  Temperature (Fahrenheit  Temperature (Fahrenheit  Food Temperature  |   |                                  |                               |                    |           |  |  |  |
| Equipment Temperature  Description Temperature (Fahrenheit   |   | I                                |                               | I =                |           |  |  |  |
| Food Temperature  Temperature (Fahrenheit  | Machine Name                                    | Sanitizer Type                   | PPM                           | Temperature ( Fah  | irenheit) |  |  |  |
| Food Temperature  Temperature (Fahrenheit  |   |                                  |                               |                    |           |  |  |  |
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| Food Temperature  Temperature  Food Temperature  | Equipment Temperature                           |                                  |                               |                    |           |  |  |  |
| Food Temperature   |   |                                  |                               | Temperature ( Fah  | renheit)  |  |  |  |
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| Decomption State of Poog Temperature (Panrenner  | •   |                                  | State of Food                 | Townsont or / Fab  |           |  |  |  |
|  | Description                                     |                                  | State of Food                 | Temperature ( Fah  | renheit)  |  |  |  |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: Mexiville Mexican Restaurant   |  |
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| Establishment Number: 605255593  |  |
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| Comments/Other Observations  |  |
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|--|--|--|--|--|
| Establishment Number: 605255593                  |  |  |  |  |
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| Comments/Other Observations (cont'd)             |  |  |  |  |
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Establishment Information

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