TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

131																
Example of															-	
	ame EL SOL TEX MEX EXPRESS O Farmer's Market Food Unit Permanent O Mobile															
Establishment Name	Type of Establishment O Mobile						t									
Address	1129 Franklin Road Suite A O Temporary O Seasonal							-								
City	Lebanon Time in 03:00 PM AM / PM Time out 04:12: PM AM / PM															
Inspection Date	05/16/202	22 Establishment # 60526	61839)					d 0				_ L			
Purpose of Inspection	蹴 Routine	O Follow-up O Cor	mplaint		0	D Pro	limin	ary		c	Co	nsultation/Other				
Risk Category	O 1	2 O3	lours h	-		D 4	-					up Required 🛛 🛛 Yes 💢 I			30	
												to the Centers for Disease control measures to preve		tion		
(Nerk design	ated compliance status	FOODBORNE ILLNE										INTERVENTIONS ach liam as applicable. Deduct pol	ats for category or subcat	-	,	
IN=in compliance	OUT=not in compliant	ce NA=not applicable NO=not	t observed			co		_					ion of the same code provisi	ion)		
IN OUT NA NO		Supervision		cos	R	WT	F					Compliance Status Cooking and Reheating of	Time/Temperature	cos	R	WT
1 版 0	Person in charge pr	esent, demonstrates knowledge,	and	0	0	5			OUT			Control For Safety	(TCS) Feeds			
IN OUT NA NO		Employee Health				-		<u>演</u> 0	00	00	-	Proper cooking time and tempera Proper reheating procedures for 1		8	00	5
2 <u>減</u> O 3 漢 O	Management and fo Proper use of restric	od employee awareness; reportir tion and exclusion	ng	0	8	5		IN	ουτ	NA	NO	Cooling and Holding, Date N a Public Health	•••			
IN OUT NA NO		d Hygienic Practices			-		18	0	0	0	X	Proper cooling time and temperat		0	0	
		g, drinking, or tobacco use eyes, nose, and mouth		0	8	5		20		0	0	Proper hot holding temperatures Proper cold holding temperatures	k	0	00	
IN OUT NA NK 6 道 O O		g Contamination by Hands	-	0			21	*	0	0		Proper date marking and disposit		0	0	ə
7 2 0 0 0	No bare hand conta	ct with ready-to-eat foods or appr		_	ō	5	22	O IN	0	O NA		Time as a public health control: p Consumer Ad		0	0	
8 🐹 O		properly supplied and accessible	,	0	0	2	23	X	0	0	no.	Consumer advisory provided for food		0	0	4
9 嵐 0	Food obtained from			0		٦		IN	OUT	NA	NO	Highly Susceptible	Populations			
10 0 0 0 5 11 × 0		oper temperature ion, safe, and unadulterated		00	8	5	24	X	0	0		Pasteurized foods used; prohibite	ed foods not offered	0	0	5
12 溴 0 0 0	Required records and destruction	vailable: shell stock tags, parasite	5	0	0				OUT	NA	NO	Chemica	e			
IN OUT NA NK 13 🚊 O O	Food separated and	tion from Contamination		0	0	4	25 26	0 🕅	0	X	J	Food additives: approved and pro Toxic substances properly identif		8	8	5
14 2 0 0	Food-contact surfac	es: cleaned and sanitized		ŏ		5			OUT	NA		Conformance with Appr	oved Procedures	Ť		
15 溴 0	Proper disposition of served	f unsafe food, returned food not n	ne-	0	0	2	27	0	0	窝		Compliance with variance, specia HACCP plan	alized process, and	0	0	5
Go	od Retail Practice	is are preventive measured	s to con	trol 1	the	intro	duc	tion	of p	atho	geni	s, chemicals, and physical o	bjects into foods.			
				GOOD) RE	I/AU	L PR	ACT	ICE	3						
o	UT=not in compliance Compl	CO liance Status	0\$=correct	ted on-			inspe	ction				R-repeat (violation of Compliance Status	the same code provision)	COS	R	WT
28 O Pasteurs	Safe F zed eggs used where	ood and Water		0	0	-		_	UT	ood a	nd no	Utensils and Equipme onfood-contact surfaces cleanable				
29 O Water an	nd ice from approved s	lource		0	0	2	4	5 (and used	, propenty designed,	•	0	1
30 O Variance OUT		ed processing methods aperature Control		0		1	4	5 0	o v	Varew	ashin	g facilities, installed, maintained, u	used, test strips	0	0	1
31 O Proper c	coling methods used;	adequate equipment for temperat	ture	0	0	2	4	_	≣ ∧ υτ	lonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
32 O Plant for	d properly cooked for	*		0	<u>0</u>		4	5 3	R F			f water available; adequate pressu			2	
	d thawing methods us neters provided and a				8	1	49	_	_			stalled; proper backflow devices waste water properly disposed		0		2
OUT		Identification	_		-		5	_				es: properly constructed, supplied,		0		1
35 漠 Food pro		container, required records availa Feed Contamination	able	0	이	1	5		-	-	·	use properly disposed; facilities m lities installed, maintained, and cle		0	0	1
	rodents, and animals r			0	0	2	5	_	-			intilation and lighting; designated a		6	6	1
37 嵐 Contami	nation prevented durin	g food preparation, storage & dis	olay	-+	0	1		0	υт			Administrative item	•			
38 O Personal					0	1	5	5 (0 0	urrent	t pern	nit posted		0	ा	
	loths; properly used a fruits and vegetables			8			54	5 (O N	lost re	cent	inspection posted Compliance Status			000	WT
OUT	Proper	Use of Utensils		-	-							Non-Smokers Prote	etion Act			
	ensils; properly stored equipment and linens	; properly stored, dried, handled		8	응	1	5	5				with TN Non-Smoker Protection A ducts offered for sale	lot	0	읭	0
	se/single-service articl	es; properly stored, used		8	0	1	5	<u>۶</u>	H	tobac	co pr	roducts are sold, NSPA survey cor	mpleted	0	0	
		ms within ten (10) days may result in					servic	o esta	blish	ment p	ermit.	Repeated violation of an identical ris	k factor may result in revo	ation	of you	ar food
service establishment pe	rmit. Items identified as	constituting imminent health hazards	s shall be i	correct	led in	nmedi	ately (or ope	mation	is shal	l ceas	e. You are required to post the food - filing a written request with the Comm	service establishment permi	t in a	consp	icuour
report. T.C.A. emplore 60-14-708, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.																
_65			05/16	6/20	_		_			gl		JAN)	()5/1	L6/2	
								Date								
		Additional food safety informati Free food safety training of						-			·	ealth/article/eh-foodservice **				
PH-2267 (Rev. 6-15)		Please call (445			101			p for a class.			R	XA 625

H-2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	RDA
92201 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	104

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information						
Establishment Name:	L SOL TEX MEX EXPRESS					
Establishment Number #:	605261839					

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Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Three comp sink	Quat						

Equipment Temperature	
Description	Temperature (Fahrenheit)
ATOSTA RIC	40
Jarritos RIC	
Pepsi RIC	36
Pepsi Slide Door RIC	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	147
Beans	Hot Holding	158
Beans with meat	Hot Holding	149
Chicken with peppers	Hot Holding	157
Ground Beef	Hot Holding	151
Shrimp	Hot Holding	141
Chorizo	Hot Holding	149
Steak	Hot Holding	149
Grilled Chicken	Hot Holding	146
Pork	Hot Holding	138
Queso	Hot Holding	147
Lettuce	Cold Holding	41
Diced Tomatoes	Cold Holding	41
Mango Pico	Cold Holding	41
Steak	Cold Holding	41

Total # 5

Repeated # ()

35: Food storage containers not labeled stored on shelving next to back door exit

37: Boxes of tortillas stored on the floor behind the hot well serve line

42: Pans stacked wet on shelving in front of three comp sink

47: Food debri build up inside of and on doors of stand up RIC;Blue Air and ATOSA RIC

48: Hand sink inside kitchen area missing nozzle to turn on hot water employees turn on hot water at valve under-sink to use hot water for hand washing

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: EL SOL TEX MEX EXPRESS

Establishment Number: 605261839

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation. 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses. 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: 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 sources 10: (NO): No food received during inspection. 11: (IN) All food was in good, sound condition at time of inspection. 12: Serving Raw Oysters shell stock tags are present with supply 13: (IN) All raw animal food is separated and protected as required. 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. 15: (IN) No unsafe, returned or previously served food served. 16: See temps 17: (NO) No TCS foods reheated during inspection. 18: (N.O.) No cooling of TCS foods during inspection. 19: See temps 20: See temps 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22: (NO) Time as a public health control is not being used during the inspection. 23: 24: 25: (NA) Establishment does not use any additives or sulfites on the premises. 26: (IN) All poisonous or toxic items are properly identified, stored, and used. 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.

Establishment Information

Establishment Name: EL SOL TEX MEX EXPRESS Establishment Number : 605261839

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information Establishment Name: EL SOL TEX MEX EXPRESS Establishment Number #: 605261839

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Restaurant Depot PFG MID SOUTH
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		

Fresh Oysters in ice bath at 36 degrees shell stock tag out May 19th, 2022