



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

67

Establishment Name EL AGUAJE MEXICAN RESTAURANT Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 1501 N GALLATIN PIKE
☐ Temporary ☐ Seasonal
City Madison Time in 02:40 PM AM / PM Time out 05:10 PM AM / PM
Inspection Date 04/01/2024 Establishment # 605255530 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 113

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 COS 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									
					Supervision																								
	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties																								
1	<input type="radio"/>	<input checked="" type="radio"/>								<input type="radio"/>	<input type="radio"/>	5																	
					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																	
					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																	
					Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>																		
7	<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 type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>	2																		
					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"/>																			
					Protection from Contamination																								
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food separated and protected				<input type="radio"/>	<input type="radio"/>	4																		
14	<input type="radio"/>	<input checked="" type="radio"/>	<input 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				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
	IN	OUT	NA	NO	Proper cooking time and temperatures					<input type="radio"/> <td colspan="5"><input type="radio"/></td>					<input type="radio"/>									
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>					5									
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"/>									
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>					<input type="radio"/>									
19	<input type="radio"/>	<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>					<input type="radio"/>									
22	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>					<input type="radio"/>									
					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"/>									
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>					<input type="radio"/>									
					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 type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>					<input type="radio"/>									
					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"/>									

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	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
Food Temperature Control					Physical Facilities										
31	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	
34	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
Food Identification					Administrative Items										
35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
Prevention of Food Contamination					Compliance Status										
36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	53	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
37	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	0							
39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wiping cloths; properly used and stored	<input type="radio"/>	<input type="radio"/>	1	0							
40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	0							
Proper Use of Utensils					Non-Smokers Protection Act										
41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	
42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	
43	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	
44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	1								

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, 4-5-329.

Signature of Person In Charge 0mar Date 04/01/2024 Signature of Environmental Health Specialist DB Date 04/01/2024

**** 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: EL AGUAJE MEXICAN RESTAURANT

Establishment Number #: 605255530

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)
Low temperature dish machine	CI	0	
Attempt 2	CI	15	
Low temperature dish machine		50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Kenmore combo fridge reach in cooler (missing)	
Front of house ken ore combo fridge reach in freezer (issing)	
Prep cooler 1	40
Drawer reach in cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Salas in kenmore combo fridge reach in cooler	Cold Holding	34
diced tomato on prep cooler 1	Cold Holding	37
Pico de gallo on prep cooler 1	Cold Holding	41
Thawing chile rellano in prep cooler 1	Cold Holding	30
Hot dog in prep cooler 1	Cold Holding	38
Beef cooking on stove	Cooking	159
rice on counter cooling for 2 hours	Cooling	112
Beans on steam table	Hot Holding	109
Chicken on steam table	Hot Holding	140
Thawing raw beef on drawer reach in cooler	Thawing	29
Shrimp in drawer reach in cooler	Cold Holding	38
Ooked chicken	Cooking	177

Observed Violations

Total # 26

Repeated # 0

1: Person in charge had arrived due to most workers being on break. Many of the essential duties such as cooling and hot holding were not being properly done by anyone but person in charge. Discussed additional training with employees is recommended.

8: Tortilla machine near hand sink. Corrective Action: moved to another area and discussed potential need for splash guard

8: Front of house hand sink near kitchen entrance missing paper towels.

Corrective Action: stocked by employee.

13: Raw shelled eggs stored over cooked beans near cooking station 2 door reach in cooler. Corrective Action: moved to proper storage area, reviewed and trained in proper storage with handout,

13: Raw beef tongue stored over tomatoes in 3 door reach in cooler. Corrective Action: moved to proper storage area.

14: Attempt 1 at low temperature dish machine had 0 ppm chlorine and on draining wash water in drain below dish machine. Corrective Action: unit primed and functional. And drain corrected on site during inspection. Follow up required to ensure proper compliance.

18: Rice on counter for 2 hours cooling at 112F. Corrective Action: water added and steamed on stove top to 165F and restart cooling.

19: Beans on steam table 109F Placed here less than 2 hours ago. Corrective Action: beans reheated to 165 F.

21: No date marking on previously cooked and frozen chile rellano. Nor on thawing tamales. Corrective Action: date marked by employee and reviewed date marking of cooked and then frozen product,

22: Sticker on grilled onions and peppers on steam table properly filled out for TPHC policy, but passed the 3PM dispose time. Corrective Action: disposed by person in charge and reviewed proper policy use. New policy needs to be written as previous one was thrown away or disposed. New policy written during inspection.

26: Chemicals stored over low temperature dish machine, and in dry stock room chemicals stored over dried chiles. Corrective Action: both moved to proper storage areas.

31: Queso observed at time of inspection was cooling for two hours and above 110F. However these two hours did not include time talking to reach 135F so food was cooled by person in charge using ice baths. Current method of leaving on counter is not sufficient to reach 70 F within 2 hours starting at 135F.

Cooling handout reviewed with person in charge

37: Personal drink stored over consumer product in prep cooler.

Observed Violations

Total # 26

Repeated # 0

- 37: Fried icecream balls stored in reach in freezer without container.
- 37: Some tortilla salad shells are not completely covered by foil while on storage rack
- 37: Box of flour tortillas stored on floor.
- 37: Some ice bins not covered during inspection.
- 37: Large containers for beans and rice do not have lids on during storage in dry stock room.
- 37: Used or dirty plate stored near molcajates
- 47: Ice machine has some minor build up on inner lip.
- 47: Inside some cooling equipment bottom shelf or on current dry stock shelving is some debris build up.
- 50: Waste water not draining at 3 compartment and low temperature dish machine Leading to waste water overflow.
- 50: Back up occurred in adjacent storage room with chest freezers. After using plunger and running water for 25 minites from almost all sinks, no drain issues observed but will be rechecked during next inspection.
- 53: Flooring throughout facility in poor repair that does not allow for easy cleaning.
- 53: Some vents have heavy debris build up.
- 56: Old inspection report posted,

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Establishment Number : 605255530

Comments/Other Observations

- 2: Employee illness policy in site on site and reviewed.
- 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: Observed proper hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources. No unapproved sources discovered during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Observed proper cooking of fajitas with raw chicken.
- 17: Observed beans being reheated properly.
- 20: Observed proper cold holding Of food during inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 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: Issing o smoking signage at every entrance.
- 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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Establishment Name: EL AGUAJE MEXICAN RESTAURANT

Establishment Number : 605255530

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

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Establishment Number #: 605255530

Sources

Source Type: Water

Source: Metro/municipal

Source Type: Food

Source: Us foods, sysco, performnace food

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Back flow into kitchen observed. Corrected on site and began sanitizing of kitchen before end pf inspection.