

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Las Margaritas Remanent O Mobile Establishment Name Type of Establishment 1101 Hixson Pike, Suite H O Temporary O Seasonal Address Chattanooga Time in 11:00; AM AM / PM Time out 12:00; PM AM / PM City 07/06/2022 Establishment # 605064485 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 101

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	05*	con	recte	d on-si
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	оит
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0
	IN	OUT	NA	NO	Employee Health					17		
2	300	0			Management and food employee awareness: reporting	0	0		ı			
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	ОUТ
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		11	19	文	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 1	20	24	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 1	21	×	0
6	黨	0		0	Hands clean and properly washed	0	0		1 1	22	0	0
7	933	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		•	
'	500	_	_	_	alternate procedures followed	_	_] [IN	OUT	
8	-X	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	×	0
		OUT	NA	NO	Approved Source		_		П			_
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0] _ [Ιſ	24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιl		•	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит
	IN	OUT	NA	NO	Protection from Contamination					25	0	0
13	Ä	0	0		Food separated and protected	0	0	4] [26	2	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	l		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	24	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 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	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

		AUX	G00		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		cos	K	***
28	0		0		-
29	8	Pasteurized eggs used where required Water and ice from approved source	_	0	_
30	8	Variance obtained for specialized processing methods	8	8	H
30	OUT	Food Temperature Control			
	001		_		_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
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 Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	10	Gloves used properly	0	0	

Signature of Person In Charge

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	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	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	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 ten (10) days of the date of the

07/06/2022

Date Signature of E nvironmental Health Specialist 07/06/2022 Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.



Establishment Information

Establishment Name: Las Margaritas
Establishment Number #: 605064485

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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Dishmachine	Chlorine	100					
Three compartment sink	Chlorine	100					
Sanitizer bucket		100					

Equipment Temperature						
Temperature (Fahrenheit						

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Raw chicken-walk in	Cold Holding	41				
Rice-walk in	Cold Holding	41				
Raw chicken-on ice	Cold Holding	41				
Sour cream-prep top	Cold Holding	41				
Rice	Reheating	171				
Beans	Hot Holding	151				
Sliced tomatoes-one door reach in	Cold Holding	41				

Observed Violations
Total # 6
Repeated # ()
37: Walk in unit is dripping condensate from ceiling. No food contamination observed. Repair walk in so it does not leak condensate. 37: Rice in walk in observed uncovered/unprotected. Cover food in walk in to protect from contamination. 39: Store wiping cloths in sanitizer solution when not in use. 45: Gaskets on one door reach in unit are in poor repair. Repair or replace gaskets. 47: Accumulated debris on blade of can opener. Also- pink accumulation observed on inside of ice machine. Clean and sanitize on a more routine basis. 53: Flooring in kitchen is in poor repair. Repair floor tiles and flooring so it is
smooth, non absorbant, and easily cleanable.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Las Margaritas Establishment Number: 605064485

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: (IN) Observed proper handwashing by employees.
- 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: (IN) Food obtained from approved source
- 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 24: (NA) A highly susceptible population is not served.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: Las Margaritas	
Establishment Number: 605064485	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information								
Establishment Name: Las Margaritas								
	5064485							
Sources								
Source Type:	Food	Source:	Sysco					
Source Type:	Water	Source:	Water is from approved source					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								
Bar warewashing is cond	lucted in main kitchen per pe	erson in charge.						