



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
65

Establishment Name MARGARITA - FD-SRV
Address 8507 HWY 51 N,SUITE 112
City Millington
Inspection Date 11/23/2021
Risk Category 03
Number of Seats 150

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] 11/23/2021
Signature of Environmental Health Specialist [Signature] 11/23/2021

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: MARGARITA - FD-SRV
 Establishment Number #: 605249121

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)
Star energy	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Freezer	20
Walk in cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chopped tomatoes	Cold Holding	38
Sour cream	Cold Holding	38
Guacomole	Cold Holding	38
Chicken shredded	Hot Holding	135
Ground beef	Hot Holding	135
Refried beans	Hot Holding	135
Spicy pork	Cold Holding	38
Cut fruit at bar orange, lime, lemon and cherries.	Cold Holding	60

Observed Violations

Total # 19

Repeated # 0

- 1: Facility person in charge has no clue of food sanitation and does not recognize improper conditions and practice.
- 8: No soap and paper towels at hand sink in both bar and kitchen area.
- 14: Cutting boards are stain black and yellow discoloration. Mold inside the ice machine.
- 21: No date marking system and no explanation of how left over and bulk prepped foods are handled.
- 26: Glass cleaner and drink mix stored on the same shelf.
- 34: No visible thermometer in floor cooler
- 35: Food containers are not labeled.
- 36: Roaches viewed in dishwasher area.
- 37: Cut fruit at the bar is not covered.
- 37: Plastic cup and bowl used as scoop stored inside bulk sugar container.
- 39: Wiping cloth stored on faucet and not in sanitized solution.
- 42: Clean dishes and utensils stored on dirty surface.
- 43: Single item stored not inverted.
- 45: Rusty equipment preset in facility
- 46: No test strips for chlorine sanitizer.
- 47: Dirty equipment exterior throughout facility.
- 52: Dumpster found open.
- 53: Facility has damaged flooring and dirty walls and ceiling. It also has dirty attached equipment.
- 55: Obtain and post permit.



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Comments/Other Observations

- 2: No employee policy on site.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands

No soap at hand sinks.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: PFG, Sysco and tolteca
- 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. (IN) All raw animal food is separated and protected as required. (IN) All raw animal food is separated and protected as required. (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Hot foods held at proper temp.
- 20: Cold foods held at proper temp.
- 22: (NA) No food held under time as a public health control.
- 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:
- 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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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, Pfg

Source Type: Source:

Source Type: Source:

Source Type: Source:

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Additional Comments

Pic recommended to take a food certification course. Permit for this facility was found before I concluded my inspection.