TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

The second	100														_		
Establishment Name			SAKE VS TEKILA	KE VS TEKILA Type of Establishment O Mobile							1						
					8507 HWY 51 N,SUITE 112				_	Ту	be of	Establi	shme	O Temporary O Seasonal			
C1041033						02	2:3	0 F	- M		M/P	и та	ma n	и 04:20: РМ АМ/РМ			
					11/23/2021 Establishment # 60524912							00					
		on Da	ne ispect		Routine O Follow-up O Complaint	-		- O Pro					0.00	nsultation/Other		_	
				0011	01 1 1 2 03			04	2001100	any		-		up Required IX Yes O No Number of S	ante	15	0
ros	K Ca	tegon R	isk I		ors are food preparation practices and employee		vior	8 mo				rep	ortec	to the Centers for Disease Control and Preven			0
				as c	ontributing factors in foodborne illness outbreak												
		(11)	uric de	algna	FOODBORNE ILLNESS Rid led compliance status (IH, OUT, HA, HG) for each numbered them	SK F	GT	mark		РU Л, П	BLIC	HEA	LTH	INTERVENTIONS ach item as applicable. Deduct points for category or subcate	igery.)	1	
18	ŧ⊨in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	6		\$=co	rrecte	d on-s	ite duri	ing ins	pection R+repeat (violation of the same code provisi Compliance Status		01	WT
	IN	OUT	NA	NO	Supervision	003	~		F	IN	ол	NA	NO	Cooking and Reheating of Time/Temperature	000	~ 1	
1	0	稟			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO	Employee Health	0				ŏ	ŏ			Proper reheating procedures for hot holding	ŏ	0	5
23	X	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygionic Practices					0	0	0		Proper cooling time and temperature	0		_
4	0 溪	8			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	20	100	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
6	IN O		NA		Preventing Contamination by Hands Hands clean and properly washed	0				0				Proper date marking and disposition		0	Ű
7	×	ō	0	õ	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	O	0	NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8		2	NA	-	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	_	0	22	110	Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0			Food obtained from approved source	0				IN	ουτ	NA	NO	Highly Susceptible Populations			
10 11	0	8	0	<u>×</u>	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0		0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ		NO	Chemicals			
13		OUT	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0	0 133	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	0	澎		1	Food-contact surfaces: cleaned and sanitized	0	0			IN		NA	NO	Conformance with Approved Procedures	_	-	
15	簒	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	邕		Compliance with variance, specialized process, and HACCP plan	0	٥	5
				Goo	d Retail Practices are preventive measures to co	ntro	the	intr	oduc	tion	of	atho	geni	, chemicals, and physical objects into foods.			
								ar/Al				8					
				00	T=not in compliance COS=corre Compliance Status	cted or COS	n-site R	during WT	inspe	iction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT	Past	0.0526	Safe Food and Water d eggs used where required	0		-			TUK	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
- 3	29	0	Wate	er and	ice from approved source bitained for specialized processing methods	0	0	2	4	5	518 U I			and used	0	٥	1
	50	OUT		ince c	Food Temperature Control		0	_		_				g facilities, installed, maintained, used, test strips	0	٥	1
:	31	0	Prop		bling methods used; adequate equipment for temperature	0	0	2	4	_	KE N NUT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
_	32				properly cooked for hot holding	0		1		_	-			water available; adequate pressure	0		2
_	33 34		<u> </u>		thawing methods used eters provided and accurate	0	0	1	4	_	_			stalled; proper backflow devices waste water properly disposed	0	0	2
_		OUT	_		Food Identification	-			5	_	_			es: properly constructed, supplied, cleaned		0	1
	35	筬	Food	s prop	erly labeled; original container; required records available Prevention of Feed Contamination	0	0	1	5			-	·	use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
:		1.1	Insec	cts, ro	dents, and animals not present	0	0	2	-	-	-			intilation and lighting; designated areas used	ō	0	1
	36							1		-				Administrative Items		_	
	37		-	amina	tion prevented during food preparation, storage & display	0	0				TUK						0
:	37 38	X	Cont		ation prevented during food preparation, storage & display leanliness	0	0	1		5				nit posted	0	0	
	37 38 39	ية م الا	Cont Pers Wipi	onal o ng cic	leanliness ths: properly used and stored	0	0	1		5				inspection posted	0	0	WT
	37 38 39 40	版 の 図 の の の の	Cont Pers Wipi Was	onal o ng cio hing f	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils	0000	0 0 0	1 1 1	5	5		lost re	cent	Inspection posted Compliance Status Non-Smokers Protection Act	O YES	0 NO	WT
	37 38 39 40 41 42	※0000000	Cont Pers Wipi Was In-us Uten	onal o ng clo hing f ie ute sils, c	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled	000000	000	1 1 1 1 1 1 1 1	5	5 (6 7 8		lost re Compli	ance o pro	inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O YES	0 N0	wт 0
	37 38 39 40	※※	Cont Pers Wipi Was In-us Uten Sing	onal o ng clo hing f ie ute sils, e le-use	leanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored	000 000	0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5		lost re Compli	ance o pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 N0	wт 0
2 4 4 4 4 7 01	37 38 39 40 41 42 43 44 44	0 1 1 1 1 1 1 1 1 1 1 1 1 1	Cont Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing f ie ute sils, e le-use es us y viole	leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspen			1 1 1 1 1 1 1 1 1 1	5	5 2 6 7 8 9		Compli Compli Cobacc Tobac	ance o pro co pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor	VES VES O O	0 N0 0 0	0 ar food
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2 4 4 4 4 Fail serv mar repr	37 38 59 40 41 41 42 43 44 44 44 44 44 44 44 44 44	の の の の の の の の の の の の の の の の の の の	Cont Pers Wipi Was Uten Sing Glov	onal o ng clo hing f sils, e le-use es us t per most ns 68-	Ideanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nois; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspen it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig	0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1	5 5 5	5 1 6 7 8 9		Compli Compli Obacc Tobac	ance o pro co pro	Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor . You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days	VES 0 0		0 ar food

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
(Net: 0-15)	Please call () 9012229200	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: SAKE VS TEKILA

Establishment Number # 605249121

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				

Total # 19 Repeated # ()

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SAKE VS TEKILA

Establishment Number : 605249121

Comments/Other Observations 2: No employee policyon 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. (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.

Establishment Information

Establishment Name: SAKE VS TEKILA

Establishment Number : 605249121

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: SAKE VS TEKILA

Establishment Number #: 605249121

Sources				
Source Type:	Food	Source:	Sysco, Pfg	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

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