TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

							FO	OD SE	RVICE EST	ABL	ISI	łM	EN	TI	NSI	PEC	TI	ON REPORT	sco	RE		
Ş			and a																			
El Meson Establishment Name												 Farmer's Market Food Unit Permanent O Mobile 	8	r	1							
Add					2	204 Ham	ilton F	lace Bl	vd.					Ту	pe of	Establ	ishme	O Temporary O Seasonal	U	L		
City					ō	hattanoo	ga		Tim	ein 12	2:4	.5 F	PM	A	M/P	мт	me o	out 01:55; PM AM / PM				
,		n Da			1	1/10/20)21	Establishers	6051650				Emb									
			ispec	tion		Routine		ollow-up	O Compla				relimi		- ²		0.00	insuitation/Other				
,				20011) 1	202		03			04	Quitta	nary					Number of S		10	1
PUSK	Cat	egor		Fac	tor	s are food p	reparati	ion practic	ces and employ	ee behi	vio		ost c	omr	nonh	y rep	ortec	d to the Centers for Disease Cont	trol and Preven	tion	10	
				85	CO	ntributing fa	ctors in											control measures to prevent illn	ess or injury.	_		
			ırk de	nign	nte:	i compliance st	tus (IN, C											I INTERVENTIONS such item as applicable. Deduct points for	category or subcate	ngory.)	
IN	in c	ompli	ance		0	UT=not in compl		A=not applica ce Status	ble NO=not obs		1 e	O WT	05=00	rrecte	d on-s	site dur	ing ins	spection R=repeat (violation of the Compliance Status			L D I	WT
	IN	OUT	NA	NK		00		pervision			~		۱H	IN		NA	NO	Cooking and Reheating of Time			~ 1	
1	黨	0		-			present,	demonstrat	tes knowledge, and	0	0	5		5 XX		0		Control For Safety (TCS) Proper cooking time and temperatures	Foods	0		
			NA	NC	>	erforms duties		loyee Heat		-								Proper reheating procedures for hot hol	ding	ŏ	00	5
23	風覚	0				lanagement an roper use of re			reness; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Markin a Public Health Cont				
	IN	OUT	NA		>		ood Hyg	jienic Prac	tices	-	1-			8 0		0	0	Proper cooling time and temperature		0	0	
4 5	ŝ	0				roper eating, ta lo discharge fro				- 8	0	5			8	8	0	Proper hot holding temperatures Proper cold holding temperatures			00	
	IN	OUT	NA	NK	2	Prever	ting Co	ntaminatio	n by Hands					1X	ŏ		0	Proper date marking and disposition		ŏ	ŏ	5
-	0 嵐	<u>宗</u>	0		- N	lands clean and lo bare hand co			at foods or approve	_	0	5	22	2 0	0	×	-	Time as a public health control: procedu	res and records	0	0	
8	-		0	10	a	Itemate proced			and accessible		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw an				
	ÎN 窟	OUT	NA	NK	2		Appro	oved Sourc				-	23			0	-	food		0	0	4
10	0	0	0	12	E F	ood obtained fr ood received at	t proper te	emperature		0			24		001	NA	NO	Highly Susceptible Popul Pasteurized foods used; prohibited food		0	0	
11	_	_	24	0		ood in good co lequired record			dulterated k tags, parasite	0	_	5	۱۴	-	OUT	_	NO		s not onered	-		-
	O	O OUT	NA	- T	d	estruction		rom Conta		0	0	_	25	IN 5 O		NA XX		Chemicals Food additives: approved and properly to	ised	0	ा	
13	2	0	0		E	ood separated	and prote	cted		_	0		2		0		-	Toxic substances properly identified, sto	ored, used		ŏ	5
			0	1	-	ood-contact su roper dispositio			anitized irned food not re-	0	-	5		IN	-	NA	NO	Conformance with Approved I Compliance with variance, specialized p		-		
15	2	0				erved				0	0	2	27	0	0	黨		HACCP plan	roccus, and	0	0	5
				Go	bod	Retail Pract	ices an	e preventi	ve measures to	contro	l the	int:	rodu	ction	of	atho	gens	s, chemicals, and physical object	s into foods.			
										GOO	DD R	ar/	IL PI	LAC'	ricie	8						
	_			0	UT-	not in compliance Con		e Status	COS=0	orrected o		durin WT	g insp	ection				R-repeat (violation of the sar Compliance Status	ne code provision)	COS	R	WT
	_	OUT		_	_	Safe	Food a	and Water						0	TUK	_		Utensils and Equipment				
2						eggs used whe				0	8	2	14	15	ALA - 11			onfood-contact surfaces cleanable, prope , and used	rly designed,	0	0	1
3	_	0 0UT		ance	obl	tained for speci Food T		cessing me ture Contr		0	0	1	1	16	0	Narew	ashin	ng facilities, installed, maintained, used, tr	st strips	0	0	1
3	1	0			coli				ant for temperature	0	0	2	112			Vonfoo	d-cor	ntact surfaces clean		0	0	1
3:		-	cont		vd p	roperly cooked	for hot ho	olding		-	0	-		_	TUX O	lot an	d cold	Physical Facilities d water available; adequate pressure		0	ы	2
3	_	0	Appr	rove	d th	awing methods	used			0	0	1	112	9	ŌF	Numbi	ng ins	stalled; proper backflow devices			0	2
3		0 OUT		rmor	nete	ins provided an		fication		0	0	1						d waste water properly disposed es: properly constructed, supplied, cleane		0	0	2
3	_		_	d ner	mer				d records available	0	0	1	1 -	_				fuse properly disposed; facilities maintain		0	0	1
-		OUT		o pro	-point			d Contamin		-	10		ᄂ		-		-	ilities installed, maintained, and clean		0	0	1
3	;	0	Inse	cts, i	rode	ents, and anima	ils not pre	sent		0	0	2	1 -	-				entilation and lighting; designated areas u	sed	0	0	1
3	,	0	Cont	tami	nati	on prevented d	uring food	d preparation	n, storage & display	0	0	1		(т			Administrative items				
3	3	0	Pers	sonal	l cle	anliness				0	0	1						mit posted		0	0	0
3	_					s; properly use		red			0		IF	6	0	Aost re	ecent	inspection posted Compliance Status		0 VES	O NO	WT
4		OUT		ншQ	rinu	its and vegetab Prop		of Utensils	· · · · · · · · · · · · · · · · · · ·	-	10	1						Non-Smokers Protection	Act			
4	_					ils; properly sto			diad has don't		0			7				with TN Non-Smoker Protection Act		X	8	~
4						upment and lin ingle-service a					0		H	i8 9				oducts offered for sale roducts are sold, NSPA survey complete	d	0	8	0
4						properly					ŏ											
																		Repeated violation of an identical risk facto				
man	ier a	nd po	st the	mor	st rea	cent inspection r	eport in a o	conspicuous r	manner. You have the	right to	eque							se. You are required to post the food service filing a written request with the Commissione				
repoi	с Т,	CA	sectio	ns 6	a-14	203, 68-14-706, 6	e-14-708, 6	a-14-709, 68-1	14-711, 68-14-715, 68-1					-		/						
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Sigr	atur	re of	Pers	son I	In C	harge						Date	Si	gnati	are of	Envir	onme	ental Health Specialist				Date

Signature	of	Person	In	Charge	

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э	Signature of Environmental Health Specialist	

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****							
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month Please call () 4232098110	h at the county health department. to sign-up for a class.	RDA 629				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Meson Establishment Number #: 605165027

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 (Fahrenhelt)				
Sanitizer bucket	QA	200					
Dish machine	Chlorine	100					
Triple sink		150					

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw shrimp	Cold Holding	37
Raw beef	Cold Holding	39
Sliced tomatoes	Cold Holding	40
Raw chicken	Cold Holding	40
Rice	Hot Holding	170
Refried beans	Hot Holding	145
Queso	Hot Holding	150
Ground beef	Hot Holding	147
Queso 30 minutes	Reheating	80
Diced tomatoes	Cold Holding	39
Diced tomatoes	Cold Holding	39
Guacamole	Cold Holding	39
Beef	Hot Holding	150
Salsa	Hot Holding	155
Dairy	Cold Holding	39

Observed Violations

Total # 10 Repeated # 0

6: Observed employees not washing hands in between tasks.

18: Black beans cooled 24 hours previously temping 55 degrees F. Embargoed

10 lbs of black beans. Covered correct cooling procedures with PIC.

45: Cutting board heavily scorred.

- 45: Bottom of reach in cooler with pooling water.
- 47: Multiple nonfood contact surfaces dirty.
- 47: Dirty shelving in walk in cooler.
- 53: Walls and floors dirty. Floor tiles in poor repair.
- 54: Inadequate lighting in walk in cooler.
- 54: Inadequate lighting in walk in cooler.
- 54: Light without sheild over kitchen.





Establishment Name: El Meson

Establishment Number : 605165027

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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.

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: 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer advisory located.
- 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:

***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 Meson

Establishment Number: 605165027

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: El Meson Establishment Number #: 605165027

SourcesSource Type:FoodSource:US FoodsSource Type:WaterSource:PublicSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments