

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

Equipment Temperature

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 scored.
- 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 shield over kitchen.

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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.

***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
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Source: US Foods

Source Type:	Water
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Source: Public

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments