

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

COS R W

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Compliance Status

Memphis Time in 02:05 PM AM / PM Time out 03:15; PM Embargoed 000 12/06/2023 Establishment # 605220118 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 0 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for ea

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0	05=	соп	recte	d on-si	te duri	ing ins	spec
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA	NO	
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,	16	0	0	0	507	Pro
	IN	ОИТ	NA	NO	Employee Health		-			17	ŏ	ŏ	ŏ	8	
2	THE C	0			Management and food employee awareness; reporting	0	0	$\overline{}$	۱t		Ť	Ť	Ť	-	c
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	0	X	0	0	Pro
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		11	19	黨	0	0	0	Pro
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	H	20	25	0	0		Pro
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	0	0	0	24	Pro
6	黨	0		0	Hands clean and properly washed	0	0		l I	22	0	0	0	氮	Tin
7	920	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	-	_	_	_		
	-		_	_	alternate procedures followed	_	_	_	Į Į	4	IN	OUT	NA	NO	Ļ
8	氮	0	NIA	LUA	Handwashing sinks properly supplied and accessible	0	0	2	H	23	0	0	×		Co
Ţ	IN	-	NA	NO	Approved Source		_	_	Н	_		-		110	foc
9	黨	0	_	_	Food obtained from approved source	0	0		Ш	4	IN	OUT	NA	NO	ш
10	0	0	0	×	Food received at proper temperature	0	0	5	H	24	0	o	333		$ _{Pa}$
11	×	0	Щ,	_	Food in good condition, safe, and unadulterated	0	0	l °	L	_	_	_	-	\vdash	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X		Fo
13	0	凝	0		Food separated and protected	0	0	4	1 [26	1	0			Τα
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıΓ	T	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	0	×		Co HA

La Hacienda Meican Restaurant

3170 Village Shop Dr.

	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	Ľ
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control		_	
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	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	86	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	r
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	Cos	R	W
	OUT	Utensils and Equipment	1000	-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	125	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	-
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	\Box

You have the right to request a n (10) days of the date of the

12/06/2023

Date Signature of Environmental Health Specialist

12/06/2023

Signature of Person In Charge

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number ≠: [605220118

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.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
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)						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
CES cooler	38					
Prep cooler	34					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shrimp	Cold Holding	37
Pork	Cold Holding	37
Tomato	Cold Holding	37
Raw chicken	Cold Holding	40
Raw beef	Hot Holding	40
Cooked beef	Cold Holding	41
Lettuce	Cold Holding	41
Pico	Cold Holding	39
Guacamole	Cold Holding	41
Cooked ground beef	Hot Holding	212
Pulled chicken	Hot Holding	203
Rice	Hot Holding	190
Refried beans		170
Chicken	Cooling	117
Ground beef	Cooling	130

Observed Violations
Total # 9
Repeated # 0
13: Raw chicken and raw beef stored together in the same pan. Must store
separately.
18: Improper cooling of chicken and ground beef, both items were cooked and
placed in walk in cooler. Discussed proper cooling procedure.
31: Improper cooling method for shredded chicken. Shredded stored covered on
the counter.
35: Unlabeled food containers.
37: Scoops improperly stored in salt. Uncovered food on cold and hot holding
table. Un covered food in walk in cooler. Box of cilantro stored on the floor of
walk in cooler. Please elevate 6 inches off the floor.
39: Wiping cloths Improperly stored on cutting boards. Must store in sanitizing
container.
42: Clean utensils improperly stored.
46: Dirty dishes piled in the 3 compartment sink. No test strips available.
· ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' ' '
53: Stained ceiling tiles.

^{***}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



Comments/Other Observations	Establishment Name: La Hacienda Meican Restaurant	
Comments/Other Observations	Establishment Number: 605220118	
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Additional Comments	Additional Comments	

See last page for additional comments.

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Establishment Information

Establishment Information									
Establishment Name: La Hacienda Meican Res	staurant								
Establishment Number #: 605220118									
1000									
Sources									
Source Type: Food	Source:	US Foods, Sysco							
Source Type:	Source:								
Source Type:	Source:								
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Additional Comments									