

**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.	
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)

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.

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Comments/Other Observations

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***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, Sysco

Source Type:

Source:

Source Type:

Source:

Source Type:

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Source Type:

Source:

Additional Comments