

Signature of Person In Charge

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mi Ranchito Mexican Food Permanent O Mobile Establishment Name Type of Establishment 1622 Dodds Avenue O Temporary O Seasonal Chattanooga Time in 12:47; PM AM / PM Time out 02:00; PM

06/01/2023 Establishment # 605313789 Embargoed 2 Inspection Date

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

Number of Seats 50 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, KA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																			
Compliance Status COS R WT			WT	VT Compliance Status					cos	R	WT								
	IN	OUT	NA	NO	Supervision							IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	١L					Control For Safety (TCS) Foods					
Ľ		_			performs duties		ď	9		黨	0	0		Proper cooking time and temperatures	00	0	- 5		
			NA	NO	Employee Health				17	17 O O X Proper reheating procedures for hot holding		Proper reheating procedures for hot holding	0	0					
2	- MC	0			Management and food employee awareness; reporting	0	0		П	l				Cooling and Holding, Date Marking, and Time as					
3	寒	0			Proper use of restriction and exclusion	0	0	٥		IN	OUT	NA	NO	a Public Health Control					
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature	0	0			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		0	180	0	0	Proper hot holding temperatures	100	0			
5	黨	0			No discharge from eyes, nose, and mouth	0	0		20		0	0		Proper cold holding temperatures	0	8	- 5		
		OUT	NA	NO	Proventing Contamination by Hands				21	1 💥	0	0	0	Proper date marking and disposition	0	0	_		
6	黨	0			Hands clean and properly washed	0	0		22	0	l٥	×	0	Time as a public health control: procedures and records	0	0			
7	왮	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_				_	Ľ			
Ŀ			_		alternate procedures followed		_	_		IN	OUT	NA	NO	Consumer Advisory					
8	×		NIA.	LUS	Handwashing sinks properly supplied and accessible	0	0	2	23	0	Ιo	100 E		Consumer advisory provided for raw and undercooked	0	o	4		
I,			NA	NO	Approved Source	_		_	I I		-			food	_	_			
9			_	_	Food obtained from approved source	0	0		l ⊫	IN	ОИТ	NA	NO	Highly Susceptible Populations			_		
10		0	0		Food received at proper temperature	0		5	24	ı o	lο	320		Pasteurized foods used; prohibited foods not offered	0	0	5		
111	×	0			Food in good condition, safe, and unadulterated	0	0		I 🗀	-	<u> </u>	-	_		_	_			
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	Chemicals					
			NA	NO	Protection from Contamination				25	0	0	TX.		Food additives: approved and properly used	0	0	- 5		
13	Ä				Food separated and protected	0	0	4	26	夏	0			Toxic substances properly identified, stored, used	0	0			
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures					
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5		

GOOD RETAIL PRACTICES												
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
		Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1 [45 O		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 L	40 0	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L	40	•	warewashing lacinoes, installed, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47 嵐 OUT	100	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٧	١٧	l ²	11		Physical Facilities		_		
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t	51 O Toilet facilities: properly constructed, supplied, cleaned		ō	ō	1	
35	×	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination	1 1 1		4 6	53	^	Physical facilities installed, maintained, and clean	0	0	1	
	001	Prevention of reed Contamination			_	4 6	-			-	$\overline{}$	1
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	П		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1][58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	200	0	1][59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] ,						

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

06/01/2023 06/01/2023

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

Date Signature of Environmental Health Specialist

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mi Ranchito Mexican Food

Establishment Number #: |605313789

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)					
Triple sink	Chlorine							

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes	Cold Holding	38
Pico	Cold Holding	38
Sour cream	Cold Holding	37
Lettuce	Cold Holding	38
Refried beans	Hot Holding	118
Rice	Hot Holding	140
Salsa	Cooking	166
Beans	Cold Holding	38
Raw beef	Cold Holding	37
Shrimp raw	Cold Holding	20

Observed Violations							
Total # 5							
Repeated # ()							
14: Not sanitizing no water set up at triple sink while washing dishes							
19: Beans being held below 135, pulled and discarded							
35: Label large container with sugar							
43: Styrofoam cup used for ice scoop							
47: Clean side of grill, old splatter, food debris accumulated at wall along fryer							

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

2: Policy posted

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 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.

10: (NO): No food received during inspection.

11:

- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Rice, salsa cooked over 180
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not cooling during inspection
- 20: Foods held below 41
- 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: (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.
- 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.

[&]quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Number: 605313789	
omments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Mi Ranchito Mexican Food								
Establishment Number #: 605313789		The state of the s						
Sources								
Source Type: Food	Source:	LaCosecha						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								