# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Same -				1												O Ennuis Visital Enni					
Establishment Name			nt Na	me	Las Margaritas O Fermer's Market Food Unit Type of Establishment O Mobile								4		5						
Address					1101 Hixson	Pike, Suite H						.,,				O Temporary O Se					
City					Chattanooga		Time in	11	.:40	A C	Μ	A	M / PI	и ті	me o	ut <u>12:10</u> : <u>PM</u> A	M / PM				
Inspection Date 01/26/2022 Establishment # 605064485						5			Emba	rgoe	d 0	)									
Purp	ose	of Ir	spec	tion	Routine	O Follow-up	O Complaint			-	elimin	-			Cor	nsuitation/Other					
Risk	Cat	egor	у		<b>O</b> 1	882	03			04				Fo	low-	up Required O Yes	氨 No Num	nber of Se	ats	10	1
			lisk													to the Centers for Disc control measures to pro-			on		
						FOODBORN	E ILLNESS RI	SK F	ACTO	ORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS					
(Mark designated compliance status (IK, OUT, KA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or at 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																					
Compliance Status						NO-HOLODSEIVE	cos	R		Ĩ	100.00	u on-s	ne dun	ng ins	Compliance Stat	tus	1		R	WT	
-	-	_	NA	NO	Person in charge or	Supervision esent, demonstrates kn	outadaa and			_		IN	ουτ	NA	NO	Cooking and Reheating Control For Safe	g of Time/Tempera ety (TCS) Foods	ture			
	×	0	NA	NO	performs duties	Employee Health	owneuge, and	0	0	5		00	0	0		Proper cooking time and tem Proper reheating procedures			8	낅	5
2	X	0		1 100		od employee awarenes	s; reporting	0	व		H <sup>''</sup>	IN	OUT		NO	Cooling and Holding, Da		_	-	-	
3	8	0	NA	NO	Proper use of restric	tion and exclusion <b>Hygienic Practices</b>		0	0	_	4.0						aith Control		_		
	X	0	NA	0	Proper eating, tastin	g. drinking, or tobacco		0	0	5	19	0 送	0	0		Proper cooling time and tem Proper hot holding temperat.	ires		8	0	
	IN		NA	NO	Preventin	yes, nose, and mouth g Contamination by	Hands	0	0	-		24	00	8	0	Proper cold holding temperal Proper date marking and dis			8	응	5
-	嵐		-	_	Hands clean and pro	perly washed ct with ready-to-eat foo	ts or approved	_	0	5	22	0	0	×	0	Time as a public health contr	rol: procedures and re	cords	0	0	
	邕	0	0	0	alternate procedures			0	0	2		IN	OUT	_	NO	Consumer Consumer advisory provided	Advisory	base		_	
	IN	001	NA	NO	Food obtained from	Approved Source	0000000			<u> </u>	23	× IN	O	O NA	NO	food Highly Suscepti			0	이	4
10	0	0	0		Food received at pro	per temperature		0	0		24		001	22	neo -	Pasteurized foods used; prol		ed	0	0	5
11 12	0	0	×	0	Required records av	on, safe, and unadulter ailable: shell stock tags		0	0	5	-	IN	OUT		NO		licals		- 1	-	_
	IN	OUT	NA	NO	destruction Protect	ion from Contamina	tion			_	25	0	0			Food additives: approved an		-	8	0	
13	息室	0	8	-	Food separated and Food-contact surface	protected es: cleaned and sanitiz	ed		8		26	<u>実</u> IN	O	NA	NO	Toxic substances properly id Conformance with			0	0	-
15	_		Ť			f unsafe food, returned		0	0	2	27	0	0	8		Compliance with variance, se HACCP plan			0	0	5
				-						_					_					_	
				God	d Retail Practice	s are preventive m	easures to co								geni	, chemicals, and physic	al objects into fo	ods.	_		
				00	T=not in compliance		COS=corre		n-site	during							on of the same code pro			_	
	_	OUT			Safe Fe	iance Status ood and Water			R			0	UT			Compliance St Utensils and Equi	pment		cos	ĸ	WT
2	_				ed eggs used where r fice from approved s			0	8	2	4	5				nfood-contact surfaces clean and used	able, properly designe	Nd,	0	0	1
3	-	0		ance		ed processing methods perature Control		0	0	1	4	5 (	0 V	Varew	ashin	g facilities, installed, maintain	ed, used, test strips		0	0	1
3	1	0	Prop			adequate equipment for	r temperature	0	0	2	4	_	≌ N UT	lonfoo	d-cor	tact surfaces clean	14		0	0	1
3	2	0			properly cooked for i	not holding			0	1	4	8 (	0 1	lot and	1 cold	Physical Facilit water available; adequate pr			0		2
3	-		<u> </u>		thawing methods use eters provided and ac			0	0	1	49	_	_			stalled; proper backflow devic waste water properly dispose				_	2
		OUT				dentification					5	4	0 T	oilet fa	scilitie	es: properly constructed, supp	ñed, cleaned	_	0	0	1
3		0 001		d prog		container; required reco Food Contamination		0	0	1	5		_			use properly disposed; facilitie			2	응	1
3	_	-	_	cts, n	dents, and animals n		•	0	0	2	5	-+-	-			lities installed, maintained, an intilation and lighting; designa		_	<del> </del>	8	1
3	,	0	Con	tamin	ation prevented durin	g food preparation, stor	ace & display	0	0	1		0	UT			Administrative I	tems		_	_	
3	8	0			cleanliness		- <u>-</u>	0	0	1	54	5 (	0 0	urrent	t pern	nit posted		-	0	0	_
3					oths; properly used an ruits and vegetables	d stored			8	1	54	\$ (	0 N	lost re	cent	inspection posted Compliance Sta	tus		O YES		WT
		OUT			Proper	Use of Utensils										Non-Smokers P	rotection Act				
4	2	0	Uter	nsils, (		properly stored, dried,		0	8	1	5	8	T	obacc	o pro	with TN Non-Smoker Protect ducts offered for sale			8	0	0
4	_				e/single-service article ed properly	es; properly stored, use	d		8		5	9	lf	tobac	co pr	oducts are sold, NSPA surve	y completed		0	0	
																Repeated violation of an identic					
service establishment permit, Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-320.																					
01/26/2022 01/26/2022								000													
Sint	atu	Te of	Per	son In	Charge		01/2	20/2		Date	Sid	inah	re of	Envir		ental Health Specialist		0	1/Z	0/2	Date
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																					
PH-2	267	(Rev	6-15	9		Free food safety	raining classes	s are	avai	lable	eac	h m	onth :	at the	cou	inty health department.				RD	A 629
	Please call ( ) 4232098110 to sign-up for a class.																				

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Las Margaritas Establishment Number #: 605064485

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.	
	<u> </u>

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dish machine	Chlorine	100	

Equipment Temperature	
Description	Temperature ( Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Guacamole	Cold Holding	39
Pico de gallo	Cold Holding	39
Shredded lettuce	Cold Holding	40
Rice	Hot Holding	155
Queso	Hot Holding	140
Refried beans	Hot Holding	152
Raw chicken	Cold Holding	40
Refried beans	Cold Holding	39

Observed Violations
Total # 2
Repeated # ()

47: Shelving dirty in walk-in cooler. 53: Floor tiles in poor repair.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Las Margaritas

Establishment Number : 605064485

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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.

6: Proper handwashing observed.

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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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 on menu.
- 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: Las Margaritas

Establishment Number: 605064485

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Las Margaritas Establishment Number # 605064485

SourcesSource Type:WaterSource:PublicSource Type:FoodSource:SyscoSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

# Additional Comments