

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit El Nopal Establishment Name Permanent O Mobile Type of Establishment 2845 N. Houston Levee, STE 108 O Temporary O Seasonal Address Cordova Time in 12:15 PM AM/PM Time out 01:05: PM AM/PM City 02/10/2023 Establishment # 605181180 Embargoed 000

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 150 Risk Category О3 04 Follow-up Required 级 Yes O No

ase Control and Prevention

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) [Compliance Status	co	28	R																		
	IN	OUT	NA	NO	Supervision																							Τ,	N .	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	6=2	$\overline{}$	-	_	Person in charge present, demonstrates knowledge, and	_	_	Τ.	11	-11	"	٠			Control For Safety (TCS) Foods																					
יו	氮	0			performs duties	0	0	5	ΙŒ	16	E .	0	0	0	Proper cooking time and temperatures	0)	0																		
	IN	OUT	NA	NO	Employee Health				10	17	0	0	0	333	Proper reheating procedures for hot holding	0	1	0																		
2	DK.	0			Management and food employee awareness; reporting	0	0	1	1 Г	П.					Cooling and Holding, Date Marking, and Time as																					
3	×	0			Proper use of restriction and exclusion	0	0	*	Ш	'	N	OUT	NA	NO	a Public Health Control																					
	IN	OUT	NA	NO	Good Hygienic Practices				1 [1	18	গ	0	0	×	Proper cooling time and temperature	0		0																		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0			19 2	K	0	0	0	Proper hot holding temperatures	0	Л	0																		
5	X	0			No discharge from eyes, nose, and mouth	0	0	ľ		20		0	0		Proper cold holding temperatures	0	\mathbf{T}	0																		
	IN		NA		Proventing Contamination by Hands] [2	21 (기	X	0	0	Proper date marking and disposition	0	7	0																		
6	0	窓		0	Hands clean and properly washed	0	0		₂	22	٥l	0	0	908	Time as a public health control: procedures and records	0	١	0																		
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	l٥	5	ΠĽ		- 1	_	-			_	\perp	_																		
ļ.,			_	_	alternate procedures followed	-	-	٠.	ŧμ		N	OUT	NA	NO	Consumer Advisory	-	_	_																		
8		X		NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	ł 12	23 5	ĸ	0	0		Consumer advisory provided for raw and undercooked food	0	٠ ا	0																		
9	×	0	NA	_		0	_	_	1 Б	+	N	ОUТ	NA	NO	Highly Susceptible Populations	-	_	_																		
	8		_		Food obtained from approved source	8	8		LН		N I	001		NO	righty ousceptible Populations	-	_																			
11	×	ö	-	250	Food received at proper temperature Food in good condition, safe, and unadulterated	8	ö		2	24 (٥l	0	200		Pasteurized foods used; prohibited foods not offered	0	۱ (0																		
-		_	0.0		Required records available: shell stock tags, parasite	-	-	٠.	ΙЬ	-	-	_				-	_	_																		
12	0	0	×	0	destruction	0	0		Ш		N	OUT	NA	NO	Chemicals																					
	IN	OUT		NO	Protection from Contamination						গা	0	X		Food additives: approved and properly used	0	3	0																		
13	×	0	0		Food separated and protected	0	0	4] [2	26	2	0			Toxic substances properly identified, stored, used	0	7	٥																		
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5) [N	OUT	NA	NO	Conformance with Approved Procedures																					
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [27	৽	٥	×		Compliance with variance, specialized process, and HACCP plan	0	,	0																		

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

							PRA					
\vdash		OUT=not in compliance COS=cor			WT		specti	on	R-repeat (violation of the same code provision)	Loos	el c	
		COS	i K	WI	4 1		OUT	Compliance Status	COS	S R	1	
- 00	OUT	Safe Food and Water	-			ч		OUT	Utensils and Equipment	-	_	_
28 29		Pasteurized eggs used where required Water and ice from approved source			1 2	4 I	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	c	۱,
30		Variance obtained for specialized processing methods	1 6	18	1	11				+-	\pm	\pm
	OUT			-	<u> </u>	11	46	0	Warewashing facilities, installed, maintained, used, test strips	0	10	긴
31	0	Proper cooling methods used; adequate equipment for temperature	T 0	6		11	47	0	Nonfood-contact surfaces clean	0	10	朩
31	0	control	1 -	1 -	_	П		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	300	Hot and cold water available; adequate pressure	0	ΤС	л
33	0	Approved thawing methods used	0	0		1 [49	0	Plumbing installed; proper backflow devices	0		л
34	×	Thermometers provided and accurate	0	0	1	1 I	50	0	Sewage and waste water properly disposed	0		
	OUT	Food Identification				11	51	786	Toilet facilities: properly constructed, supplied, cleaned	0	10	2
35	×	Food properly labeled; original container; required records available	0	0	1	Ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	1 -	
	OUT	Prevention of Food Contamination				1 I	53	3%	Physical facilities installed, maintained, and clean	0	0	ΥТ
36	0	Insects, rodents, and animals not present	0	0	2		54	麗	Adequate ventilation and lighting; designated areas used	0	O	>
37	盔	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	涎	Personal cleanliness	0	О	1	11	55	凝	Current permit posted	0	Τc	ग
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	Л
40	0	Washing fruits and vegetables	0	0	1	1 1			Compliance Status	YES	SN	न
	OUT					1 [Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0		1	1 I	57		Compliance with TN Non-Smoker Protection Act		6	ग
42		Utensils, equipment and linens; properly stored, dried, handled	0	0] [58		Tobacco products offered for sale	0	10	2
43		Single-use/single-service articles; properly stored, used		0] [59		If tobacco products are sold, NSPA survey completed	0	10	Л
44	306	Gloves used properly	10	10	1 1	т.			·			

er and post the most recent inspection report in a conspicuous manner. You have the right to request a h n ten (10) days of the date of the ons 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

02/10/2023

Date Signature of En

02/10/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: El Nopal

Establishment Number # | 605181180

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 inflitrating 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)				
Prep Cooler	41				
Salsa and Beer Cooler	40				
Walk in Refrigerator	32				
Walk in Freezer	-3				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Pico de gallo	Cold Holding	40				
Tomato	Cold Holding	39				
Lettuce	Cold Holding	39				
Queso	Hot Holding	188				
Beans	Hot Holding	156				
Greens	Hot Holding	175				
Taco Meat	Hot Holding	174				
Chicken SHREDDED	Hot Holding	164				
Beans #2	Hot Holding	157				
Rice	Hot Holding	176				
Raw Chicken	Cold Holding	40				
Raw Steak	Cold Holding	36				
Tomato	Cold Holding	39				
Raw Fish	Cold Holding	41				
Raw Shrimp	Cold Holding	41				

Observed Violations Total # 14 Repeated # 6: Observed employees switch tasks and not wash their hands. 8: Observed no hand washing sign at the hand washing sink near the three compartment sink and the hand washing sink at the bar. No hot water present at the hand washing sink near the prep cooler. 21: Observed no date marking on items in the walk in refrigerator. Date marking can include either the prep + discard date or the discard date only. 34: No thermometer present in the cooler of the bar area. 35: Observed unlabeled food items stored under the prep table. 37: Observed employee use the same tongs to grab chicken and steak. Observed uncovered pot of food in the walk in refrigerator. Observed uncovered food items in the freezer. Observed carton in cooler bar area without a top. 38: Observed employee handle food without a beard guard. 42: Observed improperly stored ice scoops in the bar area. 44: Observed employees switch tasks and not wash their hands. 48: No hot water present at the hand washing sink near the prep cooler. 51: Observed light fixtures in the restroom hall and women's restroom without the proper shield. 53: Observed stained ceiling tiles in the back of house. Ceiling tile near the back door is coming down. 54: Observed dirty vents in the back of house near the three compartment sink. 55: Post the current permit.

[&]quot;"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	
Establishment Name: El Nopal	
Establishment Number: 605181180	

Comments/Other Observations	
I: 2: 3: 4: 5: 7: 9: Food is obtained from US Foods. 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 22: 23: 24: 25: 26: 27: 57: 57: 58: 1: 2: 3: 44: 55:	
2:	
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9: Food is obtained from US Foods.	
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Ada	litional	Comment	s

See last page for additional comments.

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

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

Establishment Name: El Nopal	
Establishment Number: 605181180	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Inform	nation		
	Nopal		
Establishment Number #:	605181180		1
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Sources			
Source Type:	Food	Source:	US Foods
Source Type:		Source:	
Additional Comme	nts		
Provided safe food d Due to priority violati No water present at	lonation brochure. ons, a follow-up is scheduled. the hand washing sink near the p	orep cooler. A mandatory	follow-up is due.