

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

El Molino Mexican Restaurant

Type of Establishment

Permanent O Mobile

Address 6496 Summer Ave., STE 103

City Bartlett

Time in 12:40 PM AM / PM Time out 02:10: PM AM / PM

O Temporary O Seasonal 2:10; PM AM / PM

O Farmer's Market Food Unit

Inspection Date 05

05/19/2023 Establishment # 605169385

Embargoed 000

Purpose of Inspection MRoutine

O Follow-up O Complaint

Preliminary

Consultation/Other

Number of Seats 90

Risk Category O1 第2 O3 O4 Follow-up Required 質 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			0
匚					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	NO Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO				
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	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	250	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN OUT NA NO Chemicals							
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	25.			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	OUT	Food Temperature Control			
31	×	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	Т
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	1 386	Gloves used properly	0	0	

specti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT Utensils and Equipment				
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
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	,
		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
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food 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, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

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Signature of Person In Charge

PH-2267 (Rev. 6-15)

**** 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.

Please call () 9012229200 to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Molino Mexican Restaurant

Establishment Number #: |605169385

NSPA Survey – To be completed if #57 is "No" Age-restricted venue does not affirmatively restrict access to its

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)			
Commercial dish washer 3 compartment sink	Chlorine Quat	100				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Drawer cooler	42				
Prep cooler	32				
Reach in freezer	8				
Salsa cooler	39				

Description	State of Food	Temperature (Fahrenheit
Rice	Hot Holding	157
Shredded chicken	Hot Holding	189
Ground beef	Hot Holding	198
Lettuce	Cold Holding	42
Tomatoes	Cold Holding	39
Raw pork	Cold Holding	39
Raw chicken	Cold Holding	40

Observed Violations
Total # 16
Repeated # ()
6: I did not observe employee wash his hands when entered in kitchen

- 7: Observed employee touching cooked beef and removed tortillas from the grill with his bare hands.
- 8: FooD debris in hand sink in ware washing area. Sink is slow to drain.
- 13: Raw chicken Stored over raw beef. Raw eggs stored on top shelf in walk in cooler.

Raw beef and raw fish stored over ready to eat food in prep cooler.

- 21: Containers of Shredded chicken and ground beef was cooked on yesterday. but was not date marked. Please date mark cooked food that been cooked the previous day. You have 7 days to keep food. Day 1 Starts the day food was cooked.
- 26: Chemicals are not labeled in ware washing area.
- 31: Does not have a food thermometer to take temperature of food during the cooling down process.
- 35: Unlabeled food in coolers.
- 36: I observed the back door was open when I arrived to kitchen. Flies present.
- 37: Tortillas are placed in black groceries bags. This is not food grade approved.
- 37: Employee did not change gloves when touching raw chicken then touched onions and bell peppers.
- 44: Employee is not changing gloves when handling raw food to ready to eat food.
- 44: Employee rinse gloves after touching raw beef.
- 46: Does not have quat sanitizer for 3 compartment sink
- 53: Floor tile is damaged in kitchen.
- 53: Kitchen floor has food debris on floor. Pleas sweep.

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

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Establishment Number: 605169385	
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	A _b
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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Establishment Number: 605169385				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

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Establishment Name: El Molino Mexican Restaurant							
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Sources							
Source Type:	Food	Source:	US Foods,restaurant depo.				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
raw chicken on plate		grill. I did not observe emp	I observed employee using spoon to put bloyee change gloves once he touched				
I educated new man store raw food in ref		shing ,when to change glov	ves, cooling down method and how to				
	e sitting out to cool but a over 135 degrees Fahre		ture it was not time to start the cooling				