



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

Establishment Name El Molino Mexican Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 6496 Summer Ave., STE 103 ☐ Temporary ☐ Seasonal  
City Bartlett Time in 12:40 PM AM / PM Time out 02:10 PM AM / PM  
Inspection Date 05/19/2023 Establishment # 605169385 Embargoed 000  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 90

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.**

## 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.)

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										COS			R		WT	
	IN	OUT	NA	NO	Supervision											IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods													
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>		5	16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>		5						
	IN	OUT	NA	NO	Employee Health										17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>							
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>		5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control														
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																						
	IN	OUT	NA	NO	Good Hygienic Practices										18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>		5					
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>		19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>									
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>		20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>									
	IN	OUT	NA	NO	Preventing Contamination by Hands										21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>							
6	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>		5	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>								
7	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>				IN	OUT	NA	NO	Consumer Advisory														
8	<input type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>		2	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>		4						
	IN	OUT	NA	NO	Approved Source											IN	OUT	NA	NO	Highly Susceptible Populations													
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>		5	24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>		5						
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>				IN	OUT	NA	NO	Chemicals														
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>			25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>		5						
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>		26	<input type="radio"/>	<input checked="" type="radio"/>		Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>										
	IN	OUT	NA	NO	Protection from Contamination											IN	OUT	NA	NO	Conformance with Approved Procedures													
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>		4	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>		5						
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>		5																				
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>		2																				

## Establishment Number #: 605169385

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Commercial dish washer	Chlorine	100	
3 compartment sink	Quat		

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 # 0

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. Please sweep.

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



***Establishment Information***

Establishment Name: El Molino Mexican Restaurant

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.

***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	Source:	US Foods,restaurant depo.
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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**Additional Comments**

A plate and spoon is inside refrigerated drawer containing raw chicken. I observed employee using spoon to put raw chicken on plate before putting it on the grill. I did not observe employee change gloves once he touched plate and spoon that's been sitting on the raw chicken.

I educated new manager on proper handwashing ,when to change gloves, cooling down method and how to store raw food in refrigerator.

Rice and beans were sitting out to cool but after checking the temperature it was not time to start the cooling process. Food was over 135 degrees Fahrenheit