TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPORT

6/238

	FOOD SERVICE ESTA	BL	ISH	ME	INT	IN	S	PEC	TIC	ON REPORT	SCO	RE		
Establishment Name	Mangos Mexican Restaurant O Fermer's Market Food Unit							1						
Address	1416 W Main St Ste C O Temporary O Seasonal													
City	Lebanon Time in	, 11	.:50) A	M	AN	1/P	M Ti	ne o	л 01:06: PM АМ/РМ				
Inspection Date	12/13/2023 Establishment # 60524749	95			Embar	goed	, 1	LO						
Purpose of Inspection	IRRoutine O Follow-up O Complaint			_	limina				Cor	nsultation/Other				
Risk Category	O1 32 O3			04						up Required 邕 Yes O No	Number of S		15	0
	tors are food preparation practices and employee contributing factors in foodborne illness outbreak											tion		
(Mark design	FOODBORNE ILLNESS RJ ated compliance status (IH, OUT, HA, NO) for each numbered liter	SK F	ACTO	DRS . mark	AND M OUT	PUE 7. mi	ILIC nk C	HEA	LTH	INTERVENTIONS ach liem as applicable. Deduct points for ca	ategory or subcate	gory.)		
IN=in compliance	OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed		co						pection R=repeat (violation of the Compliance Status	same code provisio	xn)		-
IN OUT NA NO		1005	R	WI	h	IN	00	NA	NO	Cooking and Reheating of Time/T		cos	ĸ	WT
1 월 0	Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		0			Control For Safety (TCS) F Proper cooking time and temperatures	oods	0	0	
IN OUT NA NO		0			17		ŏ			Proper reheating procedures for hot hold		8	ŏ	5
3 2 0	Proper use of restriction and exclusion	ŏ	ŏ	5		IN	τυο	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
IN OUT NA NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use					2	X 0	-		Proper cooling time and temperature Proper hot holding temperatures		0	흿	
	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures Proper date marking and disposition		0	š	5
	Hands clean and properly washed	0	<u> </u>			õ	0	0 第	_	Time as a public health control: procedure	es and records	0	0	
7 🕱 0 0 0	alternate procedures followed	0	0	5			OUT			Consumer Advisory		_	_	
8 X O IN OUT NA N	11		0	2	23	×	0	0		Consumer advisory provided for raw and food		0	<u> </u>	4
9 <u>家</u> O 10 O O S	Food obtained from approved source Food received at proper temperature	0	0		24	IN O	001	NA	NO	Highly Susceptible Popular Pasteurized foods used; prohibited foods		0	0	5
11 <u>家</u> 0 12 0 0 黛 0	Food in good condition, safe, and unadulterated	0	0	5	24	_	_	na	10	Chemicals	not onered	-	9	-
IN OUT NA NO	destruction	-		_	25	0	0	X		Food additives: approved and properly us	ied	0		
13 <u>良</u> O O 14 <u>炭</u> O O	Food separated and protected Food-contact surfaces: cleaned and sanitized		8	4	26		25	r na		Toxic substances properly identified, store Conformance with Approved Provider		0	0	-
15 溴 0	Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized pre HACCP plan		0	0	5
G	od Retail Practices are preventive measures to c	ontro	l the	intro	duct	tion	of p	patho	gens	, chemicals, and physical objects	into foods.			
	UT=not in compliance COS=com				inspec		ICE	3		R-repeat (violation of the same	e code provision)			
	Compliance Status Safe Food and Water		R		É		JT		_	Compliance Status Utensils and Equipment		COS	R	WT
28 O Pasteun	zed eggs used where required id ice from approved source	8	8	1	45		R F			nfood-contact surfaces cleanable, propert and used	y designed,	0	0	1
	obtained for specialized processing methods Food Temperature Control	ŏ	ŏ	1	46		-1			g facilities, installed, maintained, used, tes	t strips	0	0	1
31 O Proper o	coling methods used; adequate equipment for temperature	0	0	2	47	_	-	Vonfoo	d-cor	tact surfaces clean		0	0	1
32 O Plant for	d properly cooked for hot holding	0	0	1	48	0		-lot and	l cold	Physical Facilities water available; adequate pressure		0	0	2
	d thawing methods used neters provided and accurate	0	0	1	49	_	_			talled, proper backflow devices waste water properly disposed		0	8	2
OUT	Food identification	Ť		<u> </u>	51		_			s: properly constructed, supplied, cleaned	1	0	0	1
35 O Food pro	perly labeled; original container; required records available	0	0	1	52			-		use properly disposed; facilities maintained	đ	0	2	1
	Prevention of Feed Contamination rodents, and animals not present	0	0	2	53 54	-		,		ities installed, maintained, and clean ntilation and lighting; designated areas us	ed	0	0	1
37 📓 Contami	nation prevented during food preparation, storage & display	0	0	1		0	υT			Administrative Items			_	
38 O Persona		0	0	1	55					nit posted		00	0	0
	loths; properly used and stored fruits and vegetables		0	1	56		ין כ	viost re	cent	inspection posted Compliance Status		YES		WT
000T 41 🔊 In-use u	Proper Use of Utensils ensils; properly stored	0	0	1	57	F	-	Compli	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act	vet	X	01	_
	equipment and linens; properly stored, dried, handled se/single-service articles; properly stored, used	0		1	58 59					ducts offered for sale oducts are sold. NSPA survey completed		0	0	٥
44 O Gloves used properly O O 1														
Failure to correct any violations of risk factor items within ten (50) 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							icuous							
report. T.C.A. sections 6	77, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7	ght to r 16, 4-5	eques -320,	a hea	ning re	\langle	7	h		ning a written request with the Commissioner	within ten (10) days	of the	date	of this
\leq	12/2	13/2	023	}	4	¥	A	Į,	I/	¥ /	1	.2/1	3/2	2023
Signature of Person	n Charge		0	Date	Sig	hatu	re o	Envir	onne	ntal Health Specialist				Date
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****														

PH-2267 (Rev. 6-15)	Free food safety training c	lasses are available each mon	RDA	
(Net: 0-15)	Please call () 6154445325	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mangos Mexican Restaurant Establishment Number #: 605247495

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)					
Pureforce	CI	150						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Delfield ric	40			
Ric line	39			
Ric under grill	40			
Turbo air rif	-3			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Fish raw	Cold Holding	42
Refried beans	Hot Holding	155
Shredded chicken	Hot Holding	164
Pico	Cold Holding	40
Chicken raw	Cold Holding	41
Steak raw	Cold Holding	41
Grilled steak Quesadilla	Cooking	163
Chicken fajitas	Cooking	173
Carnitas	Cold Holding	43
Chorizo	Cold Holding	40
Rice	Cooling	59
Rice	Hot Holding	148

Total # 9

Repeated # ()

6: Employee handled raw meat and adjusted hair net then put gloves on and continued to prepare food touching sopes after coming off grill

18: Rice in walk in cooler in metal pan made Tuesday temped at 59°. Thrown out during inspection.

26: Spray bottles of glass cleaner and fruit fly controller stored with tonic water in bar

37: Plastic container with onions stored on floor under table by mop sink

39: Wet wiping cloth left laying between wall a faucet at hand sink

41: Ice scoop left laying in ice in kitchen

42: Metal pans stacked wet on shelf over mop sink. Glasses stacked wet on shelf over drink station.

43: Aluminum pans stored turned up by steam table and lids stored turned up on top shelf over steam table.

45: Black cutting board in bar is severely grooved

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Establishment Number : 605247495

Comments/Other Observations

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

2: Discussed policy with pic

- 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.

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: See source info

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 19: See food temps
- 20: See food temps
- 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: Statement on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

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.

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

Establishment Information

Establishment Name: Mangos Mexican Restaurant Establishment Number: 605247495

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 Food, Sysco, PFG, Panchos
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments