

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



Establishment Information

Establishment Name: Mangos Mexican Restaurant
Establishment Number #: 605247495

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.	

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Pureforce	Cl	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

Observed Violations

Total # 9

Repeated # 0

- 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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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: (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: 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:
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Source Type: Source:

Additional Comments