TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Esta	blisł	nen	t Nar		Abuelos Mexican Food Embassy				_	Тур	e of E	Establi	ishme	O Fermer's Market Food Unit ent @ Permanent O Mobile			
Add	ress				2102 Hamilton Place Blvd.									O Temporary O Seasonal			
City					Chattanooga Time in	02	2:2	<u>5</u> F	M	A	4 / PI	M Th	me o	ut 03:00: PM AM / PM			
Inspection Date 02/01/2023 Establishment # 605200872									Emba	_							
Purpose of Inspection KRoutine O Follow-up O Complaint							O Pro			-		Cor	nsultation/Other				
Risk Category O1 122 O3							04		,				up Required O Yes 👯 No Number of S	Cante	25	7	
PUSP	Cat			Fact	ors are food preparation practices and employee	beha			st co	min	only						
				as c	ontributing factors in foodborne illness outbreak	s. P	ubli	c He	ith I	nte	ven	tions	are	control measures to prevent illness or injury.			
		(Ma	rk de	elgnel	FOODBORNE ILLNESS Ri ed compliance status (IH, OUT, HA, HO) for each numbered iten										egory.)		
IN=in compliance OUT=not in compliance NA=not applicable NO=not observed						_		S=con	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provis				
H	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
H	_	-	non	no	Person in charge present, demonstrates knowledge, and	0				IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1	邕	O OUT	NA	NO	performs duties Employee Health	0	0	5		00	00	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	읭	5
	X	0	10-1		Management and food employee awareness; reporting		0	5	H	IN			NO	Cooling and Holding, Date Marking, and Time as	F		
3	黨	0			Proper use of restriction and exclusion	0	0	Ů						a Public Health Control		- 1	
4		OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			区区	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	읭	
5	黨	õ		0	No discharge from eyes, nose, and mouth	ŏ		5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN S	OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0		21	*				Proper date marking and disposition		0 0	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	O IN	O OUT	×	NO	Time as a public health control: procedures and records Consumer Advisory	0	9	
	X				Handwashing sinks property supplied and accessible	0	0	2	23	×	0	0	- NO	Consumer advisory provided for raw and undercooked	0	0	4
$ \rightarrow $	IN 宸	OUT O	NA	NO	Approved Source Food obtained from approved source	0	0			IN	OUT	-	NO	food Highly Susceptible Populations	-	-	
10	0		0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	<u>米</u>	0	×	0	Required records available: shell stock tags, parasite	6	0	ľ	H	IN	OUT	NA	NO	Chemicals			
				NO	destruction Protection from Contamination	ľ	Ŭ	-	25	0	0			Food additives: approved and properly used	0	ठा	
		0			Food separated and protected		0		26	民	0		·	Toxic substances properly identified, stored, used	0	0	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
		~			Proper disposition of unsafe food, returned food not re-	-				~	~			Compliance with variance, specialized process, and			
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	実		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	2	0					0	2 intr						HACCP plan	0	0	5
15	<u>ģ</u>	0		Goo	served d Retail Practices are preventive measures to co	ontro	O I the	etai	duc	tion ACT	of p	atho		HACCP plan , chemicals, and physical objects into foods.	0	0	5
15	2			Goo	d Retail Practices are preventive measures to co finatin compliance COS=come Compliance Status	coc	O I the	ar A	duc	tion ACT	of p ICE	atho		R-repeat (violation of the same code provision) Compliance Status			5 WT
2		OUT		Goo 00	d Retail Practices are preventive measures to co	cted o	O I the n-site R	during WT	PR	tion A(c) ction	of p (CE इ	atho	gena	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	cos	R	
222	8	OUT O	Past	Goo OU eunze er and	d Retail Practices are preventive measures to co Compliance COS=corre Compliance Status Safe Food and Water d eggs used where required lice from approved source	cted o COS O	O I the n-site R O	during WT	duc Inspe 48	tion ction 5	ofp (CES	atho	gena	R-repeat (violation of the same code provision) Compliance Status			
2	8	OUT O	Past	Goo OU eunze er and	d Retail Practices are preventive measures to co Tenst in compliance COSecore Compliance Status Safe Food and Water d eggs used where required	cted o COS O	0 the n-site R	during WT	duc inspe 46	tion ction 5 (оfр (СЗ О Г О V	ood ar	gens nd no cted, ashin	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	R O O	
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PH-2267 (Rev. 6-15)	Free food safety training cla Please call (asses are available each mon) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Abuelos Mexican Food Embassy Establishment Number #: 605200872

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 (Fahrenhelt)
Triple sink	QA	150	
Dish machine	Chlorine	100	

Ipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Pinto beans	Hot Holding	155	
Queso	Hot Holding	145	
Ground beef	Hot Holding	145	
Cooked steak	Cold Holding	40	
Diced tomatoes	Cold Holding	40	
Refried beans	Cold Holding	39	
Black beans	Cooling	48	
Cooked chicken	Cold Holding	38	
Ground beef #2	Hot Holding	150	
Guacamole	Cold Holding	40	
Rice	Hot Holding	145	
Shredded chicken	Hot Holding	155	
Cut leafy greens	Cold Holding	40	
Raw chicken	Cold Holding	40	
Raw steak	Cold Holding	40	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Abuelos Mexican Food Embassy

Establishment Number : 605200872

Comments/Other Observations

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

- 2: (IN): An employee health policy is available.
- 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.
- 6: Proper handwashing observed.

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: Food obtained from approved source.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling observed with black beans.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: Consumer advisory located.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.

Establishment Information

Establishment Name: Abuelos Mexican Food Embassy Establishment Number : 605200872

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Abuelos Mexican Food Embassy

Establishment Number # 605200872

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Gordon	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments