

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Cinco De Mayo		O Farmer's Market Food Unit			
	Type of Establishment	Permanent	O Mobile		
580 Nonaville Rd.	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	O Temporary	O Seasonal		

Mount Juliet Time in 01:21; PM AM / PM Time out 02:30; PM AM / PM City

05/20/2021 Establishment # 605188823 Embargoed 30 Inspection Date O Preliminary Purpose of Inspection **K**Routine O Follow-up O Complaint O Consultation/Other

Number of Seats 190 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, HO) for

12	ê ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		cc)\$=co	rrecte	d on-si	te duri	ing ins	sφ
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Ī
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	滋	0	0	0	H
	IN	OUT	NA	NO	Employee Health			-	17			ŏ	ŏ	ti
2	700	0			Management and food employee awareness; reporting	0	О	$\overline{}$		-				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	0	×	Ī
4	300	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	ľ
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20		×	0		ľ
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	ľ
6	巡	0		0	Hands clean and properly washed	0	0		22	0	lol	×	0	ŀ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA.	NO	ł
8	×	0	-		Handwashing sinks properly supplied and accessible	0	0	2	23	900	$\overline{}$	0		ħ
	IN	OUT	NA	NO	Approved Source				23	×	0	0		ŀ
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Π
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	320		ľ,
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	•	200		ľ
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Ī
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Œ
13	×	0	0		Food separated and protected	0	0	4	26	2	0			ľ
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	ſ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		C

	Compliance Status		COS	к	WI			
	IN OUT NA NO Control For Safety (TCS) Feeds		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	0	黨	0		Proper cold holding temperatures	0	0	5
21	*	0	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	333		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	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	\Box
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	窓	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	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	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ ,
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43			0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT				
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
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	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
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	- XK	0	
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

MST

Signature of Person In Charge

05/20/2021

Signature of Environmental Health Specialist

05/20/2021

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cinco De Mayo
Establishment Number #: 1605188823

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)				
Dish machine	CI	100					
Bucket	CI	50					

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Ric Line cooler	50		
Wic	37		
Rif	1		

Food Temperature Description	State of Food	Temperature (Fahrenheit
Cheese dip	Cold Holding	47
Creamed spinach	Cold Holding	48
Dice tomatoes	Cold Holding	41
Shredded chicken	Reheating	187
Refried beans	Hot Holding	173
Shrimp raw	Cold Holding	39
Chicken raw	Cold Holding	38
Steak	Cooking	162
Shrimp	Thawing	38
Cheese dip wic	Cold Holding	40
Pico wic	Cold Holding	40

Observed Violations						
Total # 6						
Repeated # 0						
20: Seveal items In ric on line out of temp. Thrown out during inspection cooler was temping at 5033: Shrimp left out on table in box to thaw37: Containers of spices and salt uncovered on shelf under prep table						
39: Wiping clothnleft laying on prep table42: Dishes stacked wet on shelf over 3 comp sink						
45: Severely grooved cutting boards						

[&]quot;"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



Establishment Information

Establishment Name: Cinco De Mayo Establishment Number: 605188823

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: Employee washed hands when changing gloves. Employee washed hands upon returning to kitchen
- 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: See food temps
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: 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.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Comments/Other Obse	rvations (cont'd)	
dditional Comments (cont'd)	
	additional comments.	

Establishment Information

Establishment Info	11.1.411.5.115.4.4111.		
Establishment Name: C Establishment Number #:	Cinco De Mayo 605188823		
Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Sysco, US Foods, Pancho Foods,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Commo	ents		