# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

13		31	15			0200102 2017												
ß			a star															
El Fogon Establishment Name												O Fermer's Market Food Unit	)(					
													J					
	1001055			12	<u>).</u> ב		N/					o Temporary O Seasonal ut 01:40; PM AM / PM						
City		_			05/10/2022 Estab						_			me o	ut 01:40; PIVI AM/PM			
		n Da	ste spect		Routine OFollow			_	- <sup>1</sup> O Pre			d 0			nsultation/Other			
										imin	ary					10	90	<u>ן</u>
Risi	Cat	egon R			O1 X2 ors are food preparation p	O3 ractices and employee	beha		04 8 mo	st c	omm	only			up Required O Yes 🕱 No Numbe d to the Centers for Disease Control and Pre	r of Seats	30	,
				as c											control measures to prevent illness or inju	у.		
		(14	uric de	algnat		OODBORNE ILLNESS RI (A, HO) for each numbered iter									INTERVENTIONS ach liem as applicable. Deduct points for category or a	boategory	.)	
IN	⊧in c	ompli	ance		OUT=not in compliance NA=not Compliance Sta		ed COS			\$=co	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code ; Compliance Status		1.0	WT
	IN	OUT	NA	NO	Supervi		003	~		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperatu	_	<u> </u>	wi
1	嵩	0		_	Person in charge present, dem	onstrates knowledge, and	0	0	5	16	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA		performs duties Employee		_				ŏ	ŏ			Proper reheating procedures for hot holding	ŏ	8	5
	X X	0			Management and food employe Proper use of restriction and ex		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	87		
	IN	OUT	NA	NO	Good Hygienia	Practices					0	0	0		Proper cooling time and temperature	0	0	
	邕				Proper eating, tasting, drinking, No discharge from eyes, nose,		0	00	5	19 20	100	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	1
		OUT	NA	NO	Preventing Centam Hands clean and properly wash	ination by Hands		0		21	*	0	0		Proper date marking and disposition	0	0	5
		ō	0		No bare hand contact with read		ō	ŏ	5	22	-	0	×		Time as a public health control: procedures and reco	ds O	0	
8	25	0			alternate procedures followed Handwashing sinks property su			0	2	23	N	OUT	NA	NO	Consumer advisory provided for raw and undercooke	d o	0	4
	IN 嵐		NA	_	Approved Food obtained from approved s		0	0		-	N N	OUT		NO	food Highly Susceptible Populations	-	1-	
10	0 ※	0	0	×	Food received at proper temper Food in good condition, safe, an			8	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ō	×	0	Required records available: she		ŏ	ŏ			IN	OUT	NA	NO	Chemicals		-	
			NA	NO	Protection from (	Contamination				25	0	0	X		Food additives: approved and properly used	0	0	5
13 14	夏送	00	8		Food separated and protected Food-contact surfaces: cleaned	d and sanitized		0	5	26	N IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	- 0	0	
		_			Proper disposition of unsafe for served	od, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are pre	ventive measures to c	ontro	l the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical objects into food			
									₹ <b>V</b> AU				3					
				00	Fenct in compliance Compliance Sta			R		Inspe	ction				R-repeat (violation of the same code provis Compliance Status		R	WT
2	_	OUT	_	eurize	Safe Food and W d eggs used where required	later	0	0	1			υτ D <sup>F</sup>	ood a	nd no	Utensils and Equipment property designed,	-		
2	9 0	0	Wate	er and	ice from approved source btained for specialized processi	ing methods	0	0	2	4	-	•	onstru	cted,	and used	0	0	1
	-	OUT			Food Temperature	Control			_	4		_			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods used; adequate e	quipment for temperature	0	0	2	4	_	O N UT	lontoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
3	_				properly cooked for hot holding thawing methods used		8	8	1	4					f water available; adequate pressure stalled; proper backflow devices	- 8	8	
3	_	0	Ther		ters provided and accurate		ŏ	ŏ	1	5	0 (	o s	iewag	e and	i waste water properly disposed	0	0	2
		OUT	_		Food Identificat				-	5	_				es: properly constructed, supplied, cleaned	0	0	
3	9	000	F-000	prop	erly labeled; original container; r Prevention of Feed Con	-	0	0	1	5		-			use properly disposed; facilities maintained litties installed, maintained, and clean	0	0	1
3	6		Insec	cts, ro	dents, and animals not present		0	0	2	5	-				entilation and lighting; designated areas used	0	o	1
3	7	£Ľ	Cont	amina	tion prevented during food prep	aration, storage & display	0	0	1		0	UT			Administrative items			
3	_				leanliness		0	0	1	5	_	_		-	nit posted	0	0	0
3	_			- N.	ths; properly used and stored uits and vegetables			0	1	5	6   (	O N	lost re	cent	Compliance Status	O YES	NO NO	WT
		OUT			Proper Use of Ute	ensils									Non-Smokers Protection Act			
4	2	0	Uten	sils, e	nsils; properly stored quipment and linens; properly st		0	0		5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	8	
4	3				/single-service articles; properly ed properly	/ stored, used		8	1	5	9	lf	tobac	co pr	roducts are sold, NSPA survey completed	0	0	
															Repeated violation of an identical risk factor may result in			
man	ner a	nd po	st the	most	ecent inspection report in a conspi	icuous manner. You have the rid	aht to n	eques							e. You are required to post the food service establishment filing a written request with the Commissioner within ten (10)			
repo	<	CA.	VICTIO	A	4-703, 68-14-706, 68-14-708, 68-14-7				<b>`</b>			$\wedge$	יח	~	rA	051	10/	0000
Rie	natur	10.07	Per	K	Z C/C	05/2	10/2			Riv	upph	S	$\mathcal{S}_{\mathcal{N}}$	* <del>†</del>	ental Health Specialist	05/	10/2	2022 Date
Siĝi	atu	e 01	rela	onin	oralge				Date	୍ୟ	matu	1e 0f	CUM	VIIIIIE	cival rieditri opecialist			Cate

	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****
e (E)	Free food safety training classes are available each month at the county health department.

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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
(Net. 0-10)	Piease call (	) 4232098110	to sign-up for a class.	104.023

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



### Establishment Information

Establishment Name: El Fogon Establishment Number #: 605256203

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 wenty-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.	
Sarage 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)	
Dish machine	Chlorine	100		
Sani bucket	Chlorine	100		

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature			
Decoription	State of Food	Temperature (Fahrenheit)	
Cut toms	Cold Holding	40	
Pico	Cold Holding	40	
Cut lettuce	Cold Holding	41	
PicO	Cold Holding	38	
Beans	Hot Holding	141	
Beef	Hot Holding	170	
Pork	Hot Holding	165	
Cut toms	Cold Holding	39	
Cooked chx	Cold Holding	39	
Beef	Hot Holding	137	

	Observed Violations			
Total # 1				
	Repeated # 0			
	37: Uncovered food on top shelf of reach in			

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



### Establishment Information

Establishment Name: El Fogon

Establishment Number : 605256203

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Hands washed

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: Approved sources

- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods 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: 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:

\*\*\*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: El Fogon

Establishment Number: 605256203

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: El Fogon Establishment Number #: 605256203

Sources				
Source Type:	Water	Source:	HUD	
Source Type:	Food	Source:	Us foods, toteca	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments