

Establishment Name

Address

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Hixson City

Time in 11:50; AM AM / PM Time out 12:30; PM AM / PM

Inspection Date

09/21/2022 Establishment # 605262786

Embargoed 0 O Preliminary

O Consultation/Other

**K**Routine Purpose of Inspection

El Maguey #3

8523 Hixson Pike

О3 04

O Complaint

Follow-up Required

O Yes 疑 No

Number of Seats 182

SCORE

117	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0	O\$=co	m
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					Г
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	
	IN	OUT	NA	NO	Employee Health				17	t
2	TX.	0			Management and food employee awareness; reporting		0		1 🗀	T
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	T
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	19	巾
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	١,	20	Π
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	$\Box$
6	黨	0		0	Hands clean and properly washed	0	0		22	ı.
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	L
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	1 1	Ħ
ř	IN	_	NA	NO	Approved Source	_	ŭ	÷	23	17
9	黨	0			Food obtained from approved source	0	0		1 🗀	t
10	0	0	0	38	Food received at proper temperature	0	0	1	l 15.	Ħ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	Ī
	IN	OUT	NA	NO	Protection from Contamination				25	T
13	黛	0	0		Food separated and protected	0	0	4	26	T
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗀	Г
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	1

O Follow-up

	Compliance status						K	**:
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	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	×		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	8	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

# als, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	Ľ
30	0	Variance obtained for specialized processing methods	0	0	1
	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	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	r
	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	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	<u> </u>
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	r
43					

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	Nonfood-contact surfaces clean	0	0	•
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	_;
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h in (10) days of the date of the Lanut

Signature of Person In Charge

09/21/2022

Date Signature of

09/21/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) ) 4232098110 Please call ( to sign-up for a class.

RDA 629

Date

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



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	-stal	hills	hment	mt	omation

Establishment Name: El Maguey #3
Establishment Number #: 1605262786

NSPA Surve	y – To be	completed	if #57	İS	"No"
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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)				
3 sink	Quat	300					
Dish machine	Chlorine	100					
Sani bucket		50					

Equipment Temperature				
Description	Temperature ( Fahrenheit)			

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Milk	Cold Holding	40				
Cut lettuce	Cold Holding	41				
Gr beef	Hot Holding	156				
Rice	Hot Holding	159				
Chx	Hot Holding	156				
Steak	Cooking	189				
Cactus	Cold Holding	37				
Raw steak	Cold Holding	39				
Raw shrimp	Cold Holding	41				
Cut toms	Cold Holding	39				
Raw chx	Cold Holding	40				

Observed Violations						
Total # 2						
Repeated # ()						
37: Peppers in freeer not covered,						
53: Floor tile a d ceiling tile in poor repair.						
""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: El Maguey #3
Establishment Number: 605262786

# Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 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 me u
- 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.

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

<sup>\*\*\*</sup>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: El Maguey #3	
Establishment Number: 605262786	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
<b>900 1 p.1</b>	

Establishment Information							
Establishment Name: El Maguey #3							
	5262786						
Sources							
Source Type:	Water	Source:	Public				
Source Type:	Food	Source:	lwc, us foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							