

Establishment Name

Purpose of Inspection

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Permanent O Mobile

9332 Dayton Pike, STE 112 Address Soddy Daisy

Routine

El Metate 3

O Temporary O Seasonal

Time in 02:35 PM AM/PM Time out 02:45: PM AM/PM

11/12/2021 Establishment # 605197735 Inspection Date

Embargoed 0

日本 Follow-up

O Preliminary

O Consultation/Other

SCORE

Risk Category

O Complaint

Follow-up Required

O Yes 疑 No

Number of Seats 118

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		С
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	家 0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed		0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance status						000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	NO Cooling and Holding, Date Marking, and Time a 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	300		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	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT				
28	_	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	F
30	0	Variance obtained for specialized processing methods	0	0	L
	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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT Food Identification				
35	0	Food properly labeled; original container, required records available	0	0	Γ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	-0	Gloves used properly	0	0	Г

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	涎	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	Physical Facilities			
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	_ 1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	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	180	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

PH-2267 (Rev. 6-15)

11/12/2021 Date Signature of Environmental Health Specialist 11/12/2021 Date

**** 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.) 4232098110 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: El Metate 3							
Establishment Number # 605197735							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	r facilities at all times to	persons who are				
Age-restricted venue does not require each per	son attempting to gain entry	y to submit acceptable f	orm 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 n	ot completely open.						
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	d or open.				
Smoke from non-enclosed areas is infiltrating in	to areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
F							
Equipment Temperature			T=				
Description			Temperature (Fahr	enheit)			
L							
Food Temperature							
Description		State of Food	Temperature (Fahr	enheit)			
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Description		State of Food	Temperature (Fah	enheit)			

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
39:
45:
-10.
***See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Inform	nation		
Establishment Name:	El Metate 3		
Establishment Number:	605197735		

Comments/Other Observations	
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Additional Comments

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Establishment Name: El Metate 3	
Establishment Number: 605197735	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Name: El Metate 3 Establishment Number #: 605197735						
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