



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



<b>Establishment Information</b>	
Establishment Name:	Dos Bros Fresh Mexican Grill
Establishment Number #:	605304090

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Dish Machine	Chlorine	100	
Triple Sink	QA	200	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
See Remarks	

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Cut Leafy Greens	Cold Holding	39
Diced Tomatoes	Cold Holding	37
Carnitas (walk in)	Cold Holding	38
Chicken (steam table)	Hot Holding	162
Brown Rice (steam table)	Hot Holding	137
Queso (steam table)	Hot Holding	135
Beans	Hot Holding	165
*Proteins (warming cabinet)	Hot Holding	106

Observed Violations	
Total #	5
Repeated #	0
<p>19: TCS foods in hot holding cabinet holding between 105-112°F. Products were embargoed at time of inspection ~12. Unit is waiting to be repaired/replaced due to electrical issue. Advised to keep products at 135°F or above on range/oven or properly cool and re-heat products accordingly. (Embargoed)</p> <p>39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.</p> <p>46: Only one drainboard provided for triple sink. Must provide two attached drainboards on both sides of triple sink to allow for proper storage and air drying of dishes/utensils. Proper chemical test kit not provided for dish machine. Pool test strips are not recommended for testing sanitizer concentrations at dish machine.</p> <p>50: Greywater from dish machine and prep sink discharging onto floor. Must be properly disposed of down sanitary sewer.</p> <p>54: Designated areas not provided for employee beverages.</p>	

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**Comments/Other Observations**

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained from approved sources.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 20: (IN)TCS foods holding at 41°F or below. See food temperatures listed above.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

\*\*\*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.***

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



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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## Sources

Source Type:	Food	Source:	Approved sources noted

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

### ***Additional Comments***