TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

- 14	1.1.1		1.000														
10			and the														
		THEFT			Rancho Cantina 3 Bar									O Fermer's Market Food Unit			
Esta	blist	nmen	nt Nar	me						Ту	pe of	Establ	ishme	O Fermer's Market Food Unit ent @ Permanent O Mobile]	
Address 3798 Nolensville Pk						_					O Temporary O Seasonal						
			_	1:	45 I	PM	_ A	M/P	M Ti	me o	ut 01:55:PM AM/PM						
Insp	ectio	n Da	ate		04/08/2024 Establishment 605323	761		_	Emb	argo	ed C)					
Puŋ	oose	of In	spec	tion	O Routine A Follow-up O Comp	laint		O P	relimi	nary		c	Cor	nsultation/Other			
Risi	Cat	egor	у		O1 32 O3			O 4				Fo	-wollo	up Required O Yes 🕱 No Number of S	Seats	8	
Γ		R	isk		ors are food preparation practices and emplo contributing factors in foodborne illness outbr									to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
					FOODBORNE ILLNES	_		_			_						
				engles			or ite							ach item as applicable. Deduct points for category or subcat)	
	⊧in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not ob Compliance Status		S I	ा भा		mecte	Hd on-t	ite dur	ing ins	pection R*repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουτ	NA	NO						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charge present, demonstrates knowledge, an performs duties	ª 0		5		0		×		Proper cooking time and temperatures	0	0	5
2	IN XC	OUT	NA	NO	Employee Health Management and food employee awareness, reporting	- 0		<u>л</u>	17	7 0	0	X	0	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	Ű
2 3	×	0	1		Proper use of restriction and exclusion	0	_	- ·		IN	OUT	NA	NO	a Public Health Control			
			NA						12	_		X	_	Proper cooling time and temperature	0	0	
4	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth			응 8	19	-		8	0	Proper hot holding temperatures Proper cold holding temperatures	8	00	
	IN	_	NA							1 🕱			0	Proper date marking and disposition	0	0	ê
7	直区	0	0	6	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approv	ed 0	_	- s	Ź	2 O	0	×	-	Time as a public health control: procedures and records	0	0	
			-		alternate procedures followed Handwashing sinks property supplied and accessible		+			IN	_		NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
8 9	ÎN	OUT	NA	NO	Approved Source		_		2	-	0	黛		food	0	0	4
9	8	8	0	1524	Food obtained from approved source Food received at proper temperature					IN	OUT	_	NO	Highly Susceptible Populations			
11	×	ŏ			Food in good condition, safe, and unadulterated	ŏ		5	24	• •	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ		NO	Chemicais			
13	IN S	001	NA	NO	Protection from Contamination Food separated and protected			0 4	2	5 O 5 度		X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	윷	0	ŏ		Food-contact surfaces: cleaned and sanitized		t d		l F	IN	_	NA	NO	Conformance with Approved Procedures	Ľ		
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	润	0			served		_	2		-	-	-		HACCP plan	0	0	5
15	寞	0		God		o contr	ol ti) 2 he int	rodu	ctio	n of p	atho	gena	HACCP plan	0	0	5
15	眞	0			served	o contr GO	ol ti) 2 No int RafA	rodu IL PI	ction RAC	n of p	atho	gena	HACCP plan	0	0	5
15	<u>ڳ</u>	0			served od Retail Practices are preventive measures t T=not in compliance COS= Compliance Status	contr	ol ti OD) 2 No int RafA	rodu IL PI	ction CAG	n of p ricis	atho	geni	R-repeat (violation of the same code provision)			5 WT
15	2		Past	ou	served A Retail Practices are preventive measures t Trinct in compliance COS Compliance Status Safe Food and Water ed eggs used where required	contr corrected corrected	olti on-si si F	2 10 2 10 1 10 2 10 2 10 10 10 10 10 10 10 10 10 10 10 10 10 1	rodu g insp	ction AC ection	n of p n (CE =	atho 3		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	COS	R	WT
15 2 2	演 8 9		Past	OU teurize	served A Retail Practices are preventive measures t Trinct in compliance COS- Compliance Status Safe Food and Water ed eggs used where required dice from approved source	contro corrected corrected	ol ti on-si is F	2 10 2 10 1 10 2	t insp	ction AC ection (15	n of p n(e)⇒ N/T O	ood a	nd no	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used	cos O	R	
15 2 2	8		Past Wate Varia	OU teurize	served A Retail Practices are preventive measures t Trinct in compliance COS Compliance Status Safe Food and Water ed eggs used where required	contro corrected corrected	ol ti on-si is F	2 10 2 10 1 10 2 10 2 10 10 10 10 10 10 10 10 10 10 10 10 10 1	rodu a insp	ection ection 15	n of p n(cl∋ o c o c	ood a oostru Varew	nd no icted, ashin	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	R	WT 1 1
15 2 2	×	0000	Past Wate Varia	OU teurize er and ance o	served A Retail Practices are preventive measures t Trinct in compliance COS+ Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods	contraction of the second seco		2 10 1 10 2 10 2 10 2 10 1	rodu a insp	ection ection 45 46		ood a oostru Varew	nd no icted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean	cos O	R	WT
15 2 2 3 3	×		Past Wate Varia	OU teurize er ance ance o xer co rol	served A Retail Practices are preventive measures t T=not in compliance COS= Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control			2 1 a f 1 a f 1 a f 1 a f 1 a f 1 a f 2 a f 1 a f 2 a f 1 a f 2 a f	rodu a insp 4	ection ection 45 46 17		ood a ood a onstru Varew	nd no icted, ashin id-cor	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	R 0 0	WT 1 1
15 22 23 3 3 3 3	× 8 9 0 1 1 2 3		Past Wate Varia Pian Appr	ou teurize er and ance o xer co rol t food roved	served A Retail Practices are preventive measures t A Trinct in compliance COS+ Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature d properly cocked for hot holding I thawing methods used		ol ti on-si s F 0 C 0 C 0 C 0 C 0 C	2 2 2 2 2 2 2 2 2 2 2 2 2 2		ction ct		ood a cood a constru Varew Vonfoo	nd no icted, ashin d-cor d cold	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities It water available; adequate pressure stalled; proper backflow devices	COS 0 0 0	R 0 0 0	WT 1 1 1 2 2
15 22 23 3 3 3 3	88 99 0 1 2 3 4		Past Wate Varia Prop Conti Plan Appr Ther	ou teurize er and ance o xer co rol t food roved	served A Retail Practices are preventive measures t A Retail Practices are preventive measures t A Trinct in compliance COS+ Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature d properly cooked for hot holding		ol ti on-si s F 0 C 0 C 0 C 0 C 0 C	2 2 2 2 2 2 2 2 2 2 2 2 2 2	rodur ginsp 4 4 4	ction 7.14 ection 15 15 16 17 18 19 50		ood a oostru Varew lonfoo Numbi Sewag	nd no icted, ashin d-cor d cold ng ins e and	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure	COS 0 0 0 0	R 0 0 0	WT 1 1 1
15 2 2 3 3 3 3 3 3	88 99 0 1 2 3 4		Past Wate Varia Prop contr Plan Appr Ther	er and ance o rol t food roved	served A Retail Practices are preventive measures t Trinct in compliance COS- Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature d properly cocked for hot holding I thawing methods used eters provided and accurate		ol til on-sis F o C o C o C o C o C o C o C o C o C	2 10 1 10 1 10 2 10 1 10 2 10 1 10		Ction RAG ection 15 16 17 18 19 50 51		ood a onstru Varew Ionfoo Iot and Plumbi Sewag oilet fa	nd no icted, ashin d-cor d cold ng ins e and acilitie	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed	COS 0 0 0 0	R 0 0 0 0	WT 1 1 1 2 2 2
15 2 2 3 3 3 3 3 3	义 8 9 0 1 1 2 3 4		Past Wate Varia Prop contr Plan Appr Ther	er and ance o rol t food roved	Served Construction compliance are preventive measures to Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cocked for hot holding Ithawing methods used eters provided and accurate Food Identification		ol til on-sis F o C o C o C o C o C o C o C o C o C) 2 No int No in No int No int N		Ction RAG ection (15 16 16 17 (18 19 50 51 52		ood a constru-	nd no icted, ashin d-cor d cold ng ins e and acilitic ge/refr	ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment rifood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ritact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned		R 0 0 0 0 0 0	WT 1 1 1 2 2 2 1
15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3	义 8 9 0 1 1 2 3 4		Past Wate Vani Prop conti Plan Appr Ther Food	ou teurize ance o per co roved mom	served A Retail Practices are preventive measures t AT and in compliance COS- Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Centrel coling methods used; adequate equipment for temperature d properly cooked for hot holding I thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available		ol ti on-si s f 0 C 0 C 0 C 0 C 0 C 0 C 0 C 0 C	2 1 1 1 1 1 1 1 1 1 1 1 1 1		ction 2.19 ection 15 16 17 (15 16 17 (15 19 10 11 12 13 13 13 14 15 15 16 15 16 15 16 15 16 16 15 16 16 16 16 16 16 16 16 16 16		ood a oonstru Varew Vorfoo Not and Plumbi Sewag oolet fi Sarbag	nd no icted, ashin d-cor d cold ng ins e and acilitie ge/refi	R-repeat (violation of the same code provision) R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained		R 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3	××××××××××××××××××××××××××××××××××××××		Past Wate Varie Prop contr Plan Ther Food	OU teurize ance o rol troved mmom d prop	served A Retail Practices are preventive measures t AT-ind in compliance COS- Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature diproperly cooked for hot holding thawing methods used eters provided and accurate Food Identification prevention of Food Contamination			2 Reint Reduring WT 0 1 0 2 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		ction CAG 15 16 17 (18 19 50 51 52 53 54		ood a oonstru Varew Vorfoo Not and Plumbi Sewag oolet fi Sarbag	nd no icted, ashin d-cor d cold ng ins e and acilitie ge/refi	ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
15 22 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	2 3 4 5 6 7 8		Past Wate Varia Prop cont Plan Appr Ther Food Inset Cont Pers	ou teurize ance of ance of roved mom d prop cts, ro tamin sonal of	served A Retail Practices are preventive measures t COS Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature d properly cocked for hot holding I thawing methods used eters provided and accurate Food Identification prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displa cleanliness			2 1 1 1 1 1 1 1 1 1 1 1 1 1		ction 246 45 46 46 48 49 50 51 52 53 54 (55 55		ood a oonstru lornfoo olot ann lornfoo olot ann lornfoo lorn	nd nc ccted, ashin d-cor d cold acilitie ge/refi al fac t perm	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwaste value properly desposed is: proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained Itites installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
15 22 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 8 9 0 1 2 3 4 5 6 7 8 9 9		Past Wate Varia Prop cont Plan Appr Ther Food Inset Cont Pers Wipi	OU teurize ance of ance of roved mom d prop cts, ro tamin sonal of ing clo	served A Retail Practices are preventive measures t Trinct in compliance COS Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature d properly cocked for hot holding I thawing methods used eters provided and accurate Food Identification prevention of Food Contamination cdents, and animals not present ation prevented during food preparation, storage & displa cleanliness ptics; properly used and stored		ol tt ioi ioi	2 1 1 1 1 1 1 1 1 1 1 1 1 1		ction 246 45 46 46 48 49 50 51 52 53 54 (55 55		ood a oonstru lornfoo olot ann lornfoo olot ann lornfoo lorn	nd nc ccted, ashin d-cor d cold acilitie ge/refi al fac t perm	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intiation and lighting; designated areas used Administrative Items Int posted inspection posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
15 22 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 8 9 0 1 2 3 4 5 6 7 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0	<u> </u>	Past Wate Varia Prop cont Plan Appr Ther Food Cont Pers Wipi Was	eurize er ance ance e cor co rol t food roved d prop cts, ro tamin tamin sonal (ing ck shing f	served A Retail Practices are preventive measures t A Trinct in compliance COS ^a Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cocked for hot holding I thawing methods used eters provided and accurate Food Identification prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displa cleanliness proper Use of Utensils Proper Use of Utensils		ol tl or or	2 1 1 1 1 1 1 1 1 1 1 1 1 1		ction 246 15 16 15 16 17 18 19 10 11 15 16 17 16 15 16 15 16 17 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 16 15 16 16 16 15 16 16 16 16 16 16 16 16 16 16		ood a oonstru lornfoo lot ann Plumbi Sewag oilet fi Sarbag Physici Sarbag Current	nd nc icted ashin d-cor d cold ng ins e and acilitie ge/refi al fac t perm cent	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items Int posted Impliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	× 88990 11 22 33 4 5 6 6 7 88990 1	> 2000 0 0 일 0 일 0 0 0 0 2000 0 2000 0 0 0	Past Wate Varia Prop cont Plan Ther Food Cont Pers Wipi Was	eurize er ance ance e zer co rol ti food roved d prop cts, ro tamin sonal e ing ck shing f	served A Retail Practices are preventive measures t A Tend in compliance COSe Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cocked for hot holding I thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displated cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils mails; properly stored		$ \begin{array}{c c} \bullet & \bullet \\ \bullet & $	2 ie int ie durin ie		ction 7.16 ection 15 16 17 (18 19 10 17 (18 19 10 17 (18 19 10 17 (15 16 17 (15 16 17 (15 16 15 16 17 (15 16 16 17 17 16 16 17 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 16 16 16 16 16 16 16		ood a oonstru lonfoo lot ann lonfoo lot ann lot ann lonfoo lot ann lot ann lost re lourren lost re Compli	nd nc icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac ate ve t perm ccent	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained Itities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act	CCCS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
15 22 22 33 33 33 33 33 33 33 33 33 33 33	8 8 9 0 1 2 3 4 5 6 7 8 9 0 1 2 3 1 2 3 4		Past Wati Varia Prop contr Plan Appr Ther Food Inset Wipi Was In-us Uten Sing	ou teurize ance o ance o rol tr fooco rol d prop cts, ro tamin conal o ing cic shing t se ute rsits, o le-uso	served A Retail Practices are preventive measures t AT+not in compliance COS+ Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot holding thawing methods used eters provided and accurate Food Identification prevention of Food Contamination codents, and animals not present ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used			2 Permit Permit<		ction 246 15 16 15 16 17 18 19 10 11 15 16 17 16 15 16 15 16 17 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 15 16 16 15 16 16 16 15 16 16 16 16 16 16 16 16 16 16		iood a onstru Varew V Varew Varew Varew Varew Varew Varew Varew Varew V V Varew Varew V V V V V V V V V V V V V V V V V V V	nd nc icted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci ate ve t perm t perm ccent	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items Int posted Impliance Status Non-Smokers Protection Act	CCCS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
15 22 22 33 33 33 33 33 33 33 33 33 33 33	8 8 9 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 4 5 1 2 3 4 4 5 6 7 8 9 0 0 1 1 2 3 4 4 5 5 5 6 6 6 7 7 8 9 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1		Past Wate Varia Prop Prop Ther Food Inser Cont Pers Wipi Was In-us Uten Sing Glov	ou teurize er anc ance o ver co rol t foood mom d prop cts, ro tamin sonal o ing ck shing f se ute visits, o le-use	served A Retail Practices are preventive measures t A Retail Provided and source A Retail Prevention of Prevention A Retail Preventin A Retail Prevention A Retail Preventin A Retail Preven			2 ie int ie durin ie duri		ction 2.16 ection (45 46 47 (48 49 50 51 52 53 54 (55 56 57 58 59 59		ood a constru- varew varew varew varew varew varew vorfoo fot and varew varev v v v v v v v v v v v v v v v v v v	nd no icted, ashin d-cor d cold acilitie ge/ref al fac acilitie ge/ref al fac t perm icent t perm icent	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Ities installed, maintained, and clean Ities inspection posted Ities inspection po	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0
15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88 99 00 11 22 33 44 55 66 7 88 99 00 11 22 33 4 1 22 34		Past Wate Varia Prop cont Plan Appr Ther Food Inset Cont Pers Wipi Was In-us Uten Sing Glov	CU teurize ance o ance o rol troved troved d prop cts, ro tamin cts, ro tamin sonal o tamin sonal o tamin se ute tsils, o le-uso ves us y viol	served A Retail Practices are preventive measures t AT-ind in compliance COS- Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature diproperly cooked for hot holding I thawing methods used eters provided and accurate Food Identification prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misils; properly stored equipment and linens; properly stored, dried, handled efsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in as mit, items identified as constituting imminent health hazards si			2 ie int ie durin		ction 2.16 ection (45 16 17 (18 19 10 17 (18 19 10 17 (18 19 10 17 (18 19 10 15 16 17 (15 15 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 16 17 16 17 16 16 17 16 16 17 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 16 16 16 16 16 16 16		iood a onstru Varew Vorfoo Plumbi Sewag oliet fi Sarbag Physics Sarbag Physics Compli Obacc Tobac Compli	nd nc icted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci ate ve t permit ance co pro coo pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure Istalled; proper backflow devices Iwaste water properly disposed Ist properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo Non-Smoker of an identical risk factor may resul			WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr
15 22 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 8 9 0 1 2 3 4 5 6 6 7 8 9 9 0 1 1 2 3 4 1 2 3 4 4 5 6 1 1 2 3 4 4 5 6 6 7 8 9 9 0 1 1 1 1 1 1 1 1 1 1 1 1 1		Past Wate Varie Prop cont Plan Appr Ther Food Insect Wipi Was In-us Uten Sing Glov	OU teurize er and ance (per co rol ti food ti	served A Retail Practices are preventive measures t AT-ind in compliance COS- Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature diproperly cooked for hot holding I thawing methods used eters provided and accurate Food Identification prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misils; properly stored equipment and linens; properly stored, dried, handled efsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in as mit, items identified as constituting imminent health hazards si		ol til on-sis f	2 re int re during WT 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1		ction 2.16 ection (45 16 17 (18 19 10 17 (18 19 10 17 (18 19 10 17 (18 19 10 15 16 17 (15 15 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 16 17 16 17 16 16 17 16 16 17 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 16 16 16 16 16 16 16		iood a onstru Varew Vorfoo Plumbi Sewag oliet fi Sarbag Physics Sarbag Physics Compli Obacc Tobac Compli	nd nc icted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci ate ve t permit ance co pro coo pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained Itites installed, maintained, and clean Intersinstalled, maintained areas used Administrative Items Int posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo			WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wT
15 22 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 8 9 0 1 2 3 4 5 6 6 7 8 9 9 0 1 1 2 3 4 1 2 3 4 4 5 6 1 1 2 3 4 4 5 6 6 7 8 9 9 0 1 1 1 1 1 1 1 1 1 1 1 1 1		Past Wate Varie Prop cont Plan Appr Ther Food Insect Wipi Was In-us Uten Sing Glov	OU teurize er and ance (per co rol ti food ti	served A Retail Practices are preventive measures t A renot in compliance COS• Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature d properly cocked for hot holding thawing methods used eters provided and accurate Food Identification prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled elsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in su mit, items identified as constituting imminent health hazards si recent inspection report in a conspicuous manner. You have t 1-70, 68-14-708, 68-14-708, 68-14-718, 68-14-718, 68	Contrected Co	ol tit cor-sis r cor-sis <td>2 ie int ie durin ie duri</td> <td></td> <td>ction 2.16 ection (45 16 17 (18 19 10 17 (18 19 10 17 (18 19 10 17 (18 19 10 15 16 17 (15 15 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 16 17 16 17 16 16 17 16 16 17 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 16 16 16 16 16 16 16</td> <td></td> <td>iood a oonstru Varew Varev V V V V V V V V V V V V V V V V V V V</td> <td>nd nci icted, ashin d-cor d cold ng ins e and aciltie ge/refi al faci d t perm t perm t perm ccent ance co pro cco pro cco pro</td> <td>HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Imspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo to You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day</td> <td>COS O O O O O O O O O O O O O O O O O O</td> <td>R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>WT 1 1 1 1 2 2 2 1 1 1 1 1 0 WT 0 wr food of this</td>	2 ie int ie durin ie duri		ction 2.16 ection (45 16 17 (18 19 10 17 (18 19 10 17 (18 19 10 17 (18 19 10 15 16 17 (15 15 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 17 16 16 17 16 17 16 16 17 16 16 17 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 16 16 16 16 16 16 16		iood a oonstru Varew Varev V V V V V V V V V V V V V V V V V V V	nd nci icted, ashin d-cor d cold ng ins e and aciltie ge/refi al faci d t perm t perm t perm ccent ance co pro cco pro cco pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Imspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo to You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	COS O O O O O O O O O O O O O O O O O O	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 WT 0 wr food of this
15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 8 9 0 1 2 3 4 5 6 6 7 8 9 0 1 2 3 4 1 2 3 4 1 2 3 4 1 2 3 4 1 2 3 4 1 1 2 3 4 1 1 1 1 1 1 1 1 1 1 1 1 1		Past Wate Varia Prop cont Plan Appr Plan Food Insection Wipi Was In-us Uten Sing Glov ect an Sing Glov	ou teurize er anci ance (per co rol ti fooci roved d prop tamini cits, ro tamini cits, ro tamini sonal (ing cit shing 1 se ute ssils, (je-ussi ves us ter so so tamini se ute ssils, (je-ussi ves us ter so tamini se ute ssils, (je-ussi ves us ter so ter so t	served A Retail Practices are preventive measures t A rend in compliance COS- Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot holding thawing methods used eters provided and accurate Food Identification prevention of Food Contamination colents, and animals not present ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled elsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in se mit, items identified as constituting imminent health hazards at prove time stored for specialized properly used and stored, used sed properly ations of risk factor items within ten (10) days may result in se mit, items identified as constituting imminent health hazards at prove time stored for specialized properly used and stored, used sed properly		ol tit cor-sis r cor-sis <td>2</td> <td>rodur Jinsp 4 4 4 4 4 5 5 5 5 5 5 5 5 1 5 5 1 5 5 1 5 5 1 5 5 1 5</td> <td>ction ction (45 45 45 45 47 (48 49 47 (48 49 40 57 56 57 58 59 16 57 58 59 17 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 16 16 16 16 16 16 16</td> <td></td> <td>iood a oonstru Varew Varev V V V V V V V V V V V V V V V V V V V</td> <td>nd no icted, ashin d-cor d cold ng ins e and aciltie ge/refi al faci ate ve t perm cont aco pro co pro co pro co pro co pro</td> <td>HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly disposed; facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative items Init posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo tiing a written request with the Commissioner within ten (10) day</td> <td></td> <td>R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 WT 0 2024</td>	2	rodur Jinsp 4 4 4 4 4 5 5 5 5 5 5 5 5 1 5 5 1 5 5 1 5 5 1 5 5 1 5	ction ction (45 45 45 45 47 (48 49 47 (48 49 40 57 56 57 58 59 16 57 58 59 17 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 17 16 16 16 16 17 16 16 16 16 16 16 16 16 16 16		iood a oonstru Varew Varev V V V V V V V V V V V V V V V V V V V	nd no icted, ashin d-cor d cold ng ins e and aciltie ge/refi al faci ate ve t perm cont aco pro co pro co pro co pro co pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly disposed; facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative items Init posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo tiing a written request with the Commissioner within ten (10) day		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 WT 0 2024
15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 8 9 0 1 2 3 4 5 6 6 7 8 9 0 1 2 3 4 1 2 3 4 1 2 3 4 1 2 3 4 1 2 3 4 1 1 2 3 4 1 1 1 1 1 1 1 1 1 1 1 1 1		Past Wate Varia Prop cont Plan Appr Plan Food Insection Wipi Was In-us Uten Sing Glov ect an Sing Glov	ou teurize er anci ance (per co rol ti fooci roved d prop tamini cits, ro tamini cits, ro tamini sonal (ing cit shing 1 se ute ssils, (je-ussi ves us ter so so tamini se ute ssils, (je-ussi ves us ter so tamini se ute ssils, (je-ussi ves us ter so ter so t	served A Retail Practices are preventive measures t A renot in compliance COS• Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature d properly cocked for hot holding thawing methods used eters provided and accurate Food Identification prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & displa cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled elsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in su mit, items identified as constituting imminent health hazards af recent inspection report in a conspicuous manner. You have t 1-70, 68-14-708, 68-14-708, 68-14-718, 6	e contr corrected correcte	ol tit on-sis r	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	a a a a a a a a a a a a a a a a a a a	ction ct		iond a constru- varew lonfoo fot and lot and l	nd no icted, ashin d-cor d cold aciiti a faci al faci al faci al faci at permit cont ance co pro co	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips statet surfaces clean Physical Pacilities Awater available; adequate pressure stalled, proper backflow devices I waste water properly disposed as: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative items Init posted Inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo a, You are required to post the food service establishment perm Iting a written request with the Commissioner within ten (10) day and and integen in	COS O O O O O O O O O O O O O O O O O O	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 WT 0 wr food of this

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mon	th at the county health department.	RDA 629
	Please call () 6153405620	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Rancho Cantina 3 Bar Establishment Number #: 605323761

. .

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)							

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
41:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rancho Cantina 3 Bar Establishment Number : 605323761

Comments/Other Observations		
):		
:		
). 		
k:		
);		
): 		
):		
):		
2:		
3:		
4:		
D:		
5.		

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.

Establishment Information

Establishment Name: Rancho Cantina 3 Bar Establishment Number : 605323761

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Rancho Cantina 3 Bar Establishment Number #: 605323761

Sources		
Source Type:	Source:	

Additional Comments