

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



Establishment Information	
Establishment Name:	Salsarita's
Establishment Number #:	605226365

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)
Triple sink	QA	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes (walk in cooler)	Cold Holding	38
Raw ground beef (walk in cooler)	Cold Holding	37
Raw chicken (walk in cooler)	Cold Holding	38
Salsa (walk in cooler)	Cold Holding	37
Chicken (warmer)	Hot Holding	157
Chicken (warmer)	Hot Holding	157
Queso (hot box)	Hot Holding	173
Salsa (prep bar)	Cold Holding	49
Green salsa (prep bar)	Cold Holding	50
Salsa (reach in)	Cold Holding	45
Guacamole	Cold Holding	45
Steak	Hot Holding	173
Queso	Hot Holding	171
Diced tomatoes	Cold Holding	38

Observed Violations

Total # 8

Repeated # 0

20: Salsas on prep bar holding 49-50°F upon inspector arrival. Salsa was moved to a heavy ice bath placed on cart until prep bar is repaired and able to hold TCS foods at 41°F or below. Reach in cooler behind prep bar holding TCS foods 44-46°F. Asked PIC to move all TCS foods from reach in cooler to a cold holding unit capable of holding TCS foods at 41°F or below. TCS foods must be held at 41°F or below.

26: Chemicals stored in bottles with no lid and unlabeled. Chemicals must be stored in a labeled container with lid or nozzle to help prevent spills.

34: Thermometers in reach in cooler by prep bar broken and unreadable.

37: Sugar stored on establishmnet floor near bleach bottles.

42: Dishes stored wetnested, dishes must be stored dry to help prevent microbial growth.

45: Ice machine panel in poor repair.

45: Reach in cooler near prep bar handles in poor repair.

53: Walls dirty around rear chemical area, ice machine.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Good handwashing observed.
- 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: Food 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.
- 19: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.
- 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.

***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: GFS

Source Type: Water

Source: Public

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Prep bar holding salsa 49-50°F, reach in cooler near prep bar holding TCS foods 44-45°F. Multiple chemicals stored in unlabeled uncovered bottles. Chemicals must be stored in a labeled container and have a lid to prevent spills.