



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



***Establishment Information***

Establishment Name: El Maguey #3  
Establishment Number #: 605262786

***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)
Dishwasher	Chlorine	50	
Sanitizer buckets	Chlorine	50	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk-in cooler	39

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Queso	Hot Holding	146
Rice	Hot Holding	152
Refried beans	Hot Holding	161
Ground beef	Hot Holding	148
Chicken	Cooking	172
Chicken	Hot Holding	152
Milk	Cold Holding	41
Rice- Walk-in cooler	Cold Holding	41
Refried beans	Cold Holding	41
Cooked poblano peppers	Cold Holding	41
Raw chicken	Cold Holding	40
Diced tomatoes	Cold Holding	40
Pico	Cold Holding	41
Raw shrimp	Cold Holding	41

### Observed Violations

Total # 2

Repeated # 0

18: Queso and chicken temping 48°F that had been cooked and cooled last night. Embargoed 5 pounds of queso and 5 pounds of chicken because it had not cooled within the required time. Educated Manager on correct cooling procedures.

31: Cooling large amounts of queso in plastic containers or metal containers with the lid on.

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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: Cooks and servers correctly washing hands.
- 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: Sysco, IWC, La Fogata
- 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.
- 19: See temperatures.
- 20: 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: (NA) No food held under time as a public health control.
- 23: On menu.
- 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:

\*\*\*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: Water Source: HUD

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Critical #18