### TENNESSEE DEPARTMENT OF HEALTH ND SERVICE ESTABLISHMENT INSPECTION REPOR

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT										ON REPORT	SCORE				
13																-	7 (		
Estab	ishr	nen	t Na	me	Нарру Ме	exican Restaura	nt					Tree	o of l	Establ	in linear o	O Fermer's Market Food Unit  O Permanent O Mobile	/ }	$\prec$	<u> </u>
Address				7935 Winchester Rd. Type of Establishment O Temporary O Seasonal											,				
City				Memphis Time in 01:00 PM AM / PM Time out 02:40: PM AM / PM															
Inspec	tion	n Da	rte		02/21/2	023 Establishment	60521857	8		_	Emba	argoe	d 0	)					
Purpo	se c	of In	spec	tion	Routine	O Follow-up	O Complaint			<b>O</b> Pr	elimin	ary		C	Cor	nsultation/Other			
Risk (	ate				01	<b>3</b> 62	<b>O</b> 3		_	<b>O</b> 4	_					up Required 邕 Yes O No Numb	er of Sea	<u>s</u> 2	50
		R	18K													d to the Centers for Disease Control and P control measures to prevent illness or inju		n	
		(Ma	rk de	nigne	ted compliance i											INTERVENTIONS ach liam an applicable. Deduct points for category or a	ubcatego	<b>5</b> -)	
IN=i			ance		OUT=not in com	pliance NA=not applicable		ed		cc						spection R=repeat (violation of the same code	provision)		
	1 0	UT	NA	NO		Supervision		cos	R	WT	F	IN	aut	NA	NO	Compliance Status Cooking and Reheating of Time/Temperate		25 1	tw 1
1 8	8	0		_	Person in char performs dutie	ge present, demonstrates	knowledge, and	0	0	5	16	111	001	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			21
2	<u></u>	о О	NA	NO		Employee Health and food employee awaren	ess: reporting	0	0			õ	ŏ	ŏ		Proper reheating procedures for hot holding	_		5 5
<b></b>	-	ŏ				estriction and exclusion	eos, reporting	ŏ	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Tim a Public Health Control	• ==		
4		о О	NA			Good Hygionic Practic tasting, drinking, or tobacc			0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures			<u>,</u>
5 8	ŝ i	0	NA		No discharge f	rom eyes, nose, and mout enting Contamination	h	ŏ	ŏ	5	20	õ	Š	ŏ		Proper cold holding temperatures Proper date marking and disposition	- 0		5
6 (	> 2	No.	nun.		Hands clean a	nd properly washed		0	0		22		0	0 第		Time as a public health control: procedures and rec		_	-
78	-	0	0	0	alternate proce	contact with ready-to-eat fo dures followed		0	0	5		IN	OUT		NO	Consumer Advisory		-	+
	1 C	UT	NA	NO		sinks property supplied and Approved Source	d accessible		0	2	23	~~	0	0		Consumer advisory provided for raw and undercook food	ed c		<u>،</u>
9 X 10 C		8	0			from approved source at proper temperature		8	0			IN	OUT		NO	Highly Susceptible Populations			J.
11 8	8	0				ondition, safe, and unadul ds available: shell stock ta		0	0	5	24	-	0	22		Pasteurized foods used; prohibited foods not offered			<u>'l</u> °
12 (	_	о лл	X	O NO	destruction	stection from Contami		0	0		25	IN O	OUT	NA		Chemicals Food additives: approved and properly used		नव	1
13 8	8	0	0	-	Food separate	d and protected urfaces: cleaned and sani		8	8		26	<u>戻</u> IN	0	NA	· .	Toxic substances properly identified, stored, used Conformance with Approved Procedure		0	
14 ( 15 §	8	õ	-	J	Proper disposit	tion of unsafe food, returned		6	0	2	27	_	0	20	NU	Compliance with variance, specialized process, and			5
	•			_	served											HACCP plan		_	<u> </u>
				Go	od Retail Pra	ctices are preventive	measures to c						_		geni	s, chemicals, and physical objects into foo	ds.		
				00	T=not in complian		COS=com	ected o	n-site					3		R-repeat (violation of the same code prov		_	
		UT				mpliance Status fe Food and Water		cos	R	WT		0	UT			Compliance Status Utensils and Equipment	00	XS R	E WT
28 29					ed eggs used wi d ice from appro				8		4	5				infood-contact surfaces cleanable, properly designed and used	· (		1
30					obtained for spe	cialized processing metho Temperature Control	ds	ŏ	ŏ	Ĩ	4	6 8				g facilities, installed, maintained, used, test strips		0	1
31	T	0				sed; adequate equipment	for temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean	- 0		1
32	+	_	cont Plan		property cooke	d for hot holding		0	0		4		UT K	lot and	1 cold	Physical Facilities I water available; adequate pressure			2
33 34	_				thawing method eters provided a			0		1	4					stalled; proper backflow devices waste water properly disposed			
	_	UT	The	- North		ood identification		Ľ		<u> </u>	5					es: properly constructed, supplied, cleaned		ŏ	
35		_	Foo	d prop	,	ginal container; required re		0	0	1	5		_	-	·	use properly disposed; facilities maintained	0		
36	-	ют О	Inse	nte n		n of Food Contaminat nais not present	lon	0	0	2	5	_	-			ilties installed, maintained, and clean Intilation and lighting; designated areas used			-
37	+	-	_			during food preparation, st	toman & display	0	0	1	F	-	UT	ocque	10 40	Administrative items	-	1	<u> </u>
38	_	_			cleanliness	coming rood preparation, a	totage a display	6	0	-	5			Jument	t pern	nit posted			
39		Ó	Wip	ng ci	ths; properly us			0	0	1						inspection posted			۶T °
40	_	O	wilds	ning	ruits and vegeta Pro	per Use of Utensils			0							Compliance Status Non-Smokers Protection Act	YE	e N	o wi
41 42	_				nsils; properly s equipment and li	tored nens; properly stored, drie	d handled	8	00		5	7				with TN Non-Smoker Protection Act ducts offered for sale		Ha	í o
43		0	Sing	le-us		articles; properly stored, u		0	ŝ	1	5	9				oducts are sold, NSPA survey completed	10	ò	<u>ہ</u> ا
	-					or items within ten (10) days	may result in susper				servic	0 est	ablish	ment p	ermit.	Repeated violation of an identical risk factor may result i	n revocatio	n of v	your for
service	est.	ablis 1 po	st the	nt pen most	nit. Items identifie recent inspection	d as constituting imminent h report in a conspicuous man	waith hazards shall b mar. You have the rig	e corre ght to r	ected i	immed	iately	or op	eration	ns shall	l ceas	e. You are required to post the food service establishmen fling a written request with the Commissioner within ten (1)	permit in	a con	spicuou
report.					14-703, 68-14-706,	68-14-708, 68-14-709, 68-14-7	11, 68-14-715, 68-14-7	16, 4-5	-320.			(	7		P				

Signature of Person in Charge

02/21/2023

23 Date Signature of ZnuHonmental Health Specialist

02/21/2023

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mo	RDA 629	
(Net: 0-15)	Please call (	) 9012229200	to sign-up for a class.	104.023

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



#### Establishment Information

Establishment Name: Happy Mexican Restaurant Establishment Number #: 605218578

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Automatic machine	Bleach	0	0

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in freezer	19
Walk in cooler	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Wings	Cold Holding	55
Raw chicken wings	Cold Holding	55
Tomato	Cold Holding	40
Shrimp	Cold Holding	48
Chorizo	Cold Holding	52
Raw beef	Cold Holding	47
Raw chicken	Cold Holding	45
Pico de gallo	Cold Holding	50
Ground beef	Cold Holding	46
Bacon	Cold Holding	45
Sliced tomato	Cold Holding	48
Lettuce	Cold Holding	47
Chicken breast	Cold Holding	55
Egg	Cold Holding	47
Lettuce	Cold Holding	52

#### Observed Violations

Total # 9

Repeated # 0

6: Cook did not wash hands between handling raw foods and cooked foods.

8: No paper towels in hand sink near prep station.

14: Dirty wrench found on prep line in kitchen.

20: Food items listed as cold holding are over 41F.

21: Taco meat did not have date marking.

37: Foods are not covered in cooler.

42: Spoons and other utensils in the handsink next to three compartment sink.

46: No test strips

48: No hot water at hand sink near prep station.

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



#### Establishment Information

Establishment Name: Happy Mexican Restaurant Establishment Number : 605218578

Comments/Other Observations		
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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: Happy Mexican Restaurant Establishment Number: 605218578

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Happy Mexican Restaurant
Establishment Number #: 605218578

Sources				
Source Type:	Food	Source:	Us foods	
Source Type:	Food	Source:	Rest.depot	
Source Type:	Food	Source:	Sciara	
Source Type:		Source:		
Source Type:		Source:		

### Additional Comments

Given Food Safe Donation to PIC.