TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								SCORE							
Estal	مني bish	men	t Nan		El Metate I, I	nc						Tur	o of	Establ	is lines of	Farmer's Market Food Unit O Formanent O Mobile	9	1		
Addr	Address 1238		1238 Taft Hw	<i>I</i> Y.					_	1 yr	Xe or	CSIGDI	ISTITI	O Temporary O Seasonal						
		11	·1	5 A	M			а. т.		ut 12:00: PM AM/PM										
City					10/25/202	2 Establishment#									me o	ut <u>12.00</u> , <u>1111</u> AM/PM				
Inspe								1		-	Emba	-	d -			l				
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pro	limin	ary		C	Co	nsultation/Other				
Risk	Cate				01	<u>\$1</u> 02	O 3	-		O 4	-					up Required X Yes O No	Number of S		90	
		_														control measures to prevent illne		aon		
					ad compliance status											INTERVENTIONS such item as applicable. Deduct points for o				
IN-	in co	mpli		19141		e NA=not applicable	NO=not observe		NG Jule							spection R=repeat (violation of the				
_				_		liance Status	10 10 000110	COS	R		Ĩ			010 00		Compliance Status			R	WT
	IN (DUT	NA	NO		Supervision						IN	ou	T NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
		0			Person in charge pro performs duties	esent, demonstrates kno	owledge, and	0	0	5		23	0		0	Proper cooking time and temperatures		8	0	
2			NA	NO		Employee Health od employee awarenes:	s reporting	0			17	8	0	0	0	Proper reheating procedures for hot hold		0	0	Ŷ
	_	ŏ			Proper use of restric		s, reporting	ŏ	ŏ	5		IN	ou	T NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
	IN (DUT	NA	NO	Good	d Hygienic Practices)					×	0			Proper cooling time and temperature		0	0	
4	<u>s</u>	응				g. drinking, or tobacco u ryes, nose, and mouth	150		0	5	19 20		0		0	Proper hot holding temperatures Proper cold holding temperatures		0	00	
	IN (OUT	NA	NO	Preventin	g Contamination by	Hands					×	õ		0	Proper date marking and disposition		ŏ	ŏ	5
_		0			Hands clean and pro	operly washed ct with ready-to-eat food	is or approved	0		5	22	0	0	×	0	Time as a public health control: procedu	res and records	0	0	
		0	0	0	alternate procedures	s followed		0	0	·		IN	ou	T NA	NO	Consumer Advisory				
	IN (OUT	NA	NO		properly supplied and a Approved Source	ccessible		0	2	23	×	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
9)			~		Food obtained from Food received at pro	approved source		00	0			IN	ou	-	NO	Highly Susceptible Popula	rtions		_	
11	×	ö		<u>×</u>	Food in good condit	ion, safe, and unadultera		ŏ	ŏ	5	24	0	0	25		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	0	0	×	0	Required records av destruction	ailable: shell stock tags	, parasite	0	0			IN	ou	T NA	NO	Chemicals				
13			NA	NO		tion from Contaminat	tion	~			25	0 笑	8	X		Food additives: approved and properly u		0	2	5
14		ő	ð		Food separated and Food-contact surfac	es: cleaned and sanitize	d	ŏ	ŏ	5	20	IN	_	T NA	NO	Toxic substances properly identified, sto Conformance with Approved P		-	-	
15	_	0			Proper disposition or served	f unsafe food, returned f	food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
_	-	_											_	-	_					
				Goo	d Retail Practice	is are preventive m							_	·	gens	s, chemicals, and physical object	s into foods.			
				011	T=not in compliance		COS=corre			а ()						R-repeat (violation of the sam	a code novulaion)			
	_			00	Compl	iance Status	000-0010		R		Ĕ					Compliance Status		COS	R	WT
28	_	OUT		eurize	Safe Fo d eggs used where r	required		0	0	1			UT	Food a	nd no	Utensils and Equipment prood-contact surfaces cleanable, proper	ly designed.			
29 30		0	Wate	r and	ice from approved s	ource		0	0	2	4	> 1				and used	,	0	٥	1
30		DUT		nce c		ed processing methods perature Control		0	0	1	44	5 (<u>ہ</u>	Warew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
31			Prop		oling methods used; a	adequate equipment for	temperature	ο	0	2	47	_	O I UT	Nonfoo	d-cor	ntact surfaces clean		0	0	1
32	: +	_			properly cooked for	hot holding		0	0	1	41			Hot and	d cold	Physical Facilities I water available; adequate pressure		0	0	2
33	_				thawing methods use				0	1	4	_				stalled; proper backflow devices			0	2
34		DUT	inen	nome	eters provided and as Food I	identification		0	0	1	5	_	-			i waste water properly disposed es: properly constructed, supplied, cleane	d	0	0	2
35		0	Food	i prop	erly labeled; original	container; required reco	rds available	0	0	1	53	_				use properly disposed; facilities maintaine		0	0	1
	-	DUT			Prevention of	Food Contamination					5	3 3		Physica	al fac	ilities installed, maintained, and clean		0	0	1
36		0	Insec	ts, ro	dents, and animals n	oot present		0	0	2	54	•	0	Adequa	ate ve	entilation and lighting; designated areas us	ied	0	0	1
37		0	Cont	amina	tion prevented durin	g food preparation, store	age & display	ο	0	1		0	UT			Administrative Items				
38					leanliness			0	0	1	54					nit posted		0	0	0
39 40					ths; properly used ar ruits and vegetables	nd stored		0		1	54	\$ (0	Most re	cent	inspection posted Compliance Status		O VES		WT
-40		DUT			Proper	Use of Utensils				-						Non-Smokers Protection	Act			
41 42					nsils; properly stored	properly stored, dried,	handled		8		5					with TN Non-Smoker Protection Act oducts offered for sale		X	읭	0
43						es; properly stored, used			ŏ		5	5				roducts are sold, NSPA survey completed		ŏ	ő	*

rmit. Repeated violation of an identical risk factor may result in revocation of your foo cease. You are required to post the food service establishment permit in a conspicuou is within ten (10) days vs of risk factor ite ult in s our food service establishe zards shall be corre ately or ope ting imm cent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of the 703, 68-14-708, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329. st recent in KP-

aquil 71

O Gloves used properly

44

10/25/2022

.2		
Date	Signature of Env	ronmental Health Specialist

10/25/2022

Signature of Person In Charge

	Date	Signatu	TE OLEUM	5

0 0 1

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

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Metate I, Inc Establishment Number #: 605226537

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 wenty-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.	
Sarage 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishmachine	Chlorine	100	
Sani buckets	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	167
Rice	Hot Holding	167
Cut tomatoes-on ice	Cold Holding	41
Pico de gallo-prep top	Cold Holding	41
Raw shell eggs-on counter	Cold Holding	75
Carne asada-2 dr reach in	Cold Holding	38
Raw shrimp-cold drawers	Cold Holding	37
Rice	Hot Holding	150
Chicken	Hot Holding	167
Beans-walk in	Cold Holding	38
Raw steak-walk in	Cold Holding	38
Queso	Hot Holding	136
Milk-1 dr waitress area	Cold Holding	41

Total # 4

Repeated # 0

20: Eggs on prep counter at 75F. Eggs must be kept cold at 41F or below. Eggs were discarded as a precaution.

31: Ice bath for cut tomatoes is not prepared properly on cook line. Fill ice bath to level of food product to ensure proper cold holding temperatures.

45: Bug zapper located over shelving holding "clean" dishes. Relocate bug zapper or equpment so as to prevent contamination.

53: Flooring is in poor repair. Concrete flooring is not sealed in various areas. Flooring must be smooth, non absorbant, easily cleanable and durable.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: El Metate I, Inc Establishment Number : 605226537

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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 proper handwashing by employees.

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 obtained from approved source

- 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: (IN) All TCS foods are properly reheated for hot holding.
- 18: Beans properly cooling in Ice bath.
- 19: (IN) Hot holding temperatures are held at 135F or 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: 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.

Establishment Information

Establishment Name: El Metate I, Inc

Establishment Number : 605226537

Comments/Other Observations (cont'd)

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

Establishment Inform	nation		
Establishment Inform Establishment Name:	Metate I, Inc		
Establishment Number #:	605226537		

Sources			
Source Type:	Food	Source:	US Foods
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments