TENNESSEE DEPARTMENT OF HEALTH

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Chine State	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT			SCORE															
Estal	viike sishi	men	t Name	Viva	Mexico	o - Bar										Fermer's Market Food Unit Sent Permanent O Mobile	\bigcap	(
Addr				6063	3 Mt Mc	oriah					_	Тур	be of	Establi	shme	O Temporary O Seasonal	U		
City				Merr	nphis		Timo k	11	·5	0 A	M		M/P	м ть	200	ut 12:05; PM AM / PM			
,				$\frac{10}{10}$	26/20	21	ment # 60522778								ne or	<u></u>			
Inspe						O Follow-up	OComplaint			- O Pr					0	nsultation/Other			
Purpose of Inspection Risk Category			une						çamar	ary						0			
RISK	Cate		isk Fa						vior					y repo	rtec	to the Centers for Disease Control and Pr			
				contrib	uting fac											control measures to prevent illness or inju	Ŋ.	_	
		(110	rk desig	nated com	pliance stat	FOOD us (IN, OUT, NA, N	BORNE ILLNESS RI 0) for each numbered iter	SK F.	ACT	ORS mark	AND 61 01	РU Л, н	BLIC MK C	CS or R	LTH for a	INTERVENTIONS ach liam as applicable. Deduct points for category or a	ibantegor	r-)	
IN-	in ca	mpīi	nce	OUT=n		nce NA=not app					S=co	rrecte	d on-s	site duri	ng ins	pection R=repeat (violation of the same code			1
	N C	NIT.	NA N	0	Com	pliance Statu Supervisio		COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperatu	_	S R	WT
	-	-		_	n in charge i		nates knowledge, and					IN	OUT	NA	NO	Control For Safety (TCS) Foods	- I		
		<u> </u>	NA N	perform	ms duties		÷ ·	0	0	5	16 17	0			-	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
2			NA N		ement and	Employee He food employee av	wareness; reporting	0	0		۲					Ceeling and Heiding, Date Marking, and Tim		10	
	~	0			r use of rest	riction and exclus	ion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4		끼	NA N	_		od Hyglonic Pr ting, drinking, or t			0			0	0	<u>X</u>		Proper cooling time and temperature Proper hot holding temperatures	0	0	-
5	2	0		No dis	charge from	reyes, nose, and	mouth	ŏ		5	20	25	0	0		Proper cold holding temperatures	0	0	1.
		끼	NA N			ing Contaminat properly washed	tion by Hands	0	0	_		0		22		Proper date marking and disposition	0	-	-
_	_	õ	0 0	No bar	re hand con	tact with ready-to	eat foods or approved	ō	ŏ	5	22		0	×		Time as a public health control: procedures and reco	rds O	0	
8	2	0		Handy		res followed is properly supplic	ed and accessible	-	0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercook	o b	0	
	N (NAN		utained from	Approved Source m approved source		0	0		123	IN	OUT		NO	food Highly Susceptible Populations	–	10	-
10	0	0	0 3	Food r	eceived at p	proper temperatur	e	0	0		24		0	0		Pasteurized foods used; prohibited foods not offered	0	0	6
11)	_	2	<u>×</u> (Damie		tition, safe, and u available: shell st	nadulterated ock tags, parasite	0	0	5	1	_	OUT				Ť	10	L ů
		0	XX C	destru	ction	ction from Com		0	0		25	IN O		NA XX	NO	Chemicals Food additives: approved and properly used	- 0	ТО	
13	3	0	0	Food s	separated an	nd protected		_	0	4	26	Ř	ŏ			Toxic substances properly identified, stored, used	0	ŏ	5
14)	_		0			aces: cleaned and of unsafe food in	sanitized sturned food not re-	0	0	5		IN	OUT	-	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			1
15	8	0		served		or unsure rood, in		0	0	2	27	0	0	黨		HACCP plan	0	0	5
			G	ood Ret	ail Practic	ces are prever	tive measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foo	is.		
										а г /.\				8					
_			(OUT=not in	compliance Com	pliance Status	COS=com	cted o	R	during WT	inspe	ction				R-repeat (violation of the same code provis Compliance Status		S R	WT
	_	DUT				Food and Wate	r		<u> </u>			0	UT			Utensils and Equipment		-	
28		0	Water a	nd ice fro	used when m approved	source		8	0 0 0	1	4	5				infood-contact surfaces cleanable, properly designed and used	0	0	1
30		0 50T	Varianc	e obtaine		ized processing r mperature Con		0	0	1	4	6	0	Narewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31	-	0		cooling m			ment for temperature	0	0	2	4	_	-	Vonfoo	d-cor	tact surfaces clean	0	0	1
32		-	control Plant fo	od proper	ly cooked fo	or hot holding		-	0			_	UT O	lot and	Loold	Physical Facilities I water available; adequate pressure	- 0	10	2
33		0	Approve	ed thawing	g methods u	ised		ŏ	0	1	4	_				stalled; proper backflow devices	ŏ	0	2
34		0 50T	Thermo	meters pr	ovided and	accurate d identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned	0		
35	-	_	Food pr	operly lab			red records available	0	0	1		_				use properly disposed; facilities maintained	ő		
		DUT				of Feed Contan		-	-	-			-	-		lities installed, maintained, and clean	0	-	
36		0	Insects,			s not present		0	0	2	5	_	-			ntilation and lighting; designated areas used	0	-	-
37		0	Contam	ination pr	evented dur	ring food preparat	ion, storage & display	0	0	1		0	υт			Administrative Items		-	
38				al cleanlin				0	0	1			0	Durrient	pern	nit posted	0	0	0
39 40					perly used d vegetable			8	8		5	6 (0	vlost re	cent	Compliance Status		0	wr
-40		DUT	**051111)	y nons an		r Use of Utensi	la .			_						Non-Smokers Protection Act		-	-
41					roperly store	ed ns; properly stores	d diad bandlad	8	8		5	7				with TN Non-Smoker Protection Act ducts offered for sale		8	•
43		0	Single-u	se/single	-service arti	cles; properly stored	red, used	0	0	1	5	9				oducts are sold, NSPA survey completed	- 0	lŏ	Ľ
44		0	Gloves	used prop	xeny			0	0	1									

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent 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 this

report. 75 A 100 100, 68-14-2	706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.	• • • •	
	10/26/2021	X.	10/26/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on ou	r website, http://tn.gov/health/article/eh-foodservic	e ****
	Erec feed cefety training classes are synilable	each month at the county health department	

	readents love safety methodal servers and a result, https://www.servers.	
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health depa Please call () 9012229200 to sign-up for a class.	artment. RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Viva Mexico - Bar Establishment Number #: 605227783

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.	
	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

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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.

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Establishment Name: Viva Mexico - Bar

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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:	Source:	

Additional Comments