

Establishment Name

Purpose of Inspection

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Mount Juliet City

Time in 01:45 PM AM / PM Time out 01:59: PM AM / PM

Follow-up Required

02/16/2024 Establishment # 605323606

12894 Lebanon Rd.

Cuerno Grill Bar

Embargoed 0

Inspection Date Routine

∰ Follow-up O Complaint

О3

O Preliminary O Consultation/Other

O Yes 疑 No

SCORE

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for a

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						d		С
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ПX	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			fandwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	20	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served		0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ε.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

Signature of Person In Charge

pect	on	R-repeat (violation of the same code provision)			W					
Compliance Status										
	OUT Utensils and Equipment									
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1					
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1					
47	0	Nonfood-contact surfaces clean	0	0	1					
	OUT	Physical Facilities								
48	0	Hot and cold water available; adequate pressure	0	0	- :					
49	0	Plumbing installed; proper backflow devices	0	0	-:					
50	0	Sewage and waste water properly disposed	0	0	- 3					
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-					
52	0	Garbage/refuse properly disposed; facilities maintained	0	0						
53	0	Physical facilities installed, maintained, and clean	0	0						
54	0	Adequate ventilation and lighting; designated areas used	0	0						
	OUT	Administrative Items			Ī					
55	0	Current permit posted	0	0						
56	0	Most recent inspection posted	0	0						
		Compliance Status	YES	NO	W					
	Non-Smokers Protection Act									
57		Compliance with TN Non-Smoker Protection Act	- X	0						
58		Tobacco products offered for sale	0	0	1					
59		If tobacco products are sold, NSPA survey completed	0	0						

on report in a conspicuous manner. You have the right to request a hi en (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320,

02/16/2024

nature of Environmental Health Specialist

02/16/2024

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Cuerno Grill Bar							
Establishment Number #: 605323606							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable for	orm 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 r	ot completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	d or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)			
Equipment Temperature							
Description			Tamparahus / Esh				
Decomption			Temperature (Fah	renneit)			
Food Temperature							
Description		State of Food	Temperature (Fah	renhelt)			
I							

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
35:
45:
***See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Cuerno Grill Bar				
Establishment Number: 605323606				
Comments/Other Observations				
1: 2: 3: 4: 5: 6: 7:				
2:				
3:				
4:				
5:				
6:				
7:				
8: Item corrected. Replaced soap and paper towels.				
9:				
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24:				
25:				
26:				
27:				
7: 8: Item corrected. Replaced soap and paper towels. 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: Item corrected 58:				
58:				

Additional Comments	
See last page for additional comments.	

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605323606	Establishment Information	
Establishment Number: 605323606 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Cuerno Grill Bar	
Additional Comments (cont'd)	Establishment Number: 605323606	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contists	
See last page for additional comments.		
	See last page for additional comments.	

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Establishment Name: Cuerno Grill Bar							
Establishment Number #: 605323606							
Sources	7						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
See routine inspection for comments							