

Establishment Name

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

MARGARITAS OF CORDOVA

Type of Establishment Represent O Mobile

Address 1805 N GERMANTOWN PKWY

O Temporary O Seasonal

O Farmer's Market Food Unit

O Yes 疑 No

City Cordova Time

Time in 11:25, AM AM / PM Time out 12:05; PM AM / PM

01/17/2023 Establishment # 605255188

Embargoed 000

Purpose of Inspection O Routine B Follow-up O Complaint

O Preliminary O Consultation/Other

Risk Category O 1

оз

Follow-up Required

Number of Seats 220

lisk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Hem. For Hems marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								S
Compliance Status							R	WT
	IN	OUT	NA	NO	Supervision			
1	糕	0			erson in charge present, demonstrates knowledge, and offerms duties		0	5
	IN OUT NA NO Employee Health							
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA NO Good Hygienic Practices					
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	_
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	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			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1 1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	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	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	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	0	Proper hot holding temperatures	0	0	1
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	X	Thermometers provided and accurate	0	0	г
	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	326	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		Т
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	126	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision		_	_
		Compliance Status	COS	R	8
	OUT	Utensils and Equipment		_	_
45	×	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48		Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	50 O Sewage and waste water properly disposed			0	
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

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. T.C.A. 100, 68-14-706, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge

01/17/2023

Date Signature of Environmental Health Specialist

01/17/2023

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 9012229200 to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: MARGARITAS (
	Establishment Information								
Establishment Number #: 605255188									
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NSPA Survey - To be completed if									
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	d by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
			1						
Food Temperature									
Food Temperature		State of Food	Temperature (Fah	renheit)					
		State of Food	Temperature (Fahi	enhelt)					
		State of Food	Temperature (Fah	renheit)					
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		State of Food	Temperature (Fahi	renheit)					
		State of Food	Temperature (Fah	renheit)					
		State of Food	Temperature (Fah	renheit)					

Observed Violations
Total # 9
34: Ensure thermometers are available in the walk in cooler and walk in freezer. 35: Observed several containers without labels (chips). Educate employees on the importance of labeling large containers of food. 37: Obseved containers of food on the floor of the walk in cooler. Ensure items are placed at least 6 inches off the ground. Observed keys near the microwave area. Ensure personal items are stored away from the prep areas. 41: Observed handles in the raw chicken and raw steak containers. Ensure handles are not stored in the food items. 44: Observed employees changing tasks without washing their hands and put on a new set of gloves.
45: Ensure cutting boards are free of grooves. Observed dirt build up on the can opener. 47: Observed food spills on the trays of the hot holding box. Ensure the hot holding box storing the potatoes and meat are clean. 51: Left sink of the womens restroom is not working. Sinks of the mens restroom are not clean. 53: Ceiling vents in the kitchen area are dirty and ceiling tiles coming down in the
restroom hallway.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
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Comments/Other Observations	
1: PIC demonstrates proper knowledge.	
2: 3:	
4:	
5:	
6: Observed employees washing their hands. Continue to educate employees on the importance of washing their hand	IS
between tasks.	
7: Observed employees properly scooping the tortilla chips.	
8: 9:	
10:	
10. 11:	
12:	
13: No container of queso above the oven.	
Steak, chicken, and carrots are properly stored.	
Observed pieces of raw chicken in the raw steak container that was being cold held. Raw chicken and raw steak are	
stored next to each other. Educate employees on the importance of keeping raw chicken and steak separate from one	a
another.	
PIC educated employees on the importance of cooking items separately on the grill.	
14 :	
15 :	
16:	
17: Items inside the hot holding box are reading at the proper temperature. 18:	
19: Items inside the hot holding box are reading at the proper hot holding temperatures.	
20: Items at the first cold holding box are reading at the proper cold holding temperature of 41°F and below.	
21: Observed items inside the walk in cooler that are properly date marked.	
22:	
23:	
24:	
25:	
26: PIC explained proper way to prepare sanitizer buckets: 3 scoops of water + 1 half cap of bleach. 27:	

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 Name: MARGARITAS OF CORDOVA	
Establishment Number: 605255188	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

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Establishment Name: MARGARITAS OF CORDOVA							
Establishment Number #: 605255188							
(1 march 2 mar							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information