## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

the second se			nt Nar		Los Reyes Mexican Restaurant									o Fermer's Market Food Unit & Permanent O Mobile	ς	2	
Add			nt rvar	THE	7712 Hwy 51 N.				_	Ту	pe of E	Establ	ishm	ent O Temporary O Seasonal		J	
City		,				. 11	:3	0 A	M		M/P	мт	man	ut <u>12:10; PM</u> AM / PM			
		on D	ata		07/21/2022 Establishment # 60508695					_	<u>d</u> 0		1110 0				
			nspec		Routine OFollow-up OComplaint		_	- O Pr			<u> </u>		0 00	nsultation/Other		_	_
		tego			O1 102 O3			04		,				up Required 🕱 Yes O No Number of	Seats	12	2
	1.0-0				ors are food preparation practices and employee		vior	8 mK				rep	orte	d to the Centers for Disease Control and Prever		_	
				<b>as</b> c	ontributing factors in foodborne illness outbreal FOODBORNE ILLNESS R												
		(1	ark de	algaa	ted compliance status (IN, OUT, NA, NO) for each numbered ite	n. For		mar	and 0	л, н	ark G	05 or 1	fore	each item as applicable. Deduct points for category or subcat		)	
IN	⊨in o	ompi	iance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		>s=cc	rrecte	d on-s	ite dur	ing in:	spection R=repeat (violation of the same code provis Compliance Status	ion) COS	R	WT
	IN	ουτ	NA	NO	Supervisien		_		Γ	IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		12				Proper cooking time and temperatures	0	0	5
2		001	NA	NO	Employee Health Management and food employee awareness, reporting	0	0	_	17	0	0			Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	0	•
3	×	0			Proper use of restriction and exclusion	0	0	5		IN		NA		a Public Health Control			
4	IN XX		NA		Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	0			Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	25	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	125	ō	0		Proper cold holding temperatures	8	0	5
6	NA NA	001	NA	0	Preventing Centamination by Hands Hands clean and properly washed	0	0		21	0	1 <u>8</u> 0	0 ※	0	Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	IN			-		Ť	-	
8		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
	嵩	0			Food obtained from approved source		0			IN	ουτ	NA	NO	1.0.0.0			
10 11	X	00	-	0	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ		NO	Chemicals			
13			NA	NO	Protection from Contamination Food separated and protected	0	0	4		0		X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
		ŏ		1	Food-contact surfaces: cleaned and sanitized	ŏ		5				NA	NO	Conformance with Approved Procedures	Ť		
15	黛	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
Г				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gen	s, chemicals, and physical objects into foods.			
						GOO	D R	ar/A	IL PR	ACT	TICE	8					
F				00	T=not in compliance COS=com Compliance Status		n-site R		inspe	iction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
E,	8	001		0.116784	Safe Food and Water ed eggs used where required		0				UT	and a	ad as	Utenalis and Equipment onfood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	fice from approved source	0	0	2	Ľ	5	540 U U			, and used	0	٥	1
Ľ	0	001		ince (	obtained for specialized processing methods Food Temperature Control		0	1	4	6	٥V	Varew	ashir	ng facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	O N UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
_	2		Plan	t food	properly cooked for hot holding	0	0	1		8	0  -			d water available; adequate pressure			2
	3 4		<u> </u>		thawing methods used eters provided and accurate	0	0	1		_	_			stalled; proper backflow devices d waste water properly disposed			2
		1.045			Food identification		_	_		_	_			es: properly constructed, supplied, cleaned			1
H		OUT	_					1	5	2	0 0	Sarbaş	e/ref	fuse properly disposed; facilities maintained	0	0	1
3	5	out X	_	d prop	verly labeled; original container; required records available	0	0	_		<u>a</u>		Maxim Law	1.000				1
	5	out X out	Food		Prevention of Feed Contamination			2			-			ilities installed, maintained, and clean entilation and lighting: designated areas used	0		
3	5	이미	Food	ots, ro	Prevention of Feed Contamination odents, and animals not present	0	0	2		4	0 A			entilation and lighting; designated areas used	0	0	
3	5 6 7	이미보	Food Inset	cts, ro amina	Prevention of Feed Contamination odents, and animals not present ation prevented during food preparation, storage & display	0	0 0	1	5	4	O A	Vdequa	ite ve	Administrative Items	0	0	
3	5 6 7 8 9	이 것 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이 이	Food Inset Cont Pers Wipi	cts, ro amini onal o ng clo	Prevention of Feed Contamination odents, and animals not present ation prevented during food preparation, storage & display cleanliness oths; properly used and stored	0 0 0	0000	1	5	4 6	О А NUT	Vdequa	t perr	Administrative Items mit posted inspection posted	0	0	0
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PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	th at the county health department.	RDA 629
	Please call (	) 9012229200	to sign-up for a class.	NDA 425

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



### Establishment Information

Establishment Name: Los Reyes Mexican Restaurant Establishment Number #: 605086952

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.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)							
conserver XL	Chlorine	100								

Equipment Temperature	_		
Description	Temperature (Fahrenheit)		
Reach in freezer	7		
Cooler by fryer	40		
Prep cooler	41		

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Lettuce	Cold Holding	40			
Tomato	Cold Holding	35			
Guacamole	Cold Holding	38			
Rice	Hot Holding	174			
Beans	Hot Holding	165			

#### Observed Violations

Total # 7

Repeated # ()

21: Cooked pork and fried pepoers were not date marked. Improper date marking.

34: Thermometer in prep cooler is broken.

35: Container of unlabeled food in prep cooler.

36: Flies present.

37: Food not covered in cooler. Cooking oil , bag of rice and Boxed sodas were stored on floor in storage area.

42: Scoop and metal pan used as a scoop stored in big rice container.

45: Can opener needs to be washed, rinsed and sanitized.

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



#### Establishment Information

Establishment Name: Los Reyes Mexican Restaurant Establishment Number : 605086952

omments/Other Observations	

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: Los Reyes Mexican Restaurant Establishment Number : 605086952

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Los Reyes Mexican Restaurant Establishment Number #: 605086952

Sources		
Source Type:	Source:	

# Additional Comments