

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

SCORE

Number of Seats 90

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 03:36 PM AM / PM Time out 03:45: PM AM / PM 04/04/2024 Establishment # 605256290 Embargoed 0

Follow-up Required

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Mi Patria Mexican Restaurant

Murfreesboro

230 Stones River Mall Blvd. Ste A

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for each nu

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te duri	ng ins	spection
					Compliance Status	COS	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cool
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	2	0	0	0	Proper
Н	IN	OUT	NA	NO	Employee Health		-	_	17		ŏ	ŏ	×	· · · · p · · ·
2	W.	0			Management and food employee awareness, reporting	0	0	\neg	<u> </u>	Ť	Ť	Ť	-	Coolin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Coom
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	200	0	0	0	Proper
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	20	243	0	0		Proper
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper
6	黨	0		0	Hands clean and properly washed	0	0		22	0	lol	×	0	Time as
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	11170 0
Ŀ.	-		_	_	alternate procedures followed		_	щ		IN	OUT	NA	NO	
8	55	OUT	NA	NA.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consun
9			Nen	NO		0	0	-	\vdash	IN	OUT	NA	NO	food
-	嵩	_	~	-	Food obtained from approved source	_	ŏ		-	IIN	001		NO	_
10	0	0	0	250	Food received at proper temperature	0	8	6	24	0	0	323		Pasteur
11	200	-		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-	-	ľľ	\vdash					
12	0	0	×	0	destruction	0	0			IN	ОUТ	NA	NO	
		OUT	NA	NO	Protection from Contamination				25		0	X		Food a
13	Æ	0	0		Food separated and protected	0	0	4	26	8	0			Toxic s
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complia

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	
20	245	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	333		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	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			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	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	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	Ī
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	Г
	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	

pect	on	R-repeat (violation of the same code provision		-	147
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	\top		
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

st the most recent inspection report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of th s 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

04/04/2024

Date Signature of Environmental Health Specialist

04/04/2024 Date

**** 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. PH-2267 (Rev. 6-15) RDA 629) 6158987889 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information										
Establishment Name: Mi Patria Mexican Restaurant										
Establishment Number #: 605256290										
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	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 in	nto areas where smoking is p	rohibited.								
Smoking observed where smoking is prohibited	by the Act.									
Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)						
Equipment Temperature										
Description			Temperature (Fahr							
			L							
Food Temperature										
Description		State of Food	Temperature (Fahr	renhelt)						

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Comments/Other Observations :::::::::::::::::::::::::::::::::::	Establishment Name: Mi Patria Mexican Restaurant	
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	Additional Comments	

See last page for additional comments.

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Establishment Name: Mi Patria Mexican Restaurant					
Establishment Number: 605256290					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
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Establishment Information

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Sources						
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Additional Comments						