



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: Chago's Mexican Restaurant
Address: 579 Almadale Rd
City: Smyrna
Inspection Date: 01/31/2024
Establishment #: 605253839
Risk Category: 03
Number of Seats: 136

Risk 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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 01/31/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/31/2024

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

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 FOOD INSPECTION DATA



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**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)

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Refried beans cooked yesterday	Cooling	39
Cheese queso steam well	Hot Holding	150

**Observed Violations**

Total # 3

Repeated # 0

31:

37:

53:



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**Comments/Other Observations**

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: Observed great hand washing
- 7:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17: Discussed reheating procedures. Pic understands to reheat cheese queso made the day before on stove to 165 or higher then place in steam well to hot hold.
- 18: Discussed cooling methods and procedures and implementing a food safety plan to gain active managerial control over cooling foods.
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 57:
- 58:

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

**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***

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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**

Will deliver applicable food safety fact sheets in spanish for operator. Discussed implementing a food safety plan for repeat violations. Operator was filling out a temp log sheet for foods upon arrival. Also discussed the free food safety class we offer at the health department.

All priority item violations have been corrected. Excellent job!  
Delivered warning letter for repeat violation item #18: proper cooling time and temperatures