

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Poblanos Mexican Cuisine Permanent O Mobile Establishment Name Type of Establishment 551 River Street O Temporary O Seasonal Chattanooga Time in 11:05; AM AM / PM Time out 12:15; PM AM / PM 09/29/2022 Establishment # 605256448 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 49

Follow-up Required

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN							
2	$\square X$	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	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	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	誕	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	5
15 溴 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		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	180	0	0	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	0	LØ.	0		Proper cold holding temperatures	0	0	5
21	0	250	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	WT		
	OUT						
28	_	Pasteurized eggs used where required	0	0	1		
29		Water and ice from approved source	0	0	2		
30		Variance obtained for specialized processing methods	0	0	1		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2		
32	0	Plant food properly cooked for hot holding	0	0	1		
33	0	Approved thawing methods used	0	0	1		
34	×	Thermometers provided and accurate	0	0	1		
	OUT	Food Identification					
35	×	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	2		
37	盔	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	1		
39	0	Wiping cloths; properly used and stored	0	0	1		
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils					
41	120	In-use utensils; properly stored	0	0	1		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	1		
44		Gloves used properly	0	0	-		

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensiis and Equipment		-	
45	Ħ	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	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	黨	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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	100	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	
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the

09/29/2022

09/29/2022

Date Signature of Environmental Health Specialist

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) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Poblanos Mexican Cuisine

Establishment Number #: |605256448

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 (Fahrenhelt)				
Three comp sink Dishmachine	QA Chlorine	200 100					

Equipment Temperature					
Description	Temperature (Fahrenhe				

Food Temperature		1
Description	State of Food	Temperature (Fahrenheit
Rice-walk in	Cold Holding	38
Beans-walk in	Cold Holding	38
Pico de gallo	Cooling	56
Carne asada-walk in	Cold Holding	38
Sour cream-prep top	Cold Holding	45
Raw chicken-3 door reach in	Cold Holding	45
Raw steak-3 door reach in	Cold Holding	45
Chicken	Hot Holding	174
Ground beef	Hot Holding	150
Rice-1 dr tall	Cold Holding	41
Mozzarella cheese-on ice	Cold Holding	46

Observed Violations

Total # 14

Repeated # ()

- 8: Both handwash sinks observed dry. One sink does not have paper towels present and soap was located under sink. This was corrected during inspection. Once of the sinks is also blocked by broom and dust pan. Keep sinks accessible for use at all time. Keep handwash sinks stocked with soap and paper towels at all times.
- 12: Ceviche with undercooked (raw) fish is served and no parasite destruction information is available. Food distribution company was contacted and will email information. Maintain onsite and available for review.
- 17: Rice reheating in steam well at 104 for over two hours. Rapidly reheat foods to 165 prevent illness.
- 20: Three door reach in unit is holding TCS food items at 45F. Maintain TCS food at 41F or below. Use thermometer to monitor food temperatures.
- 21: Cooked shrimp, rice in one door tall unit without date mark. Cook stated they were prepared the day prior. Properly date mark TCS foods that require it. Fact sheet will be emailed for additional education.
- 23: Ceviche is served on menu and no consumer advisory is on menu. Provide consumer advisory as required.
- 34: Provide thermometer in three door refrigeration unit.
- 35: Spray bottle of grease/oil used on grill not labeled with contents. Label all food items to prevent contamination.
- 37: Bin lid holding sugar is cracked and food is not protected from contamination. Replace lid.
- 37: Rice is holding hot and cold in grocery bag. Store rice in an approved food grade container.
- 41: Discontinue storing ice scoop on top of machine that is not sanitized. Store scoop in/on a surface that is easily cleanable.
- 45: Gaskets on three door reach in unit are worn and missing in most areas. Replace gaskets to facilitate cooling of unit.
- 49: Back handwash sink plumbing is disconnected causing wastewater to spill on to kitchen floor. Provide proper plumbing to handwash sink.
- 56: Post most recent inspection report

[&]quot;"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: Poblanos Mexican Cuisine

Establishment Number: 605256448

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food obtained from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 18: Pico de gallo prepared today cooling in walk in
- 19: (IN) Hot holding temperatures are held at 135F or above
- 22: (NA) No food held under time as a public health control.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

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 Name: Poblanos Mexican Cuisine					
Establishment Number: 605256448					
Comments/Other Observations (cor	nt'd)				
Additional Comments (cont'd)					
See last page for additional	l commer	nte			
Jee last page for additional	Comme	ns.			

Establishment Information

Establishment Inform	mation		
	oblanos Mexican Cuisi	ne	
Establishment Number #:	605256448		
Sources			
Source Type:	Food	Source:	PFG
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	nts		