

**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 (Fahrenheit)
Three comp sink	QA	200	
Dishmachine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

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 # 0

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

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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:

***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.

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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:	Food
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Source: PFG

Source Type:	Water
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Source: Water is from approved source

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments