## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

THE R. L.	100	11	A. C. S.													7	
Est	El Porton Mexican Rest - Bar						Tur	w of f	Establi	iehmu	O Farmer's Market Food Unit ant O Mobile		7				
Add	ddress 2095 Merchants Row						177	2010	- 540 - 54	Con 114	O Temporary O Seasonal						
City Germantown Time in			02	2:3	0 P	M	A	M/PI	и ті	me o	at 02:40; PM AM / PM						
		n Da	ate.		11/18/2020 Establishment # 60507033												
			spect		Routine O Follow-up O Complaint	-		- ' O Pre			u <u>-</u>		0.000	nsuitation/Other			
								04		ary						0	
ROSI	Ca	egor,			ors are food preparation practices and employee 1	beha			st co	) min	nonly					-	
				as c	ontributing factors in foodborne illness outbreaks												
		(11)	uric des	algna	FOODBORNE ILLNESS Ris ed compliance status (IN, OUT, KA, NO) for each numbered item										egos 7.	1	
IN	⊨in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe	-		_	S=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provis			
Н	IN	оит	NA	NO	Compliance Status Supervision	cos	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	22	0	101		Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
H		-	NA	NO	performs duties Employee Health	-		-		00	8	×		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	읭	5
2			_		Management and food employee awareness: reporting	0		5		IN		NA		Cooling and Holding, Date Marking, and Time as			
3	× N	0	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0	-	12	0	0			Public Health Control  Proper cooling time and temperature	0	~	
4	X	0	nua		Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	8	_	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5			NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_		20	8	2 Carl	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	X	0	101		Hands clean and properly washed	0	0			ō	ō	2		Time as a public health control: procedures and records	ō	ŏ	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	۰		IN	OUT		-	Consumer Advisory	-	-1	
	IN	X OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	X	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵐	0	<u> </u>		Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 11	×	0	0	24	Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	X	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination	~			25	0		X		Food additives: approved and properly used	0	의	5
	205	0	0		Food separated and protected		0		26	×	0		110	Toxic substances properly identified, stored, used	0	0	_
14	x	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	ιουτ	NA	NO	Conformance with Approved Procedures			
13 14 15	<u>R</u>	0 0	0		Proper disposition of unsafe food, returned food not re- served	0	-	5 2	27	_	-	NA	10000	Compliance with variance, specialized process, and HACCP plan	0	0	5
14		0			Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	0 ntro	0 the	2 intro	duc	0 tion	O of p	笑 atho		Compliance with variance, specialized process, and HACCP plan	0	0	5
14		0		Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	O ntrol	O the D R	2 intro	duc L PR	O tion	o ofp	笑 atho		Compliance with variance, specialized process, and HACCP plan , chemicale, and physical objects into foods.	0	0	5
14		0		Goo	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Finot in compliance  COS=correc  Compliance Status	O ntrol	0 the	2 intro	duc L PR	O tion	0 of p	笑 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	O COS		5 WT
15	8	O		<b>Goo</b> 00	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co	O ntroi cos	0 the site R	2 intro auAl during WT	PR	O tion ction	of p	atho:	gena	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	cos	R	
15	899	0	Pasto Wate	Goo OU eurize	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tenot in compliance  COS=correc  Compliance Status  Safe Food and Water  d eggs used where required lice from approved source	O ntrol cos Cos	O the Part R O O	2 Intro Juring WT	duc inspe	C tion	ofp ICI≊	atho ood ar	gena nd no cted,	Compliance with variance, specialized process, and HACCP plan c, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	соs 0	R	1
15	8	0	Paste Wate Varia	Goo OU eurize r and nce o	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Trinct in compliance COS=correc Compliance Status Safe Food and Water  d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control	O ntrol cos Cos	0 the site R	2 Intro Juring WT	duc inspe	Contion Contion	о обр (СЗ О О V	atho ood ar onstru Varewo	gena nd no cted, ashin	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	R O O	1
15 2 2 3	899	0000	Paste Wate Varia	Goo OU eunze r and nce o	Proper disposition of unsafe food, returned food not re- served	O ntrol cos Cos	O the Part R O O	2 Intro Juring WT	duc inspe	O tion Ction 5		atho ood ar onstru Varewo	gena nd no cted, ashin	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	соs 0	R	1
15 2 2 2 3 3 3	炭 8 9 9 0 1		Paste Varia Prop contr Plant	Goo OU eunze r and nce co ol t food	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tenot in compliance are preventive measures to co  Tenot in compliance COS=correc  COS=correc  Compliance Status  Safe Food and Water  d eggs used where required ice from approved source  Data of the specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot hoiding		0 the R 0 0 0	2 arAl during WT 1 2 1 2 1	48	O tion ction 5 7 0 8		atho ood ar onstru Varewo lonfoo	gena nd no cted, ashin d-cor	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities i water available; adequate pressure	0 0 0	R 0 0	1 1 2
15 2 2 2 3 3 3 3	炭 8 9 0 1		Paste Varia Prop contr Plant Appre	Goo OU eunze er and nee o ol food oved	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tenot in compliance are preventive measures to co  Tenot in compliance COS=correc		0 the 9 2 3 3 8 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	2 arAl during WT 1 2 1 2	40 40 40 40 40 40 40 40 40 40 40 40 40 4	O tion Ction 5 0 5 0 7 0 8 0 8 0		atho ood ar onstru Varewo lonfoo	gena nd no cted, ashin d-cor d cold	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities I water available; adequate pressure stalled, proper backflow devices		R 0 0 0 0	1 1 2 2
15 2 2 2 3 3 3 3	炭 8 9 0 1 1 2 3		Pasta Wate Varia Prop contr Plant Appro Then	Goo OU eunze er and nee o ol food oved	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tenot in compliance are preventive measures to co  Tenot in compliance COS=correc  COS=correc  Compliance Status  Safe Food and Water  d eggs used where required ice from approved source  Data of the specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot hoiding		0 the R 0 0 0	2 arA wT 1 2 1 2 1 1 1	48	Continue de la contenera de la		ood ar ood ar onstru Varewo lonfoo lot and fumbii sewage	gena nd no cted, ashin d-cor d cold ng ins e and	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities i water available; adequate pressure		R 0 0	1 1 2
15 2 2 3 3 3 3 3 3	炭 8 9 0 1 1 2 3		Paste Wate Varia Prop contr Plant Appr	Goo OU eurize er and nice o ol food pived mome	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tenot in compliance are preventive measures to co  Tenot in compliance COS=correc		0 the 9 2 3 3 8 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	2 arA wT 1 2 1 2 1 1 1	48 48 48 48 48 48 50 51 52	O tion Ction S S C S S C C S S C C S S C C S S C C S S C C S S C C S S C C S S C C S S C C S S C C S C C S C C S C C S C S C C S C C S S C S S C S		Cood at a construit of the coordination of the coordinatio of the coordination of the coordination of the	gena nd no cted, ashin d-cor d cold ng ins a and acilitie	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities (water available; adequate pressure italled, proper backflow devices waste water properly disposed		R 0 0 0 0 0	1 1 1 2 2 2
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 1 2 3 4 5		Paste Wate Varia Prop Plant Appr Then Food	Goo OU eurize r and nce o er coo ol food mome	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tend in compliance are preventive measures to co  Tend in compliance Status  Safe Food and Water  d eggs used where required  ice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination		0 1 1 1 1 1 1 1 1 1 1 1 1 1	2 intro arfAll during WT 1 2 1 1 1 1 1 1 1 1 1	440 440 440 440 440 440 550 551 552	O tion Action		atho ood at oostru Varew lonfoo fumbii sewagi oilet fiz sarbag	gene nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italied, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean	COS 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1 1
15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88 99 00 11 22 33 4 5 5 6		Paste Wate Varia Prop Plant Appr Then Food	Goo OU eurize r and nce o er coo ol food mome	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  find in compliance are preventive measures to co  find eggs used where required  fice from approved source  fied Temperature Control  properly cocked for hot holding  thawing methods used  ters provided and accurate  Food Identification  effy labeled; original container; required records available		0 1 1 1 1 1 1 1 1 1 1 1 1 1	2 Intro ar/All during WT 1 2 1 1 1 1 1 1	48 48 48 48 48 48 50 51 52	O tion tion tion tion tion tion tion tion		atho ood at oostru Varew lonfoo fumbii sewagi oilet fiz sarbag	gene nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips rtact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used		R 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1
	88 99 0 1 2 3 4 5 6 6 7		Paste Wate Varia Prop Plant Then Food Insec Cont	Goo OU eurize r and nice o er co ol food oved mome t prop ts, ro amina	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  f=not in compliance are preventive measures to co  f=not in compliance Consecutive measures to co  f=not in compliance Status  Safe Food and Water  d eggs used where required  icce from approved source  bitained for specialized processing methods  Food Temperature Control  complex cooked for hot holding thawing methods used  rers provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display			2 intro arfAll during WT 1 2 1 1 1 1 1 1 1 1 1	40 40 40 41 41 41 41 41 41 41 41 41 50 51 51 51 51 51	O tion C		ood at ood at onstru Varewo lonfoo lot ano fumbin sevage oilet fa Sarbag	gena nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1 1
15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88 99 0 1 2 3 4 5 6 6 7 8		Paste Wate Varia Prop Plant Appn Then Food Insec Cont	OU eurize r and note o er coi ol food food food t prop ts, ro amina onal o	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tent in compliance are preventive measures to co  Tent in compliance COS=correc  CO			2 intro arf.// during WT 1 2 1 1 1 2 1 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	444 444 445 555 555 555	O tion C		atho ood at oostru Varew lonfoo lot ano fumbis sewage oilet fe Sarbag hysica dequa	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refr al faci the ve	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities ivater available; adequate pressure italled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1 1
15 2 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88 99 0 1 2 3 4 5 6 6 7		Paste Wate Varia Prop Plant Appro Then Food Insec Cont Perso Wipir	OU eurize r and note o er coi ol food food food t prop ts, ro amina onal o ng clo	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tent in compliance are preventive measures to co  Tent in compliance Concentry  Safe Food and Water  d eggs used where required  ice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used ters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  keanliness ths: properly used and stored ruts and vegetables			2 intro arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 40 40 41 41 41 41 41 41 41 41 41 50 51 51 51 51 51	O tion C		atho ood at oostru Varew lonfoo lot ano fumbis sewage oilet fe Sarbag hysica dequa	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refr al faci the ve	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities ivater available; adequate pressure italled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1 1
15 2 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3	2 3 4 5 6 7 8 9 9 0		Pasta Wate Varia Prop contr Plant Appro Then Food Insec Cont Perso Wipir Wash	OU euraze er coo ol food oved mome ts, ro amina onal o hing f	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tent in compliance are preventive measures to co  Tent in compliance Concentry  Safe Food and Water  d eggs used where required  ice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used ters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  keanliness ths: properly used and stored			2 intro arfAll during WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	444 44 44 44 45 55 55 55 55 55	O tion A+1 Ction C		SR atho ood at ood	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italied; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean initiation and lighting; designated areas used Administrative Items int posted inspection posted Compliance Status Non-Smokers Protection Act		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88 99 0 1 1 2 3 4 4 5 6 6 7 8 99 0 1 1 2		Pastu Wate Varia Prop contr Plant Appro Then Food Insec Cont Uppr Wasi Utens Utens	OU eurate of and or co- ol food oved food to oved to oved to oved to oved to oved amina onal o ng clo hing f e ute sils, o	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  fend in compliance are preventive measures  feed Temperature Control  properly cocked for hot holding thawing methods used teres provided and accurate  feed Identification  erly labeled; original container; required records available  frevention of Feed Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths; properly used and stored ruts and vegetables  Frequence are are are are are are are are are ar		0 R R 0 0 0 0 0 0 0 0 0 0 0 0 0	2 intro arfAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 50 55 55 55 55 55 55 55 55	O tion C		SR atho ood an ood	gena nd no cted, ashin d-cor d cold acilitie ge/refn al faci the ve t perm cent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	2 3 4 5 6 7 8 9 9 0 1		Paste Varia Prop contr Plant Appr Then Food Insec Cont Perso Wipir Wast Utens Singl	OU eurate of and or and or and or co- ol food oved food oved ts, ro amina onal ( ong clo oning f eute sils, e e-use	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  find in compliance are preventive measures to co  find in compliance status  Safe Food and Water  d eggs used where required  ice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  ation prevented during food preparation, storage & display  deanliness ths; properly used and stored ruts and vegetables  Proper Use of Utensils  properly stored			2 intro arAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 55 55 55 55 55 55 55 55 5	O tion C		SR atho ood an ood	gena nd no cted, ashin d-cor d cold acilitie ge/refn al faci the ve t perm cent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italied; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smoker Protection Act	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
15 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88         99         0           1         2         3           4         5         6           7         8         99           0         1         2           3         4         4           5         6         7           8         99         0         1           1         2         3         4		Pasta Varia Prop contr Plant Appro Then Food Insec Cont Ress Wipir Wash Uten Singi Glow	Good ou euraze er coo ol food oved mome ts, ro amina onal o hing f eute sils, e e-use es us y viola	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  find in compliance are preventive measures to co  find in compliance status  Safe Food and Water  d eggs used where required  ice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  ation prevented during food preparation, storage & display  deanliness ths; properly used and stored ruts and vegetables  Proper Use of Utensils  nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspent		0 1 1 1 1 1 1 1 1 1 1 1 1 1	2 intro arfAll during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	444 444 445 547 557 557 557 557 557 557	O tion A+1 ction C T C C T C C C C C C C C C C C C C C		SIX atho ood at onstru Varew lonfoo lot and lumbin sewage oilet fit Sarbag oilet fit Sarbag oilet fit Sarbag oilet fit Sarbag collet fit s	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve cont cont cont cont cont cont cont cont	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italied; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items hit posted inspection posted Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of an identical risk factor may result in revore Repeated violation of	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 1 0 WT 0
15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88 99 00 11 22 33 44 55 66 7 88 99 00 11 22 34 4 12 23 4		Paste Varia Prop contr Plant Appr Plant Appr Plant Appr Plant Appr Plant Appr Plant Insec Contr Uners Wipif Wash In-us Singl Glow ect any st the	OU eunzee er and ol oved food oved i prop ts, ro amina onal ( ng clo hing f eute sils, e es us y viola	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  frinct in compliance are preventive measures to co  frinct in compliance are preventive measures to co  frinct in compliance  COS=corres  Compliance Status  Safe Food and Water  d eggs used where required  lice from approved source  bitained for specialized processing methods  Food Temperature Control  coling methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used biters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths: properly used and stored ruits and vegetables  Proper Use of Utensils  nails; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspend  ti, berns identified as constituting imminent health hazerds shall be		0 1 1 1 1 1 1 1 1 1 1 1 1 1	2 intro arfAll during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 55 55 55 55 55 55 55 55 5	O tion Action Color S O O S O O O O O O O O O O O O O O O		SIX atho ood at ood	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent ance o pro co pro co pro	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violations of an identical risk factor may result in revore. You are required to post the food service establishment perm	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 2 2 2 1 1 1 1 1 0 WT 0 r food
15 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88 99 00 11 22 33 44 55 66 7 88 99 00 11 22 34 4 12 23 4		Paste Varia Prop contr Plant Appr Plant Appr Plant Appr Plant Appr Plant Appr Plant Insec Contr Uners Wipif Wash In-us Singl Glow ect any st the	OU eunzee er and ol oved food oved i prop ts, ro amina onal ( ng clo hing f eute sils, e es us y viola	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  Tenot in compliance are preventive measures to co  Tenot in compliance Construes Safe Food and Water  d eggs used where required Tice from approved source  bitained for specialized processing methods  Food Temperature Control  Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths; properly used and stored ruits and vegetables  Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspensed thems identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the rig 14-703, 6B - 4-708, 68-14-700, 68-14-711, 68-14-715, 68-14-71		0 1 1 1 1 1 1 1 1 1 1 1 1 1	2 intro arfAll during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 45 55 55 55 55 55 55 55 55 5	O tion Action Color S O O S O O O O O O O O O O O O O O O		SIX atho ood at ood	gena nd no cted, ashin d-cor d cold ng ins e and acilitie re/refn al faci the ve t perm cent ance o pro co pro co pro	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities water available; adequate pressure italied; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 1 1 0 WT 0 0
15 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	88990 112334 5567788990 1122334		Pastu Wate Varia Prop contr Plant Appr Then Food Insec Cont Perse Wipir Was In-us Utens Singli Glow	Good out and and out out out out aning f aning f e ute sits, e e-use es us aning f e ute sits, e e-use es us aning f e-use aning f aning f e-use aning f aning f	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to co  frinct in compliance are preventive measures to co  frinct in compliance are preventive measures to co  frinct in compliance  COS=corres  Compliance Status  Safe Food and Water  d eggs used where required  lice from approved source  bitained for specialized processing methods  Food Temperature Control  coling methods used; adequate equipment for temperature  properly cooked for hot holding thawing methods used biters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths: properly used and stored ruits and vegetables  Proper Use of Utensils  nails; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspend it. Items identified as constituting imminent health hazerds shall be recent inspection report in a conspicuous manner. You have the right.			2 intro arfAll during WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 45 55 55 55 55 55 55 5	O tion Act ction C		SR atho ood an ood an ood an varew lonfoo lot and lonfoo lot and lonfoo	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci tite ve t perm ccent ance o pro co pr co pr co pr co pr	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities water available; adequate pressure italied; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 1 1 0 WT 0 0

,	Additional food safety information of	an be found on our website, h	ttp://tn.gov/health/article/eh-foodservie	;e
PH-2267 (Rev. 6-15)	Free food safety training class Please call (	ses are available each mont ) 9012229200	th at the county health department. to sign-up for a class.	RDA 629

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



# Establishment Information

Establishment Name: El Porton Mexican Rest - Bar Establishment Number #: 605070337

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.	Yes
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.	<u> </u>
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
3 compartment sink	Cleaner Solutions										

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Coolers	39					
	4					

Description	State of Food	Temperature ( Fahrenheit

#### Observed Violations

Total # 2

Repeated # ()

8: No hand towels

41: Improperly stored ice scoop handle on ice

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



#### Establishment Information

Establishment Name: El Porton Mexican Rest - Bar Establishment Number : 605070337

Comments/Other Observations	
).	
<u>.</u>	
).	
). -	
7.	
3:	
):	
):	
<u>2:</u>	
3:	
D: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 7: 8: 9: 1: 7: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9	
5	
- 6:	
7.	
7.	
•	
).	
).	
***See page at the end of this document for any violations that could	

"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

Establishment Name: El Porton Mexican Rest - Bar Establishment Number : 605070337

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: El Porton Mexican Rest - Bar Establishment Number # 605070337

Sources				
Source Type:	Food	Source:	SGWS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Adherence to Health Directives