



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name El Metate I, Inc Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 1238 Taft Hwy. ☐ Temporary ☐ Seasonal

City Signal Mountain Time in 12:00 PM AM / PM Time out 12:10 PM AM / PM

Inspection Date 10/25/2022 Establishment # 605226537 Embargoed 0

Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 90

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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties															COS	R	WT							
2	IN	OUT	NA	NO	Management and food employee awareness, reporting															COS	R	WT							
3	IN	OUT	NA	NO	Proper use of restriction and exclusion															COS	R	WT							
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use															COS	R	WT							
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth															COS	R	WT							
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed															COS	R	WT							
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed															COS	R	WT							
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible															COS	R	WT							
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source															COS	R	WT							
10	IN	OUT	NA	NO	Food received at proper temperature															COS	R	WT							
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated															COS	R	WT							
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction															COS	R	WT							
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected															COS	R	WT							
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized															COS	R	WT							
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served															COS	R	WT							
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																													
16	IN	OUT	NA	NO	Proper cooking time and temperatures															COS	R	WT							
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding															COS	R	WT							
Cooling and Holding, Date Marking, and Time as a Public Health Control																													
18	IN	OUT	NA	NO	Proper cooling time and temperature															COS	R	WT							
19	IN	OUT	NA	NO	Proper hot holding temperatures															COS	R	WT							
20	IN	OUT	NA	NO	Proper cold holding temperatures															COS	R	WT							
21	IN	OUT	NA	NO	Proper date marking and disposition															COS	R	WT							
22	IN	OUT	NA	NO	Time as a public health control: procedures and records															COS	R	WT							
Consumer Advisory																													
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food															COS	R	WT							
Highly Susceptible Populations																													
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered															COS	R	WT							
Chemicals																													
25	IN	OUT	NA	NO	Food additives: approved and properly used															COS	R	WT							
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used															COS	R	WT							
Conformance with Approved Procedures																													
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan															COS	R	WT							

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Safe Food and Water														
28	OUT	Pasteurized eggs used where required								COS	R	WT		
29	OUT	Water and ice from approved source								COS	R	WT		
30	OUT	Variance obtained for specialized processing methods								COS	R	WT		
Food Temperature Control														
31	OUT	Proper cooling methods used; adequate equipment for temperature control								COS	R	WT		
32	OUT	Plant food properly cooked for hot holding								COS	R	WT		
33	OUT	Approved thawing methods used								COS	R	WT		
34	OUT	Thermometers provided and accurate								COS	R	WT		
Food Identification														
35	OUT	Food properly labeled; original container; required records available								COS	R	WT		
Prevention of Food Contamination														
36	OUT	Insects, rodents, and animals not present								COS	R	WT		
37	OUT	Contamination prevented during food preparation, storage & display								COS	R	WT		
38	OUT	Personal cleanliness								COS	R	WT		
39	OUT	Wiping cloths: properly used and stored								COS	R	WT		
40	OUT	Washing fruits and vegetables								COS	R	WT		
Proper Use of Utensils														
41	OUT	In-use utensils; properly stored								COS	R	WT		
42	OUT	Utensils, equipment and linens; properly stored, dried, handled								COS	R	WT		
43	OUT	Single-use/single-service articles; properly stored, used								COS	R	WT		
44	OUT	Gloves used properly								COS	R	WT		
Utensils and Equipment														
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								COS	R	WT		
46	OUT	Warewashing facilities, installed, maintained, used, test strips								COS	R	WT		
47	OUT	Nonfood-contact surfaces clean								COS	R	WT		
Physical Facilities														
48	OUT	Hot and cold water available; adequate pressure								COS	R	WT		
49	OUT	Plumbing installed; proper backflow devices								COS	R	WT		
50	OUT	Sewage and waste water properly disposed								COS	R	WT		
51	OUT	Toilet facilities: properly constructed, supplied, cleaned								COS	R	WT		
52	OUT	Garbage/refuse properly disposed; facilities maintained								COS	R	WT		
53	OUT	Physical facilities installed, maintained, and clean								COS	R	WT		
54	OUT	Adequate ventilation and lighting; designated areas used								COS	R	WT		
Administrative Items														
55	OUT	Current permit posted								COS	R	WT		
56	OUT	Most recent inspection posted								COS	R	WT		
Compliance Status														
										YES	NO	WT		
Non-Smokers Protection Act														
57	OUT	Compliance with TN Non-Smoker Protection Act								COS	R	WT		
58	OUT	Tobacco products offered for sale								COS	R	WT		
59	OUT	If tobacco products are sold, NSPA survey completed								COS	R	WT		

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Brian Date 10/25/2022 Signature of Environmental Health Specialist XPR Date 10/25/2022

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

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



Establishment Information

Establishment Name: El Metate I, Inc
Establishment Number #: 605226537

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)

Observed Violations
Total # 3
Repeated # 0

31:

45:

53:

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Comments/Other Observations

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***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: Source:

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Additional Comments

Eggs are properly refrigerated.