TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ß	100		St. Ca		r																	Л	
Esta	blis	hn	nent	Na	me	COCINA	ME	XICAN	BAR &	GRILL (RI	ES)								Farmar's Market Food Sermanent O Mo		Z		
Add						2798 NE	EW B	RUNS		D					Ту	pe ol	f Establ	ishme	O Temporary O Se			T	
City						Memphis	5			Time in	11	L:2	0 /	٩M		м/1	РМ Т	me o	12.00 014	M / PM			
,			Ded			02/15/	202	3 Eater	bishesed #	60530945							000	1110 01					
Insp					tion	KRoutine		O Follow	-	O Complaint				relimi		ea ,		0.00	nsultation/Other				
Risk						01		\$122	db	03			04						up Required 🕱 Yes	O No Number o	Seat	12	28
TKI SK	- Ca	ney.				ors are food		aration p		nd employee			* m				ly rep	ortec	to the Centers for Dise	ase Control and Preve			
					85 (contributing	facto												control measures to pre	event illness or injury.			
			(ĽП	k de	ngler	ted compliance	e status												ach item as applicable. Deduc	t points for category or subc	itegory	r-)	
IN	in c	con	ıpīa	nce		OUT=not in co		e NA=not lance Sta	t applicable atus	NO=not observe		R			orrect	ed on	-site dur	ing ins	spection R=repeat (v Compliance Stat	violation of the same code prov		S R	WT
	IN	0	UΤ	NA	NO			Superv							IN	ou	T NA	NO		g of Time/Temperature		-	
1	黨	0	<u>ہ</u>			Person in cha performs duti	-	isent, dem	ionstrates kno	wiedge, and	0	0	5		6 💥				Control For Safe Proper cooking time and tem	peratures	0	8	5
2	IN XX	-	ரா 0	NA	NO			Employee od employe	e Health ee awareness	s; reporting	0	0		1	7 0				Proper reheating procedures Ceeling and Helding, Da		_	0	1 -
$ \rightarrow $	×	_	0			Proper use of	f restrict	tion and ex	colusion		0	0	5		IN		T NA	NO	a Public He		'		
4	IN Y	-	ण ठ	NA	NO	Proper eating			e Practices			0			8 O 9 📡			_	Proper cooling time and temp Proper hot holding temperature			8	-
	2	T	0		0	No discharge	from e	yes, nose,	and mouth		ŏ		5	2	0 25	0	0		Proper cold holding temperat	tures	0	0	1.
6	N N		0	NA	NO O	Hands clean			hed	Hands	0	0		1 🗖	1 0 2 0	-			Proper date marking and disp			0	
7	X	1	0	0	0		d contac	ct with read		is or approved	0	0	5	ľ			1		Time as a public health contr Consumer		10	10	
8				NA		Handwashing	g sinks p	properly su	upplied and ac	ccessible	0	0	2	1 2	_	-	-		Consumer advisory provided		0	0	4
9	黨	T	0			Food obtaine	d from a		source		0	0		۱Ŀ	IN	·	T NA	NO	food Highly Suscepti	ble Populations		-	<u> </u>
	0 ※		8	0		Food receive Food in good			rature ind unadultera	ated	8	0	5	2	4 0	0	1		Pasteurized foods used; pro?	hibited foods not offered	0	0	5
\rightarrow	0	+		22	0				ell stock tags,		0	0			IN	ou	T NA	NO	Chem	licais		-	
Ħ					NO	P			Contaminat	tion				2	5 0	0			Food additives: approved an		0	8	5
13 14				00		Food separat Food-contact			d and sanitize	d	8	00	4	ľ	6 😥	_		NO	Toxic substances properly id Conformance with A	entified, stored, used pproved Procedures	+	10	
15	_	+	õ	-		Proper disport	sition of	unsafe for	od, returned f	lood not re-	0	0	2	2	7 0	0	1		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
끋					-										-	-					-	-	
					Go	od Retail Pri	actice	s are pre	iventive m	easures to co							-	geni	s, chemicals, and physic	al objects into foods.			
					0	IT=not in complia				COS=corre	cled o		durin	g insp			20			on of the same code provision			
	_	0	UT	_				ance Sta ood and W			cos	R	WT	ł F		DUT			Compliance Str Utensils and Equi		COS	ŝR	WT
2	-					ed eggs used v d ice from appr					8	8	1	11-	45	0			nfood-contact surfaces clean and used		0	0	1
3	_		0			obtained for sp	pecialize	ed processi			ŏ	ŏ	1	11.	46	0			g facilities, installed, maintain	ed. used. test strips	0	0	1
		F	UT O	Prop	xer co	oling methods		perature adequate e		temperature	0			١ŀ	47	0			ntact surfaces clean		0		1
3	-			cont	rol						0	0	2	ļþ	_	DUT	Line of	4 6 6 1	Physical Facilit				
3	_	-		_	_	d properly cook thawing meth			l		8	8	1			8			f water available; adequate pr stalled; proper backflow device			8	
3	4	_	O UT	The	mom	eters provided		curate	tion		0	0	1			00			waste water properly dispose es: properly constructed, supp			0	
3	5			F00	d prog	perly labeled; o				rds available	0	0	1	1 -	52	ŏ			use properly disposed; facilitie		ō		1
			UT				-		manination				_	۱Ŀ	53	0	Physic	al faci	ilities installed, maintained, an	d clean	0	0	1
3	6	0	o	nse	cts, n	odents, and an	imals n	ot present			0	0	2		54	0	Adequ	ate ve	entilation and lighting; designal	ted areas used	0	0	1
3	7	1	11 11	Con	tamin	ation prevente	d during	g food prep	paration, stora	age & display	0	0	1	1 [DUT			Administrative in	tems			
3	-	-	-			cleanliness					0	0	1		_	-		-	nit posted		0	0	0
3	_	-	_	_		oths; properly of fruits and vege		d stored			0	0		۱ŀ	56	0	Most re	cent	inspection posted Compliance Sta	tus		O S NO	WT
4	1		UT	D-4 H	co ute	Pi Insils; properly		Use of Ut	ensils		0	0	1		57	_	Comol	2000	Non-Smokers P with TN Non-Smoker Protecti			n o	
4	2		0	Jter	vsils,	equipment and	finens;				0	0	1	1 🗖	58		Tobaco	o pro	ducts offered for sale		0	0	0
4	_					e/single-servic sed properly	e article	is; properly	/ stored, used	1		8		╏└	59		If tobac	co pr	oducts are sold, NSPA surve	y completed	0	0	
																			Repeated violation of an identic				
man	her a	md	pos	e the	most	recent inspectio	on report	t in a conspi	icuous manner	. You have the rid	the to a	eque							e. You are required to post the filing a written request with the C				
repo	. 1		7	J		0	n, 66-14-	196, 68-14-7	-09, 08-14-711, 1	68-14-715, 68-14-7			2					ł	$ \rightarrow $		021	1 - "	2022
Riss	unt-	1000			Ľ	n Charge				02/2	15/2	-		-	las	1000		0000	Ental Health Specialist		02/	12/2	2023 Date
ogr	dlU	#e	OI P	en	son if	Grange		Additional	food calab	information and	hef		Date							****			0808
							,		P										ealth/article/eh-foodservic unty health department.	ו			
PH-2	267	(R	ev. e	5-15	9					call (p for a class.			R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: COCINA MEXICAN BAR & GRILL (RES) Establishment Number #: 605309452

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Commercial Dishwasher	Chlorine	100					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep Cooler	40
Cooler (under grill)	38
Hot Box	149
Double Freezer	-4

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tomato DICED	Cold Holding	40
Pico de Gallo	Cold Holding	39
Lettuce	Cold Holding	40
Queso	Hot Holding	170
Raw Chicken	Cold Holding	38
Raw Steak	Hot Holding	38
Raw Shrimp	Cold Holding	40
Tomato DICED	Cold Holding	40
Beans	Hot Holding	168
Rice	Hot Holding	173
Ground beef	Hot Holding	166
Raw Fish	Cold Holding	41
Chorizo	Cold Holding	41
Raw Steak #2	Cold Holding	41
Raw Steak #3	Cold Holding	41

Total # 6

Repeated # 0

13: Observed eggs stored next to ham in the walk-in cooler.

14: Observed cutting board at the prep station with several grooves.

18: PIC is unable to explain the cooling down process for the chicken wings.

21: Observed improper date marking in the walk-in coolers. Date marking should include the discard date which is seven days from the prep date. (Ex. Prep date 2/14/2023 + discard date 2/20/2023)

35: Observed unlabeled condiment bottles at the grill and side table holding the plates.

Observed two unlabeled containers under the storage racks.

Observed an unlabeled container under the tea canisters.

37: Observed tortillas stored in plastic grocery bags. Food items must be stored in the proper food grade container. Observed dented cans stored near intact cans.

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Establishment Information

Establishment Name: COCINA MEXICAN BAR & GRILL (RES) Establishment Number : 605309452

Comments/Other Observations	
Comments/Other Observations 1: PIC does demonstrates proper knowledge. 2: 3: 4: 5: 6: 7: 8: 9: Food is obtained from Restaurant Depot. 10: 11: 12: 15: 16: 17: 19: 20: 22: 23: 24: 25: 26: 27: 57: 58: 1: 2: 3: 4: 5:	
4. 5: 6: 7:	2
8: 9: Food is obtained from Restaurant Depot. 10: 11:	
12: 15: 16: 17 ⁻	
19: 20: 22:	
23: 24: 25: 26:	
27: 57: 58: 1:	
2: 3: 4: 5:	

***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: COCINA MEXICAN BAR & GRILL (RES) Establishment Number : 605309452

Comments/Other Observations (cont'd)

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

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Sources			
Source Type:	Food	Source:	Restaurant Depot
Source Type:		Source:	
Additional Comme	ents		

Provided safe food donation brochure. Due to priority violations, a follow-up is scheduled.