TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

6/3.99

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					La Hacienda Meican Restaurant										Farmer's Market Food Unit @ Permanent O Mobile			
Es	tablis	hm	ent Na								Ty;	pe of	Establ	ishme	ent KPermanent O Mobile			
Ad	dress	5			3170 Village Shop Dr.										O Temporary O Seasonal			
Cit	у				Memphis T	îme in	02	<u>2:4</u>	0 F	PM	_ A	M/P	M Ti	me o	ut 02:55: PM AM/PM			
Ins	pecti	ion (Date		07/05/2022 Establishment # 60522	0118			_	Emba	argoe	d Q	000					
Pu	rpose	e of	Inspec	tion	ORoutine 猶Follow-up OCom	plaint			_	elimir				Cor	nsultation/Other			
Ris	ik Ca	teg	ony		O1 第2 O3				O 4				F	-wollo	up Required 🕱 Yes O No Number of	Seats	0	
Г															to the Centers for Disease Control and Preve		_	
				as c	FOODBORNE ILLNES										control measures to prevent illness or injury.			
		(I	Mark de	algnet											ach item as applicable. Deduct points for category or subca	tegory.)	
F	N⊨in (comp	pliance		OUT=not in compliance NA=not applicable NO=not of Compliance Status	observed I C	_	R)S=co	rrecte	d on-t	site dur	ing ins	spection R=repeat (violation of the same code provi Compliance Status		R	WT
F	IN	OU	JT NA	NO	Supervision		~~~	-		F	IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature	000	~	
5	8	6	,		Person in charge present, demonstrates knowledge, a	ind	0	0	5	10	0				Control For Safety (TCS) Foods Proper cooking time and temperatures			
	IN	OU	JT NA	NO	Employee Health						8				Proper reheating procedures for hot holding	ő	00	5
23	X		_		Management and food employee awareness: reporting Proper use of restriction and exclusion		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
Ľ		-	JT NA	NO	Good Hygienic Practices	-	-	_	_	18	×	6	0	0	Public Health Control Proper cooling time and temperature	-	ा	
4	X	0	>	0	Proper eating, tasting, drinking, or tobacco use		0	0	5	19	12	0	0		Proper hot holding temperatures	0	0	
5	XX IN		JT NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	_	0	0	Ť		14	8		0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6		0			Hands clean and properly washed		0	0		22	_	ō	X	ō	Time as a public health control: procedures and records	o	ō	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or appro alternate procedures followed	wed	0	0	5	-	IN	OUT	1	-	Consumer Advisory	-	_	
8					Handwashing sinks properly supplied and accessible		0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked	0	0	4
9			JT NA	NO	Approved Source Food obtained from approved source	-+	0	0	-	-	IN	OUT		NO	food Highly Susceptible Populations	+-	-	
10	0	0	0	122	Food received at proper temperature		0	0		24	-	0	88		Pasteurized foods used; prohibited foods not offered	0	ि	5
11	1000	0		-	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite		0	0	5	Ē	_	-	-			Ť		-
12		0	1	0	destruction		0	0		~	IN	001		NO	Chemicals			
13			D O	NO	Protection from Contamination Food separated and protected		0	ο	4	25	0 家	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	8	응	5
	õ			1	Food-contact surfaces: cleaned and sanitized		ŏ	ŏ	5				NA	NO	Conformance with Approved Procedures	Ť		
15	麗	0	>		Proper disposition of unsafe food, returned food not re served	-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
μ				-				_	_	_		-		_		-		_
╘				Goo	d Retail Practices are preventive measures							_		geni	s, chemicals, and physical objects into foods.			
				- 011	T=not in compliance COS	G S=correcte							5		R-repeat (violation of the same code provision)			
E		_			Compliance Status			R		Ē					Compliance Status	COS	R	WT
H	28	OU		eurize	Safe Food and Water ad eggs used where required		0	0	1			TUK	lood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed.	-		
	29	Ō		er and	fice from approved source		ŏ	0	2	4	5	0 1			and used	0	이	1
H	30	0					<u> </u>				_		A DELET			+		1
	_	OU	Vari	ance o	obtained for specialized processing methods Food Temperature Control		ŏ	0	1	4	6	- 1			g facilities, installed, maintained, used, test strips	0	0	
	31	-	Vari	xer co	Food Temperature Control oling methods used; adequate equipment for temperature		0		1	4	7	0	Narew	ashin	g facilities, installed, maintained, used, test strips ntact surfaces clean	0 0		1
	31	0	Prop cont	xer cox	Food Temporature Control oling methods used; adequate equipment for temperatu	ure	0	0	1	4	7		Varew	ashin d-cor	ntact surfaces clean Physical Facilities	0	0	
_	31 32 33	0	Prop cont Plan	xer coo rol t food	Food Temperature Control	ure	0		1		7 7 8		Varew Nonfoc	ashin d-cor d cold	ntact surfaces clean	0		2
	32	000	Prop cont Plan Plan App	er co rol t food roved	Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate	ure	000	0	1 2 1	4 4 5	7 8 9 0		Narew Nonfoo Hot an Plumbi Sewag	d-cor d cold ng ins e and	Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed	0 0 0 0 0	0 0 0	2 2 2 2
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PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.				
P192201 (1094. 0=10)	Please call () 9012229200	to sign-up for a class.	RDA 62	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number #: 605220118

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 wenty-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)							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	43					

Food Temperature Decoription	State of Food	Temperature (Fahrenheit
Ground beef	Cooling	50
Ground beef	Cold Holding	43

Observed Violations

Total # 9

Repeated # ()

8: Hand washing signs not present.

14: Ice machine needs to be cleaned to remove pink slime build up on the guard. Drain, wash, rinse, and sanitize to clean.

34: Thermometers missing inside of coolers

35: Prepared food items are missing labels of common name on containers36: Receiving door does not close tightly enough leaving outer openings not protected. There is a gap between the kick-plate, door, and hole to outside.41: Bowls used as scoops touching food items. Please use a scoop with a handle stored upright.

53: Ceiling tile missing above wash sink at dishwasher. Ceiling stained. Ceiling tiles uneven between dishwasher, shelving, and ice machine.

53: Wall behind dishwasher is peeling and no longer easily cleanable. Please repair to prevent mold.

54: Missing light bulb above stove. Several unshielded lights near walk in coolers and freezer.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number : 605220118

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.

Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number : 605220118

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: La Hacienda Meican Restaurant

Establishment Number #: 605220118

Sources		
Source Type:	Source:	

Additional Comments

Priority item 8 not completely corrected. Priority item 14 not corrected. Priority items 18 and 26 corrected. A closure letter will be issued for items not corrected in 10 days. Handwashing signs left with PIC again.

Also, your walk-in cooler may need to be serviced as it is now 43 degrees when during the routine inspection it was much colder.