



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: La Hacienda Meican Restaurant
Address: 3170 Village Shop Dr.
City: Memphis
Inspection Date: 07/05/2022
Establishment #: 605220118
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: 01

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.)

Table with 2 main columns: Compliance Status and COS/R/WT. Sub-headers include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS/R/WT. Sub-headers include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 07/05/2022
Signature of Environmental Health Specialist: [Signature] Date: 07/05/2022

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

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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)
Walk in cooler	43

Food Temperature

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

Observed Violations

Total # 9

Repeated # 0

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 containers

36: 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.



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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

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.