



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



<b>Establishment Information</b>	
Establishment Name:	El Meson
Establishment Number #:	605211305

<b>NSPA Survey – To be completed if #57 is “No”</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Sani bucket	Lactic acid	1875	167
Dish machine	Heat		

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Walkin	41

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Salsa	Cold Holding	41
Pico	Cold Holding	41
Raw chx	Cold Holding	39
Beans	Hot Holding	140
Rice	Hot Holding	156
Ranchero	Hot Holding	140
Rice	Hot Holding	155
Rice	Cold Holding	41
Beans	Cold Holding	39
Cut toms	Cold Holding	41

### Observed Violations

Total # 4

Repeated # 0

13: Raw eggs over produce in walkin.

45: Gaskets in poor repair, chip baskets stored on cardboard

48: Front hand sink cold faucet not workin

53: Ceiling and floor tiles in poor repair

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy posted at entry
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Approved
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed
- 17: (NO) No TCS foods reheated during inspection. Discussed reheating methods. All steam table items are reheated on the stove
- 18: No cooling observed
- 19: Adequate hot holding in steam well and hot box
- 20: Adequate cold holding in walkin
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*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:	Water	Source:	Hud
Source Type:	Food	Source:	Us foods, reinhardt
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**