TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second	1000	11																	_	
Est	bist	hmer	nt Na		Mi Ranchito	Mexican Food										Farmer's Market Food Sermanent O Ma	i Unit			
Address			Mi Ranchito Mexican Food 1622 Dodds Avenue O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal																	
			Chattanooga Time in 01:30 PM AM / PM Time out 02:35: PM AM / PM																	
City					12/05/202	3 Establishment#	60531378						d 0		ine or		and P m			
		on Da	ate	tion	MRoutine	O Follow-up	O Complaint			- O Pr					0.000	nsuitation/Other				
		tegor		0011	01	\$22	03			04	çarrar	ary				up Required 🕱 Yes	O No Number	d Card	- 50)
POS	Cat	-			ors are food prep	aration practices a	and employee		vior	8 mo				rep	ortec	to the Centers for Disc	ease Control and Prev	entio		
				as c	ontributing facto				_							control measures to pr	event illness or injury	_		
		(14	ark de	elgna	ted compliance status											ach item as applicable. Deduc	t points for category or sub	ategor	y.)	
IN	⊧in c	ompi	iance			e NA=not applicable liance Status	NO=not observe		R)S=∞	rrecte	d on-s	ite duri	ing ins	spection R=repeat (Compliance Stat	violation of the same code pro		6] R	WT
	IN	τυο	NA	NO		Supervision						IN	оυт	NA	NO	-	g of Time/Temperature			
1	鬣	0			performs duties	esent, demonstrates kn	owledge, and	0	0	5	16	23	0	0	0	Proper cooking time and tem	ety (TCS) Foods peratures	0	8	6
2				NO		Employee Health od employee awarenes	s; reporting	0		_	17	0	0	0	×	Proper reheating procedures Ceeling and Helding, De		_	0	Ľ
2 3	×	0	1		Proper use of restric	tion and exclusion		0	0	5		IN	OUT		NO	a Public He	aith Control			
4	IN 嵐		NA			d Hygienic Practices g. drinking, or tobacco		0		_		0	0	0		Proper cooling time and tem Proper hot holding temperate			8	-
5	24	0	NA	0	No discharge from e	yes, nose, and mouth g Contamination by			ō	5	20	12	0	8		Proper cold holding tempera Proper date marking and dis	tures		0	1.
6	×	0		_	Hands clean and pro	perly washed		_	0		22	_	ō	×		Time as a public health cont			-	1
7	×	0	0	0	alternate procedures			0	0	_		IN	OUT	_	NO		r Advisory	+	+	_
8 9	ÎN	0	NA	NO		properly supplied and a Approved Source	locessible			2	23		0	黛		Consumer advisory provideo food		0	0	4
10	0	0	0		Food obtained from Food received at pro			0	0		24	IN O	OUT	NA XX	NO	Pasteurized foods used; pro	ble Populations	6	0	6
11 12	<u>×</u>	0	×	0		on, safe, and unadulter ailable: shell stock tags		0	0	5	-	IN	OUT	-	NO		nicals	+	10	Ľ
H	IN	OUT	NA	NO	destruction Protect	ion from Contamina	tion	-		_	25	0	0	22		Food additives: approved an		-0	8	
13 14	0	邕	0	-	Food separated and Food-contact surface	protected es: cleaned and sanitiz	ed	8	8	4	26	<u>実</u> IN	0 OUT	NA	NO	Toxic substances properly ic Conformance with A	Sentified, stored, used	0	0	1°
15	12	0	Ť			f unsafe food, returned		ō	ō	2	27	0	0	8		Compliance with variance, s HACCP plan		6	0	5
	_			-							-							_	_	
				Goo	d Retail Practice	s are preventive m	easures to co						nce s		gens	s, chemicals, and physic	cal objects into foods			
				00	T=not in compliance		COS=corre	cted o	n-site	during							on of the same code provision			1.007
	_	OUT			Safe Fe	iance Status ood and Water			R			0	UT			Compliance St Utensils and Equi	ipment			WT
	9	0	Wat	er and	ed eggs used where r lice from approved s	ource		0	8	Ż	4	5 1				infood-contact surfaces clean and used	able, properly designed,	0	0	1
3	0	0		ance		ed processing methods perature Control		0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
3	1	0	Prop		oling methods used; a	adequate equipment for	r temperature	0	0	2	4	_	O N	lonfoo	d-cor	ntact surfaces clean Physical Facilit	*14.9	0	0	1
_	2		Plan	rt food	properly cooked for				0	1	4	8	0 1			d water available; adequate pr	ressure		0	
3	3 4	0	<u> </u>		thawing methods use eters provided and ac			0	0	1	4	_	_			stalled; proper backflow devic I waste water properly dispos-		0		2
F,	5		-	4		Identification	ande avezable	0	0	1	5	_	_			es: properly constructed, supp use properly disposed; facilitie			-	1
Ľ	-	O TUO		a prop		container; required reco Food Contamination		-		-	5	_	-			lities installed, maintained, an			-	· ·
3	6	蒿	Inse	cts, ro	dents, and animals n	ot present		0	0	2	5	4	0 A	dequa	nte ve	entilation and lighting; designa	ted areas used	0	0	1
3	7	X	Con	tamin	ation prevented durin	g food preparation, stor	rage & display	0	0	1		0	υт			Administrative I	tems			
	8	-			leanliness	d stored		0	0	1	5	_			-	nit posted		0	0	0
39 O Wiping cloths; properly used and stored 40 O Washing fruits and vegetables				ŏ	0	1	Ľ	• I •	<u>∽</u> [∾	1054 16	cent	inspection posted Compliance Sta			S NO					
OUT Proper Use of Utensils O In-use utensils; properly stored							0	1	5	7				Non-Smokers P with TN Non-Smoker Protect			(I)]		
H	23					properly stored, dried, es; properly stored, use			0	1	5	8				oducts offered for sale roducts are sold, NSPA surve	y completed		8	
	4				ed properly			0	0		_									
serv	ce et	stabli	shme	nt perm	nit. Items identified as a	constituting imminent hea	Ith hazards shall b	e corre	cted i	mmed	iately	or op	eration	is shall	l ceas	Repeated violation of an identi- e. You are required to post the f	food service establishment pe	mit in	a cons	picuous
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 report. T.C.A. sections (0) 1, 202, 65-14-208, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-320.									e of this											
	Ş	5	2	Æ	ti/		12/0)5/2	023	3					기	NХ		12/	/05/2	2023
Sig	natu	re of	Pers	son In	Charge				[Date	Si	gnatu	ire of	Envir	onme	ental Health Specialist				Date
_						F									·	ealth/article/eh-foodservi	ce ****			
PH-3	267	(Rev	6-15)		Free food safety f Please			avai 232							unty health department. p for a class.			R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Mi Ranchito Mexican Food Establishment Number #: [605313789

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 wenty-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.	
Sarage 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)						
Three sink Sani bucket	CI	50							
	CI	0							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Low boy cooler	39				
Cold bar	39				

Decoription	State of Food	Temperature (Fahrenheit)
Sliced tomatoes	Cold Holding	39
Chopped tomatoes	Cold Holding	38
Low boy raw chicken	Cold Holding	38
Black beans	Hot Holding	154
Rice	Hot Holding	167
Short cooler hot dogs	Cold Holding	40
Grilled chicken	Cooking	168
Front cooler cheese	Cold Holding	39

Total # 5 Repeated # ()

13: Raw chicken stored over beef in cooler. Raw shell eggs stored over fresh vegetables in cooler.

14: Sanitizer bucket bleach tested at 0ppm. Food deris present in Sanitizer in three-sink. Chlorine/bleach sanitizer must be 50-200ppm. Corrected on site.36: Bug present in kitchen by short cooler.

37: Rice stored in grocery-type plastic bag. Food must be stored in food-grade containers.

45: Ice accumulation in front freezers.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mi Ranchito Mexican Food

Establishment Number : 605313789

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee Illness Policy posted

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: Proper handwashing frequency and methods were observed.

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: Food has been obtained by an approved source.

- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Observed adequate cooking time and temperature of grilled chicken.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 19: See temps
- 20: See temps

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: 25:

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.

Establishment Information

Establishment Name: Mi Ranchito Mexican Food Establishment Number : 605313789

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Mi Ranchito Mexican Food

Establishment Number # 605313789

Sources			
Source Type:	Water	Source:	Public
Source Type:	Food	Source:	LC Food Distribution
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments