



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name EL SOL TEX MEX EXPRESS
Address 1129 Franklin Road Suite A
City Lebanon
Inspection Date 05/28/2021
Risk Category 01
Number of Seats 30

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

Table with 2 main columns: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, 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 (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, 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 05/28/2021
Signature of Environmental Health Specialist [Signature] Date 05/28/2021

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice



**Observed Violations**

Total # 6

Repeated # 0

31:

35:

39:

42:

45:

48:



***Establishment Information***

Establishment Name: EL SOL TEX MEX EXPRESS

Establishment Number : 605261839

***Comments/Other Observations***

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12: Item corrected. Establishment was unaware that the tags had to be kept for 90 days. Explained procedure that the tags are kept with oysters till last one served then take tag date and thne keep for 90 days.
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Item corrected. See food temps
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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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Establishment Name: EL SOL TEX MEX EXPRESS

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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:

Source Type: Source:

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Source Type: Source:

Source Type: Source:

**Additional Comments**

See routine inspection for comments