### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ß			E.																		
Establishment Name			EL SOL	TEX	MEX E	EXPRE	SS									O Fermer's Market Food Unit ant O Mobile	-				
			t Nar		1129 Fra	anklin	Road	Suite /	4				_	Тур	e of	Establi	shme		L		
Address				Lebanon Time in 11:01; AM AM / PM Time out 11:17; AM AM / PM																	
City					05/28/	202	1 Estab	Eshered #	60526183								ne or	<u></u>			
Insp					ORoutine		一 Establ		O Complaint			- O Pr			a =		Cor	nsultation/Other			
Risk				0011	01		\$122	dμ	03			04	Q-001 T 001	,				up Required O Yes 🕅 No Number of S	leats	30	
-		-			ors are food		ration p		and employee			8 mK				repo	ortec	to the Centers for Disease Control and Preven		_	
				88 0	ontributing	Tactor												control measures to prevent illness or injury.			
				algaa			(IN, OUT, N	A, HO) for e	ach numbered Her	n. For		mark	ed 01	л, н	ink C	08 or R	for e	ach item as applicable. Deduct points for category or subcate		)	
IN	in c	ompli	ance		OUT=not in co		NA=not	applicable atus	NO=not observ	ed COS	R		)\$=co	rrecte	d on-e	ite duri	ng ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
$\vdash$	_	ουτ	NA	NO	Deserve la ch		Supervi							IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
$\square$	8	0			performs dut	ies			nowledge, and	0	0	5		0	0			Proper cooking time and temperatures	0	8	5
2			NA	NO	Management		Employee d employe		ss; reporting	0	0		17	0	0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	
$\rightarrow$	×	0			Proper use o					0	0	5		IN	OUT			a Public Health Control		-	
4	X	0	NA	0	Proper eating	g. tasting	a drinking.				0	5	19		0	0	0	Proper cooling time and temperature Proper hot holding temperatures	0	0	
			NA	NO		venting	Contami	ination by	Hands	0	0	-		12	8	8		Proper cold holding temperatures Proper date marking and disposition	00	8	5
-		0	_	0	Hands clean No bare hand				ds or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	黨	0	0	0	alternate pro Handwashing	cedures	followed			0	0	2		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN 嵐	OUT O	NA	NO	Food obtaine	Å	pproved i	Source			0	_	23	N IN	O	O NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0		Food receive Food in good	ed at prop	per temper	rature	enterd	0 0	0 0	5	24	_	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12		0	0	0	Required rec					6	0	Ť	F	IN	OUT	NA	NO	Chemicals			
				NO				Contamina	ation			_	25	0	0	X		Food additives: approved and properly used	0	0	5
13 14		00			Food separal Food-contact	t surface	s: cleaned			0	0	4 5	26	<u>実</u> IN	O	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	0	
15	2	0			Proper dispo served	sition of	unsafe foo	d, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Pr	actices	a are pre	ventive r	neasures to c	ontro	l the	intr	oduc	tion	of	atho	oens	, chemicals, and physical objects into foods.			
							_			GOO	DR	ar/.\	L PR	LACT	īCE	5	_				
—				ou	T=not in compli		ance Sta	tus	COS=com	cted o			inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	OUT	Past	0.0526		Safe Fe	od and W			0	0	-		_	UT	ood a	ad no	Utensils and Equipment process cleanable, properly designed,			
29	,	0	Wate	er and	ice from app obtained for sp	roved so	surce	na mathadi		0	ö	2	4	5 2				and used	0	0	1
- 31	_	OUT			Fee	d Temp	perature (	Control				-	4	_	-			g facilities, installed, maintained, used, test strips	0	0	1
31	۱	×	Prop contr		oling methods	used; a	dequate ec	quipment fo	r temperature	0	0	2	4	_	0 N UT	lonfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
3:	_				properly cool thawing meth					8	8	1	4					I water available; adequate pressure stalled; proper backflow devices	8	8	2
34	۱.	0	<u> </u>		eters provided	d and acc	curate			ō	Ō	1	5	0	0 8	iewag	e and	waste water properly disposed	0	0	2
3	_	OUT SE	Food	d prop			ontainer: re		ords available	0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT				-		taminatio					5	3	-	-		lities installed, maintained, and clean	0	0	1
36	;	0	Inse	cts, ro	dents, and an	nimals no	t present			0	0	2	5	4	0 /	dequa	de ve	entilation and lighting; designated areas used	0	0	1
37	r	0	Cont	amina	ation prevente	ed during	food prep	aration, sto	rage & display	0	0	1		0	UΤ			Administrative items			
38	_	-	Personal cleanliness Wiping cloths; properly used and stored			0	0	1		_			-	nit posted inspection posted	00		0				
40	)	0	Was		ruits and vege	etables					0			-	_			Compliance Status	YES		WT
41	_	OUT O		e ute	nsils; properly		ise of Ute	-nsiis		0	0	1	5					Non-Smokers Protection Act with TN Non-Smoker Protection Act	X		
43	_				quipment and single-servic					0	0	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	00		0
4					ed properly					ŏ	ŏ	1							-	-	
																		Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi			
mann	er ar	nd po	st the	most	recent inspectiv	on report	in a conspir	cuous manne		ght to r	eques							fling a written request with the Commissioner within ten (10) days			
(	$\subset$		$\geq$	Š	· ·				05/2	28/2	021	L		X	~	4	₩	NOP (	)5/2	8/2	2021
Sign	atur	re of	Pers	on In	Charge						(	Date	Si	ynatu	re of	Envir	onme	ental Health Specialist			Date
_						•••• A		,	-									ealth/article/eh-foodservice			
PH-2	267	(Rev	6-15				Free for	od safety	training classe	s are	ava	labk	eac	h m	onth	at the	cou	inty health department.		R	XA 629

I	PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mon	th at the county health department.	RDA 60
PH-2267	PH-2207 (Nev. 0-10)	Please call (	) 6154445325	to sign-up for a class.	hDe o
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information							
Establishment Name:	EL SOL TEX MEX EXPRESS						
Establishment Number	605261839						

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 inflitrating 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)

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Salsa	Cold Holding	41			
Diced tomatoes	Cold Holding	41			

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



#### 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:
2:
3:
4:
5:
6:
7:
9:
11: 12: Item corrected Establishment was uppy are that the tags had to be kept for 00 days. Explained precedure that the
12: Item corrected. Establishment was unaware that the tags had to be kept for 90 days. Explained procedure that the tags are kept with ousters 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:
21: 22: 23: 24: 25: 26: 27: 57:
25:
26:
27:
58:
*** See page at the end of this document for any violations that could not be displayed in this space

\*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: EL SOL TEX MEX EXPRESS Establishment Number : 605261839

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: EL SOL TEX MEX EXPRESS

Establishment Number # 605261839

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments