

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

85

Establishment Name	Margarita House	Type of Establishment	<input checked="" type="radio"/> Permanent <input type="radio"/> Mobile
Address	151 Adams Ln, STE 5		<input type="radio"/> Temporary <input type="radio"/> Seasonal
City	Mount Juliet	Time in	12:40 PM AM / PM
		Time out	03:26 PM AM / PM
Inspection Date	07/28/2023	Establishment #	605212592
		Embargoed	1096
Purpose of Inspection	<input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other		
Risk Category	<input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4		
	Follow-up Required	<input checked="" type="radio"/> Yes <input type="radio"/> No	Number of Seats 188

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 COB or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance		OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection		R=repeat (violation of the same code provision)	
Compliance Status								COS	R	WT	
	IN	OUT	NA	NO	Supervision						
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/>	<input type="checkbox"/>	5	
	IN	OUT	NA	NO	Employee Health						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting			<input type="checkbox"/>	<input type="checkbox"/>	5	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion			<input type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	Good Hygienic Practices						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			<input type="checkbox"/>	<input type="checkbox"/>	5	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth			<input type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	Preventing Contamination by Hands						
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed			<input type="checkbox"/>	<input type="checkbox"/>	5	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			<input type="checkbox"/>	<input type="checkbox"/>		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible			<input type="checkbox"/>	<input type="checkbox"/>	2	
	IN	OUT	NA	NO	Approved Source						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	5	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			<input type="checkbox"/>	<input type="checkbox"/>		
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated			<input type="checkbox"/>	<input type="checkbox"/>		
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction			<input type="checkbox"/>	<input type="checkbox"/>		
	IN	OUT	NA	NO	Protection from Contamination						
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food separated and protected			<input type="checkbox"/>	<input type="checkbox"/>	4	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized			<input type="checkbox"/>	<input type="checkbox"/>	5	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served			<input type="checkbox"/>	<input type="checkbox"/>	2	

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time and temperatures			<input type="checkbox"/>	<input type="checkbox"/>	5
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperature			<input type="checkbox"/>	<input type="checkbox"/>	5
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures			<input type="checkbox"/>	<input type="checkbox"/>	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition			<input type="checkbox"/>	<input type="checkbox"/>	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records			<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Consumer Advisory					
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Consumer advisory provided for raw and undercooked food			<input type="checkbox"/>	<input type="checkbox"/>	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered			<input type="checkbox"/>	<input type="checkbox"/>	5
	IN	OUT	NA	NO	Chemicals					
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used			<input type="checkbox"/>	<input type="checkbox"/>	5
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Toxic substances properly identified, stored, used			<input type="checkbox"/>	<input type="checkbox"/>	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan			<input type="checkbox"/>	<input type="checkbox"/>	5

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

GOOD RETAIL PRACTICES

OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)					
Compliance Status							COS	R	WT				
	OUT	Safe Food and Water											
28	<input type="radio"/>	Pasteurized eggs used where required					<input type="radio"/>	<input type="radio"/>	1				
29	<input type="radio"/>	Water and ice from approved source					<input type="radio"/>	<input type="radio"/>	2				
30	<input type="radio"/>	Variance obtained for specialized processing methods					<input type="radio"/>	<input type="radio"/>	1				
	OUT	Food Temperature Control											
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control					<input type="radio"/>	<input type="radio"/>	2				
32	<input type="radio"/>	Plant food properly cooked for hot holding					<input type="radio"/>	<input type="radio"/>	1				
33	<input type="radio"/>	Approved thawing methods used					<input type="radio"/>	<input type="radio"/>	1				
34	<input checked="" type="checkbox"/>	Thermometers provided and accurate					<input type="radio"/>	<input type="radio"/>	1				
	OUT	Food Identification											
35	<input type="radio"/>	Food properly labeled; original container; required records available					<input type="radio"/>	<input type="radio"/>	1				
	OUT	Prevention of Food Contamination											
36	<input type="radio"/>	Insects, rodents, and animals not present					<input type="radio"/>	<input type="radio"/>	2				
37	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display					<input type="radio"/>	<input type="radio"/>	1				
38	<input type="radio"/>	Personal cleanliness					<input type="radio"/>	<input type="radio"/>	1				
39	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored					<input type="radio"/>	<input type="radio"/>	1				
40	<input type="radio"/>	Washing fruits and vegetables					<input type="radio"/>	<input type="radio"/>	1				
	OUT	Proper Use of Utensils											
41	<input checked="" type="checkbox"/>	In-use utensils; properly stored					<input type="radio"/>	<input type="radio"/>	1				
42	<input checked="" type="checkbox"/>	Utensils, equipment and linens; properly stored, dried, handled					<input type="radio"/>	<input type="radio"/>	1				
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used					<input type="radio"/>	<input type="radio"/>	1				
44	<input type="radio"/>	Gloves used properly					<input type="radio"/>	<input type="radio"/>	1				

	OUT	Utensils and Equipment										
45	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					<input type="radio"/>	<input type="radio"/>	1			
46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips					<input type="radio"/>	<input type="radio"/>	1			
47	<input type="radio"/>	Nonfood-contact surfaces clean					<input type="radio"/>	<input type="radio"/>	1			
	OUT	Physical Facilities										
48	<input type="radio"/>	Hot and cold water available; adequate pressure					<input type="radio"/>	<input type="radio"/>	2			
49	<input type="radio"/>	Plumbing installed; proper backflow devices					<input type="radio"/>	<input type="radio"/>	2			
50	<input type="radio"/>	Sewage and waste water properly disposed					<input type="radio"/>	<input type="radio"/>	2			
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned					<input type="radio"/>	<input type="radio"/>	1			
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained					<input type="radio"/>	<input type="radio"/>	1			
53	<input type="radio"/>	Physical facilities installed, maintained, and clean					<input type="radio"/>	<input type="radio"/>	1			
54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used					<input type="radio"/>	<input type="radio"/>	1			
	OUT	Administrative Items										
55	<input type="radio"/>	Current permit posted					<input type="radio"/>	<input type="radio"/>	0			
56	<input type="radio"/>	Most recent inspection posted					<input type="radio"/>	<input type="radio"/>	0			
Compliance Status							YES	NO	WT			
		Non-Smokers Protection Act										
57		Compliance with TN Non-Smoker Protection Act					<input checked="" type="checkbox"/>	<input type="radio"/>	0			
58		Tobacco products offered for sale					<input type="radio"/>	<input type="radio"/>	0			
59		If tobacco products are sold, NSPA survey completed					<input type="radio"/>	<input type="radio"/>	0			

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous 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 this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

 _____ Signature of Person In Charge	07/28/2023 _____ Date	 _____ Signature of Environmental Health Specialist	07/28/2023 _____ Date
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**** 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	
Establishment Name:	Margarita House
Establishment Number #:	605212592

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)
Dish machine	Cl	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
True slide doors	37
Avantco ric	41
Turbo air ric	39
Walk in cooler	55

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Seasoned chicken	Cooling	52
Seasoned beef	Cold Holding	42
Pico	Cooling	47
Sliced tomatoes	Cold Holding	41
Refried beans	Reheating	169
Shredded chicken	Hot Holding	157
Rice	Hot Holding	161
Grilled chicken	Cooking	181
Steak fajitas	Cooking	151
Refried beans	Cold Holding	56
Cheese dip	Cold Holding	52
Birria	Cold Holding	54
Shrimp	Cold Holding	34

Observed Violations

Total # 8

Repeated # 0

13: Tilapia thawed in bags that state remove from bag before thawing. These were thrown out during the inspection with the other food in walk cooler

20: See additional comments. Walk in cooler not in temp. Food not prepared today thrown out.

34: No thermometer in LG ric

37: Employee purse and package stored with spices in dry storage

39: Wet wiping left laying by dishes on drain board of 3 comp sink

41: Scoop handle laying down in ice bin in bar

42: Metal pans stacked wet on shelf over 3 comp sink

45: Severely grooved cutting boards through out kitchen

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Margarita House

Establishment Number : 605212592

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employees are washing hands when changing gloves
- 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: See source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Several items made today cooling in wic. These items were moved to wif or other ric to continue cooling
- 19: See food 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: Statement on menu
- 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.

Establishment Information

Establishment Name: Margarita House

Establishment Number : 605212592

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Margarita House

Establishment Number #: 605212592

Sources

Source Type:	Food	Source:	PFG, IWC, Sysco, nashville foods,
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Source Type:	Water	Source:	City
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

Walk in cooler temperature is 52-57° from various thermometers throughout walk in cooler. Items temped 49-60°. List of what was thrown out. Refried beans 20 lbs, cheese dip 80 lbs, shredded lettuce 8 lbs, carnitas 70 lbs, birria 50 lbs, shredded cheese 240 lbs, beef fajitas 75 lbs, Chicken 240lbs, beef 268lbs, tilapia 2 lbs, cheese enchiladas 15 lbs, salsa 10 lbs, rice 15 lbs, T-bone steaks 3 lbs. Discussed and strongly encouraged temperature logs.