

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



Establishment Information	
Establishment Name:	La Michuacana Fruta
Establishment Number #:	605323677

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)
Wiping cloth bucket	Chlorine	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ice cream freezer	-4
Prep cooler	34
Deep freezer	8
Walk in cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Corn steamwell	Hot Holding	192
Cantaloupe prep cooler	Cold Holding	45
Watermelon prep cooler	Cold Holding	45
Yogurt prep cooler	Cold Holding	40
Milk on prep cooler	Cold Holding	41
Ice cream walk in cooler	Cold Holding	41
Flan display cooler	Cold Holding	39
Milk drink	Cooling	45

Observed Violations

Total # 3

Repeated # 0

31: Cantaloupe and watermelon were spilling over top of container on prep cooler. Fruit had just been cut. Discussed with owner about not overfilling pans because the food will not reach proper temperature if overfilled.

36: Door closure broken on back door

41: Scoops stored in standing water

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Michuacana Fruta

Establishment Number : 605323677

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Employee health policy is available. Symptoms and diseases are listed on the policy.
- 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: Did not observe employee wash hands during inspection
- 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: Sams,aleva produce, restaurant depot, purity
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: Did not observe cooking of raw shrimp during inspection. Owner stated they boil it.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling milk drink at 45F. Made approximately 30 minutes prior. It is cooling down in cooler.
- 19: Hot food at 135F and above
- 20: Cold food at 41F and below
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: They use approved food coloring
- 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: La Michuacana Fruta

Establishment Number : 605323677

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name:	La Michuacana Fruta
---------------------	---------------------

Establishment Number #:	605323677
-------------------------	-----------

Sources

Source Type: Water

Source:	City
---------	------

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments