TENNESSEE DEPARTMENT OF HEALTH _ ----____ _ ------ --

						FOOD SER	VICE ESTA	BL	ISH	IME	INT	r II	NSI	PEC	TIO	ON REPORT	sco	RE		
Q			T. S.																	
Las Margaritas II									_			Farmer's Market Food Unit Permanent O Mobile	7							
Addr					4604 Skyv	view Dr.					_	Тур	xe of I	Establi	shme	inc.				
City					Chattanoo	ga	Time in	01	1:1	0 F	M	AJ	M/P	м ті	me oi	, ,				
Inspe	white	n Da	te		10/27/20	021 Establishment						_								
			spect		Routine					_			-		Cor	nsultation/Other				
Risk					01							,					Number of S	eats	13	5
1.000		-	isk I		ors are food p	reparation practice	s and employee		vior	8 mo				repo	ortec	to the Centers for Disease Cont	rol and Prevent		_	
				as c	ontributing ta												iss or injury.			
		(1	ırk de	algna		atus (IN, OUT, NA, NO) fo	r each numbered Her	n. For		mark	el 00	п, т	ark C	08 er R	for e	ach Item as applicable. Deduct points for e)	
IN	in ci	ompili	ance		OUT=not in compl Co	iance NA=not applicabl mpliance Status	e NO=not observ		R		\$=000	recte	d on-s	ite duri	ng ins	Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision			_			IN	ουτ	NA	NO					
1	0	篾			Person in charge performs duties	e present, demonstrates	s knowledge, and	0	0	5			0	0		Proper cooking time and temperatures		0	ा	
2			NA	NO	Management an			0			17	0	0	0	×			0	0	0
		0				striction and exclusion		0	0	5		IN	ουτ	NA	NO					
	_		NA										\sim	- -						
4		8						ő	ő	5	20	0	义	0	0	Proper cold holding temperatures		0	0	
	IN 滨	001	NA				by Hands	0												*
_	_	×	0	0	No bare hand co	ontact with ready-to-eat	foods or approved	_	-	5	22	-	0	0			res and records	0	0	
8	_		-	-	alternate proced Handwashing si		nd accessible			2		_	_	-	NO		undercooked	_		
	IN	OUT	NA			Approved Source			_	_	23		-	-	110	food		0	0	4
			0			t proper temperature			0				_	_	NO			0		
11	×	0		_	Food in good co	ndition, safe, and unadu		0	0	5	24		-	_			s not offered	0	9	•
	<u> </u>	0	×	0	destruction			0	0							Chemicals			~	
13	0	OUT)	NA	NO	Food separated		ination	0		4	25 26	0	8	26				0	읭	5
14		õ			Food-contact su	rfaces: cleaned and san		Ő	Ō	5		IN	_	NA	_	Conformance with Approved F	rocedures		_	
15	2	0			Proper disposition served	on of unsafe food, return	ed food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized p HACCP plan	rocess, and	ο	0	5
			-	Goo	d Retail Pract	tices are preventive	measures to co	vatro	1 10.0	inte	aduc	tion		atho		chemicals, and abysical object	a into fooda			
				_		the state prevention							_		gena	, chemicals, and physical object				
				00	T=not in complianc		COS=corre	icted o	n-site	during				3						
_		OUT						COS	R	WT		10	UTI					cos	R	WT
28	3	0	Past		ed eggs used whe	ere required		0	0	1	4		o F			nfood-contact surfaces cleanable, proper	ly designed,	0	0	1
29	_				tice from approve obtained for speci		ods	8	8	2	\vdash	+					at at inc		+	
		OUT			Food 1	Temperature Control			_							-	st strips	-	-	
31	•	×	Prop		oling methods us	ed; adequate equipmen	t for temperature	0	0	2	4	_		vontoo	a-cor	Physical Facilities		0	0	1
32	_				properly cooked							_	-			water available; adequate pressure				2
33	_		<u> </u>		thawing methods eters provided an							_								
		OUT				od identification						_	-				đ			1
35	;	0	Food	i prop	erly labeled; origi	inal container; required r	records available	0	0	1	5	2 (o o	Sarbag	e/refi	use properly disposed; facilities maintaine	d	0	0	1
		OUT			Prevention	n of Food Contamina	tion					-+		hysica	al faci	lities installed, maintained, and clean				1
36	\$	0	Insec	cts, ro	dents, and anima	als not present		0	0	2	5	\$ 2	× /	/dequa	de ve	ntilation and lighting; designated areas u	sed	0	0	1
37	r	X	Cont	amina	ation prevented d	during food preparation,	storage & display	0	0	1		0	υт			Administrative Items				
38		-	-		leanliness			0	0	1					-					0
39	_				ruits and vegetab						-	\$ (0 1	nost re	cent	Compliance Status				WT
	_	OUT			Prop	er Use of Utensils											Act	~		
41					nsils; properly sto equipment and lin		ed, handled	0	0	1	5	8						0	8	0
43		0	Sing	e-use		Carton of the second of the														
						r itama within tan 1885 area	e may result in success			_	a second of		della de	mand er		Reported violation of an identical side former	may result to course	ation -	of unit	r (n
servi		tablis	shmer	t perm	nit. Items identified	as constituting imminent	health hazards shall b	e corre	cted i	mmedi	ately	or ope	eratio	ns shall	ceas	e. You are required to post the food service a	stablishment permit	in a c	onspi	icuous
					14-703, 68-14-706, 6					e a 1962	ring r	ogard	\mathcal{O}	is repo	it by I	ning a written request with the Commissioner	watnin ten (10) days	OF UN	cate	OT BWS
(\subseteq	\mathcal{I}	n		file		10/2	27/2	2021	L		1	5	lА	<u></u>	E!	1	.0/2	7/2	2021
Sign	atur	re of	Pers	on In	Charge				-	Date	Sic	natu	ire of	Envir	onme	ental Health Specialist				Date

****	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Las Margaritas II Establishment Number # 605136536

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)							
CL dishwasher	CL	50								

upment l'emperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	38			
Low boy cooler	38			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Queso (hot well)	Hot Holding	87			
Meat sauce (hot well)	Hot Holding	110			
Salsa	Cold Holding	55			
Rice	Hot Holding	178			
Refried beans	Hot Holding	172			
Sliced tomatoes (low boy)	Cold Holding	40			
Pico	Cold Holding	38			
Gucamole	Cold Holding	38			
Queso	Cooling	80			
Raw chicken (low boy)	Cold Holding	37			
Raw beef (low boy)	Cold Holding	37			
Pork (reach in cooler)	Cold Holding	38			
Refried beans (walk in cooler)	Cold Holding	39			
Dairy (walk in cooler)	Cold Holding	37			
Raw beef	Cooking	178			

Total # 14 Repeated # ()

1: Person in charge does not demonstrate control over PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection. Numerous State of Tennessee Department of Health Food Safety Fact Sheets posted throughout kitchen, many of these procedures not followed during routine inspection.

7: Observed food prep employee prepping a final form RTE dish bare handed during inspector arrival. RTE foods must be handled with gloves or utensils to help prevent food contamination.

13: Raw beef stored on top of vegetables in low boy reach in cooler. Raw eggs stored above vegetables in walk in cooler. Poster showing proper food storage in Spanish language posted on walk in cooler door. Raw animal products must be stored below or away from RTE foods to help prevent contamination.

18: Chicken vegetable mix stored in large pot cooked yesterday per PIC temping 47°F. 6 hour cooling period not followed. After TCS foods are cooked and not immediately served, 6 hour cooling period must be achieved. 1st two hours 135°F-70°F. Following 4 hours 70°F-41°F or below. PIC embargoed 10 pounds of chicken vegtable mix.

19: Hot well holding TCS foods 80-110°F. Power light going in and out, possible faulty unit not receiving constant power supply. TCS foods in hot holding must be 135°F or above. PIC moved Queso and Meat Sauce over to stove top to help hold products 135°F or above.

20: Salsa held out at room temperature for majority of routine inspection 55-60°F. PIC embargoed 5 pounds salsa. TCS foods must be held at 41°F or below. 21: Cooked pork in walk in cooler dated 10/14/21, routine inspection conducted on 10/27/21. Exceeds 7 day shelf life period of cooked TCS foods. Once TCS foods are prepped/cooked and held over night, the product must be dated marked and held no longer than 7 days. PIC embargoed 10 pounds of cooked Pork.

31: Cooked queso held out to cool at room temperature. Temping 80°F, PIC moved Queso to walk in cooler to help follow 6 hour cooling period. Cooling at room temperature not an approved cooling procedure. Foods should be cooled in a cold holding unit, ice bath, ice wand etc.

37: Multiple foods left uncovered in reach in portion of low boy units. Foods in cold holding must be covered to help prevent contamination.

46: Silverware stored in bucket with soapy stagnant water in dish area. Water temping 75°F. Washwater must be 110°F or above.

47: Fan unit dirty in walk in cooler.

53: Floor in poor repair by dry storage area. Drains falling in.

Observed	Vio	lations	
----------	-----	---------	--

Total # 14 Repeated # ()

54: Employee cell phone and keys stored near chips station. Perosnal items must be proper stowed and not be stored near foods or food contact surfaces. 54: Lights not working in beer storage area. Light cover hanging from ceiling in dry storage area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Las Margaritas II

Establishment Number : 605136536

Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 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: Good handwashing observed.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food from approved sources.
- 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 temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Advisory located 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.

Establishment Information

Establishment Name: Las Margaritas II

Establishment Number : 605136536

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Las Margaritas II

Establishment Number # 605136536

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

See priority violations 1,7,13,18,19,20,21.