

**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	

Equipment Temperature

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

Observed Violations

Total # 14

Repeated # 0

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 vegetable 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 Violations

Total # 14

Repeated # 0

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.

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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.

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

Establishment Information	
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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.			