

Establishment Name

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

MARGARITAS OF CORDOVA

Type of Establishment

O Farmer's Market Food Unit Permanent O Mobile

1805 N GERMANTOWN PKWY Address

O Temporary O Seasonal

Cordova City

Time in 11:25; AM AM / PM Time out 01:45; PM AM / PM

Inspection Date

01/05/2023 Establishment # 605255188

Embargoed 000

Purpose of Inspection **E**Routine O Follow-up

O Complaint O Preliminary

О3

O Consultation/Other Follow-up Required

级 Yes O No

Number of Seats 220

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					ed		0
					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Supervision			
1	0	雞			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	0	×	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status		cos	R	WT			
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	180	0	0	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

als, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mon				
28	_	Pasteurized eggs used where required	0	0		
29	0	Water and ice from approved source	8	0	F	
30	- Tondance committee of a processing and a second					
	OUT	Food Temperature Control		_		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0		
32	0	Plant food properly cooked for hot holding	0	0	г	
33	0	Approved thawing methods used	0	0	г	
34	X	Thermometers provided and accurate	0	0	г	
	OUT	Food Identification				
35	Ж	Food properly labeled; original container; required records available	0	0	Γ	
	OUT	Prevention of Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ	
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0	г	
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
41	120	In-use utensils; properly stored	0	0	Г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0		0	0	г	
44	306	Gloves used properly	0	0		

pect	on	R-repeat (violation of the same code provision)		_	_
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	羅	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

us manner. You have the right to request a h 85-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

01/05/2023

01/05/2023

ature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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: MARGARITAS OF CORDOVA

Establishment Number #: |605255188

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)				
Commercial Dish Washer	Chlorine	50					

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Tomato	Cold Holding	46				
Chicken Wings	Cold Holding	43				
Rice	Hot Holding	140				
Queso	Hot Holding	157				
Queso #2	Hot Holding	110				
Queso #3	Hot Holding	110				
Potatoes	Hot Holding	110				
Potatoes	Cooking	198				
Lettuce	Cold Holding	39				
Tomatoes	Cold Holding	39				
Tomatoes	Cold Holding	43				
Fish Empanadas	Cold Holding	39				
Shrimp Empanadas	Cold Holding	39				
Pico	Cold Holding	43				
Fried Bell Peppers	Cold Holding	49				

Observed Violations

Total # 18

1: No demonstration of knowledge present.

Proper cold holding temperature: 41°F and below

Proper hot holding temperature: 135°F and above

Three compartment sink: wash, rinse, and sanitize

6: Observed employees not washing their hands between tasks. Educate employees on the importance of hand washing between tasks and putting on a new set of gloves.

7: Observed employees scoop tortilla chips and the chips touching their hands.

Educate employees on how to properly scoop tortilla chips without them touching their hands.

13: Observed container of queso above the oven. Ensure the container is not stored above the oven.

Observed pieces of raw chicken in the raw steak container that was being cold held. Raw chicken and raw steak are stored next to each other. Educate employees on the importance of keeping raw chicken and steak separate from one a another.

Observed raw ground beef, pork, and raw carrots stored next to each other.

Ensure these items are stored separately from one another.

Observed employee cooking steak and chicken next to each other on the grill. Educate employees on how to cook chicken and steak separately while on the grill.

- 17: Potatoes placed into the holding box did not reach the proper hot holding temperature. Ensure hot holding items are reaching the proper hot holding temperatures of 135°F and above.
- 19: Observed potatoes not reaching the proper hot holding temperature. Educate employees on the importance of hot holding items reading at 135°F.
- 20: Observed several items at the first cold holding box reading above the proper cold holding temperature. Ensure items are holding at the proper cold holding temperature of 41°F and below.
- 21: Observed items that were not properly date marked. Educate employees on how to properly date mark raw items in the walk in cooler.

(Ex: Discard date only (seven days from the date prepped; Prep date: 1/1/2023 and Discard date: 1/7/2023)

OR

Prep date + discard date)

- 26: Observed bucket of sanitizer above the proper ppm of chlorine sanitizer.
- 34: Ensure thermometers are available in the walk in cooler and walk in freezer.
- 35: Observed several containers without labels (chips). Educate employees on

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

Observed Violations
Total # 18
Repeated # 0
the importance of labeling large containers of food.
37: Obseved containers of food on the floor of the walk in cooler. Ensure items
are placed at least 6 inches off the ground.
Observed keys near the microwave area. Ensure personal items are stored away
from the prep areas.
41: Observed handles in the raw chicken and raw steak containers. Ensure
handles are not stored in the food items.
44: Observed employees changing tasks without washing their hands and put on
a new set of gloves.
45: Ensure cutting boards are free of grooves. Observed dirt build up on the can
opener.
47: Observed food spills on the trays of the hot holding box. Ensure the hot
holding box storing the potatoes and meat are clean.
51: Left sink of the womens restroom is not working.
Sinks of the mens restroom are not clean.
53: Ceiling vents in the kitchen area are dirty and ceiling tiles coming down in the
restroom hallway.
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Establishment Information	
Establishment Name: MARGARITAS OF CORDOVA	
Establishment Number: 605255188	
Comments/Other Observations	
2: 3: 4: 5: 8: 9: Food is obtained from Sysco, US Foods, and Performance. 10: 11: 12: 14: 15: 16: 18: 22: 23: 24: 25: 27: 57: 58: 1: 2: 3: 4: 5:	
3:	
4:	
5:	
8: 0: Food is obtained from Syson, U.S. Foods, and Dorformanas	
19. Food is obtained from Sysco, US Foods, and Performance.	
11:	
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Additional Comments

See last page for additional comments.

^{***}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 extra Additional Comments that could not be displayed in this space.

Establishment Name: MARGARITAS OF CORDOVA				
Establishment Number: 605255188				
Comments/Other Observations (cont'd)				
Additional Commante (contid)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Infor	mation			
	ARGARITAS OF CORD	OVA		
Establishment Number #	605255188			
Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Food	Source:	Performance	
Source Type:	Food	Source:	US Foods	
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
Due to critical violati	ons present, a follow-up	is scheduled in 10 days.		