# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			A. C. C.																			
Estat	-Set	10000	# Nar	-	Mexiville Me	xican Restaur	ant										Farmer's Market Food Sermanent O Mo		9			
Addre					103 Cheroke	ee Blvd Suite (	C					Т	ype	of Es	tabli	shme	O Temporary O Se		J			
City					Chattanooga	ι	Time in	03	3:2	0 6	⊃N	1	AM	/ PM	Tir	ne or	02.20 014	M / PM				
Inspe	ettie	~ 0	atus.		02/20/202	24 Establishment #						bargo				110 04	<u>,</u>	and Fins				
Purpo					ORoutine	一 Establishment #	O Complaint		_	- ОР				-	0	Cor	nsultation/Other	L			_	
Risk					01	02	3 <b>1</b> 3			04		,						赋 No	Number of §	Seats	11	0
		-	isk I												repo	rtec	to the Centers for Dise control measures to pro-	ase Contro	and Preven		_	
					ontribeting facto												INTERVENTIONS	event nines	s or injery.			
				algaa					ltem								ach Itom as applicable. Coduc				)	
	_	ompli	_	_		ce NA=not applicable liance Status	NO=not observe		R		ĨĒ	orrec	sed c	xn-site	duni	ng ins	Compliance Stat	tus	ame code provis		R	WT
$\rightarrow$	_		NA	NO	Percen in champ or	Supervision resent, demonstrates k	nouladaa and				II.	1	• 0	UT	NA	NO	Cooking and Reheating Control For Safe	-				
	N N	0	NA	NO	performs duties	Employee Health	nowiedge, and	0	0	5		6 C		-	8		Proper cooking time and tem Proper reheating procedures			0	8	5
21	X,	0	nun	140	Management and fo	ood employee awarene	iss; reporting		0	5	łŀ	1	+	ОТ			Cooling and Holding, Da		<i>.</i>	-		
$ \rightarrow $	R) N	0	NA	NO	Proper use of restri	ction and exclusion d Hygionic Practice		0	0	Ť	╎╎	8 C			0		a Public He Proper cooling time and tem	aith Control		0		
4	2	0	-	0	Proper eating, tastir	ng, drinking, or tobacco	use	0	0	5	1 17	9 🔊	8	0	0	õ	Proper hot holding temperate	ures		0	0	
	IN	OUT	NA	NO	Preventin	eyes, nose, and mouth og Contamination b		0				10 X	R I		8		Proper cold holding temperat Proper date marking and dis			8	00	5
_		0	0	0		ct with ready-to-eat for	ods or approved	0	0	5	2	2 0			×		Time as a public health contr	rol: procedures	and records	0	0	
8 2	K	0		-		properly supplied and	accessible	-	0	2	,	3 8	_	-	NA O	NO	Consumer Consumer advisory provided	r Advisory i for raw and u	ndercooked	0	0	4
_	N 武	001	NA	NO	Food obtained from	Approved Source		0	0		łŀ	IN	_	_	_	NO	food Highly Suscepti	ible Populati	ons	-		-
		00	0	2	Food received at pr Food in good condit	oper temperature tion, safe, and unadulte	erated	0	0	5	2	4 C	<b>,</b>	0	×		Pasteurized foods used; prof	hibited foods n	ot offered	0	0	5
	õ	ō	×	0		vailable: shell stock tag		ō	ō		۱h	IN	4 0	UT	NA	NO	Chen	nicais				
13 2				NO		tion from Contamin	ation		0	4		5 C	5	0	X		Food additives: approved an Toxic substances properly id			0	8	5
14 2	×	0	ŏ	1	Food-contact surface	ces: cleaned and saniti			ŏ		lÉ	IN		UT	NA	1000	Conformance with A	Approved Pro	cedures	Ŭ		
15 }	<u>R</u>	0			Proper disposition of served	of unsafe food, returned	d food not re-	0	0	2	2	7 C	2	0	×		Compliance with variance, s HACCP plan	pecialized proc	ess, and	0	0	5
				Goo	d Retail Practice	s are preventive :	measures to co	ontro	l the	int	rodu	ictic		f pa	tho	gens	, chemicals, and physic	al objects i	nto foods.			
								GOO	DD R	ar/A	JL P	RAC	TIC	168								
	_			00	T=not in compliance Comp	liance Status	COS=corre		n-site R			pecto	'n				R-repeat (violati Compliance Str	atus	code provision)	COS	R	WT
28	_	OUT	Past	eurize	Safe F ed eggs used where	eed and Water required		0	0	1	łF	45	001	_	od ar	nd no	Utensils and Equi nfood-contact surfaces clean		designed,	0		
29 30	_				lice from approved s	source ted processing method	6	0	0	2	1  -		0	con	istru	cted,	and used			0	0	1
	_	OUT			Food Ten	nperature Control				_	니니	46	0				g facilities, installed, maintain	ed, used, test	strips	0	0	1
31		0	contr		oling methods used;	adequate equipment for	or temperature	0	0	2	۱Ŀ	_	篇 OUT	r	moor	3-cor	ntact surfaces clean Physical Facilit	ties		0	0	1
32	_				properly cooked for thawing methods us			8	8	1		48 49	8	_			I water available; adequate pr stalled; proper backflow device			8	8	2
34					eters provided and a			0	0	1	11	50 51	0	Sev	wage	and	waste water properly dispose s: properly constructed, supp	ed		0	0	2
35	_		Food	1 prop		container; required red	cords available	0	0	1	1 -	52	0	_			use properly disposed; facilitie			0	0	1
		OUT			Prevention of	Food Contaminatio	ən 🛛		_		۱Ŀ	53	0	Phy	ysica	l faci	lities installed, maintained, an	id clean		0	0	1
36		0	Insec	cts, ro	idents, and animals i	oot present		0	0	2	۱L	54	0	Adi	equa	te ve	ntilation and lighting; designa	ted areas used	t	0	0	1
37		0	Cont	tamin	ation prevented durin	ng food preparation, sto	orage & display	0	0	1			001	r			Administrative I	tems				
38					leanliness ths; properly used a	nd stored		0	0	1		55 56	0				nit posted inspection posted			0	0	0
40	_				ruits and vegetables				0			_		-	_	_	Compliance Sta Non-Smokers P			YES	NO	WT
41		0			nsils; properly stored	i			0		١Ľ	57	_				with TN Non-Smoker Protect		•	X		
42	_	8	Uten	isils, e le-use	equipment and linens single-service article	c, properly stored, dried les; properly stored, us	t, handled ed	8	0		łŀ	58 59					ducts offered for sale oducts are sold, NSPA surver	y completed		0	0	0
44					ed properly			0	0	1	1			·								
servic		tabli	shmer	t per	nit. Items identified as	constituting imminent he	alth hazards shall b	e com	ected i	mme	diatel	y or o	pera	tions	shall	ceas	Repeated violation of an identic e. You are required to post the f	food service esti	ablishment permi	t in a i	consp	icuour
						708, 68-14-709, 68-14-71								K			lling a written request with the C		a service of calls			or diff
F	Y		Ο	Х	Х ) <b>(</b>	]	02/2	20/2	2024	4	_	$\geq$	$\prec$	X		T			(	)2/2	20/2	2024
Signa	atur	re of	Pers	on In	Charge					Date							ental Health Specialist					Date
							7							-			ealth/article/eh-foodservio	ce ****				
PH-22	867	(Rev.	6-15)	)			r training classe e call (	s are ) 4					non				inty health department. p for a class.				R	DA 625

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



#### Establishment Information

Establishment Name: Mexiville Mexican Restaurant Establishment Number #: 605255593

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-Bmoking" 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)								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
	· · · · · · · · · · · · · · · · · · ·				

Food Temperature		
Decoription	State of Food	Temperature ( Fahrenheit
Chicken-prep top	Cold Holding	41
Pork-prep top	Cold Holding	39
Raw beef-reach in	Cold Holding	39

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
47:

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comments/Other Observations		
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:		
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:		

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: Mexiville Mexican Restaurant Establishment Number : 605255593

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

# Additional Comments

Cold holding temperatures are within range today