TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPO

FOOD SERVICE ESTA			BLISHMENT INSPECTION REPORT									SCORE										
· 1144																,						
Monterrey Restaurant												O Fermer's Merket Food Unit)	[
	iress				105 Ce	edar L	ane.						_	Тур	xe of t	Establi	ishme	O Temporary O Seasonal				
			02	2:4	7: P	M	AJ	M/P	и та	me oi	ut 03:32: PM AM / PM											
		on Da	da.		06/21	/202	2 Establ	ishmont #	60507521													
			spect		M Routine		O Follow-		O Complaint			- ° O Pre			u <u>-</u>		Cor	nsultation/Other		_	_	_
		egor			01	,	\$22	ab.	03			04		,				up Required O Yes 🕅 No Numbe	r of Sea	L 1	130)
15.00		_	isk i	act	ors are fo	ood prep	aration p	ractices a	nd employee	behr	vior	s mo	nt co	omm	nonly	repo	ortec	d to the Centers for Disease Control and Pre	ventio	n		_
				as c	ontributi	ing facto												control measures to prevent illness or injur INTERVENTIONS	y.			
		(11	ırk de	algae	ted compile	nce status												such item as applicable. Deduct points for category or su	boatego	77-)		
IN	⊨in c	ompii	ance		OUT=not in		NA=not liance Sta		NO=not observe		R		\$=cor	recte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code p Compliance Status		26 1	रा १	WT
	IN	OUT	NA	NO			Supervi	sion			<u> </u>			IN	оυт	NA	NO	Cooking and Reheating of Time/Temperatur	_			
1	鼠	0			Person in performs of		esent, demo	onstrates kn	owledge, and	0	0	5	16	12	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	-	л	т	
2	IN XX		NA	NO	Managem	ent and fo	Employee od employe		s: reporting	0			17	\$	0	0	0	Proper reheating procedures for hot holding	_		5	•
3	×	0					tion and exc		0, 100001010g	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	••			
ļ			NA		0		d Hygienic							0	0	0		Proper cooling time and temperature		3	2	_
4	X	0		_			g, drinking, ryes, nose, i		150	8	0	5	20	No.	0	0		Proper hot holding temperatures Proper cold holding temperatures	- 0		5	
			NA				operly wash		Hands	0	0			*		0	0	Proper date marking and disposition	_	7	_	
7	<u></u>	0	0	0	No bare h	and conta	ct with ready		ts or approved	ŏ	6	5	22	0	0	×		Time as a public health control: procedures and recor	ds C	2	기	
- I	ž		-	-	alternate p Handwast		s followed property sup	oplied and a	ccessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooke	1 .			
	IN 嵐	OUT	NA	NO	Easd abta		Approved approved so						23	O IN	O	X8 NA	NO	food Highly Susceptible Populations	, c	<u>'</u>	기	•
10	0	0	0	20	Food rece	eived at pro	oper temper	ature		0	0		24	_	0	20		Pasteurized foods used; prohibited foods not offered	-	5	Л	5
	×		~	_			ion, safe, an vailable: she			0	0	5	-		_				-	1	1	-
12	0	0	XX NA	0	destructio	n	tion from C	-		0	0	_	25	IN O	OUT	NA		Chemicals Food additives: approved and properly used			51	
13		0		NO	Food sepa		protected	ontamina	cion	0	0	4	29	意	ŏ	- 200	J.	Toxic substances properly identified, stored, used	- 2		5	5
	×	0	0				es: cleaned			0	0	5		IN	OUT	-	NO			-	-	
15	黛	0			Proper dis served	sposition o	f unsafe foo	d, returned i	tood not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	2	기	5
				God	d Retail	Practice	s are pre	ventive m	easures to co	ontro	l the	intro	duc	tion	ofp	atho	gens	s, chemicals, and physical objects into food				
												TAU			-	_	_					
				00	T=not in con		lance Ota	áu a	COS=come	icted o		during						R-repeat (violation of the same code provisi		XS F	<u></u>	WT
		OUT				Safe F	iance Sta ood and W			0.5	K	WI		0	UT			Compliance Status Utensils and Equipment		<u>, 10, 10, 10, 10, 10, 10, 10, 10, 10, 10</u>	<u>, 1</u> ,	
	8 9				ed eggs use d ice from a						0		4	5 (profood-contact surfaces cleanable, properly designed, and used	0		5	1
_	0		Varia		obtained for	r specializ	ed processi			ŏ	ŏ	î	4	6 (. 1			g facilities, installed, maintained, used, test strips	6	5	5	1
			_	er co					temperature	0	0		47	7 0	0	lonfoo	d-cor	ntact surfaces clean	-	10	+	1
	1	0	contr									2			UT			Physical Facilities				
	2				thawing m		hot holding ed			8	8	1	41	_				d water available; adequate pressure stalled; proper backflow devices		3		2
3	4	-		mom	eters provid					0	0	1	50	0 (d waste water properly disposed				2
	-	OUT					Identificat		- de la constante la				5	_				es: properly constructed, supplied, cleaned		7	_	1
3	5	O OUT	F000	s prop	,		Container, N		rds available	0	0	1	53		-	-	·	luse properly disposed; facilities maintained ilities installed, maintained, and clean			읶	1
3	6	44	Insec	ts n			not present	tamination		0	0	2	54	_	-			entilation and lighting; designated areas used		-	5	1
	7							aration stor	age & display	0	0	1	H	+	UT			Administrative Items	+		-	
	8				cleanliness		g iood prepa	arabon, scon	age o unbray	0	0	+	54		_	himani	ner	mit posted	-			
_	9	-	-		oths; proper		nd stored			0	0	1	54					inspection posted	- 0		5	0
4	0	0 OUT		hing f	ruits and v		Use of Ute			0	0	1	F					Compliance Status Non-Smokers Protection Act	YE	S N	0	WT
_	1	0	In-us		nsils; prope	erly stored					0		57					with TN Non-Smoker Protection Act	8	C C	2	
	2						; properly st es; properly			8	0	1	58 58	8				oducts offered for sale roducts are sold, NSPA survey completed			2	0
	4				ed properly		-s, property		-		ŏ						pr	and along that in an may well prevent			-	_
																		Repeated violation of an identical risk factor may result in				
man	ner a	nd po	st the	most	recent inspe	ection report	rt in a conspir	cuous manne	r. You have the rig	the to r	eques							ie. You are required to post the food service establishment (filing a written request with the Commissioner within ten (10)				
	π. T. 	CA.		115 68		$) \delta$	-798, 68-14-70	və, 68-14-711,	68-14-715, 68-14-7				_	K	∖V		_	10 Gets				
C	_	·	• •	0					06/2	21/2			_	<u> </u>				<u> </u>	06	/21		
Sig	natu	re of	Pers	on In	h Charge						0	Date	Sig	natu	ire of	Envir	onme	ental Health Specialist			C	Date

****	Additional food safety information can be found on our website, http://tn.gov/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 () 8652155200 to sign-up for a class.	RDA 629

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Monterrey Restaurant Establishment Number # 605075218

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\vdash
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Auto Chlor- low temp	chlorine	100	120					

Equipment Temperature	
Description	Temperature (Fahrenheit)
WIC	39
WIF	5
RIC	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
shredded chicken	Hot Holding	158
ground beef	Hot Holding	148
beans	Hot Holding	146
tomatoes	Cold Holding	39
chicken	Cooking	197
tamales	Cold Holding	38
lemons	Cold Holding	41

Total # 2

Repeated # ()

36: Back door has light coming in under the door. Requires a seal to keep pests out. Saw not evidence of pests but the back door must be sealed to prevent them from coming inside.

37: Ice machine requires a daily wipe down with a sanitizer cloth to prevent the buildup of moldy residue.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605075218

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation. 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: 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods. 8: 9: 10: (IN) All food received was in good condition and at the proper temperature. 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: 17: 18: (N.O.) No cooling of TCS foods during inspection. 19: 20: 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 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: 25: 26: 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: Monterrey Restaurant

Establishment Number: 605075218

Comments/Other Observations (cont'd)

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

Establishment Information

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Establishment Number # 605075218

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	onte			

Additional Comments

Report sent to emanuelperez@me.com