TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			AN AN																			
Establishment Name			1exican R	estaurant					Tv	oe of	Establ	ishme	Farmer's Market Food Sermanent O Mo		Y							
Addre	65				5611 Ri	nggo	ld Rd. Sui	te-A					.,	00.01	2000		O Temporary O Se	asonal				
City		Chattan	ooga		т	_{ime in} 1	0:3	30/	٩M	A	м/г	мт	me o	ut 11:00:AM A	M/PM							
Inspe	ntio	n Da	de		08/23/	202	3 Establish	nent# 60524														
Purpo					ORoutine		優 Follow-up	O Com			_	relimir				Cor	nsultation/Other					
Risk (Cate		,		01		\$122	03			04				F	ollow-	up Required O Yes	叡 No	Number of S	eats	84	
		-													y rep	ortec	to the Centers for Dise		and Prevent		_	
				as c	ontributing	g facto											control measures to pre	Svent lliness	or injury.			
		(Ma	rk de	algas	ted complianc	e status	(IN, OUT, NA, N	0) for each numbers	d Item. Fo	riten	in mar	end O	UT, 1	ark C	208 er I	t for e	ach liem as applicable. Deduc	t points for categ	ory or subcate	gory.)		
IN=i	n co	mpii	ance		OUT-not in o		e NA=not appl liance Status			S R	Twi Twi	os≖∞ I Γ	mecte	d on-	site dur	ing ins	Spection Rerepeat (Compliance Stat	violation of the sam		on) COS	R	WT
1	N	DUT	NA	NO			Supervisio	•					IN	ou	T NA	NO	Cooking and Reheating	-	perature			
18	ĸ	0			Person in ch performs du	ties		rates knowledge, ar	nd O	0	5	16	0	6			Control For Safe Proper cocking time and tem	peratures		0	0	
2			NA	NO	Managemen		Employee He	aith vareness: reporting	- 0	10		17	r 0	0		X	Proper reheating procedures			8	0	•
3 8		ŏ					tion and exclus		ō	_	-1 e		IN	ou	T NA	NO	Cooling and Holding, Da a Public Ho	aith Control	d Time as			
			NA	NO			d Hygienic Pr			-	-		0	0			Proper cooling time and tem			0	0	
4 3 5 3		8					g. drinking, or to yes, nose, and		0	8	5	19		8	0	0	Proper hot holding temperat. Proper cold holding temperat			00	0	5
	_	0	NA				g Contaminat	ion by Hands	- 0	0	_		1 22		_	-	Proper date marking and dis	position		0		2
H-	-	ŏ	0	ŏ	No bare han	d contai	ct with ready-to-	eat foods or appro		_	-	22	-	0	1000	-	Time as a public health contr		nd records	0	0	
8 8	K	0		-	alternate pro Handwashin	g sinks	properly supplic	d and accessible		0		23		00	_	NO	Consumer advisory provided	r Advisory I for raw and und	ercooked	0	0	-
9 8		0	NA	NO	Food obtain		Approved Source approved source		0	0	1	l F		00	-	NO	food Highly Suscepti	ble Population	19	_	-	-
10 (5	0	0	2	Food receive	ed at pro	oper temperatur	e	0	0	1	24	-	0			Pasteurized foods used; prol			0	0	5
11 } 12 (_	0 0	×	0	Required rec		on, safe, and u ailable: shell st	ock tags, parasite	- 0	_	-	۱H	IN	ou	T NA	NO	Chen	nicals				
۱.	N			NO	destruction	Protect	ion from Com	amination	-	1.	-	25	5 0	0	120		Food additives: approved an			0	ा	
13 8	3	<u> </u>	00	-	Food separa		protected es: cleaned and	Leading	0	8		26	5 😥	0		NO	Toxic substances properly id Conformance with A			0	0	•
14 3		0	-	J				surned food not re-		-	+		-	0	-		Compliance with variance, s			0		5
Ľ"	15 2 0 Proper disposition of unsafe food, returned food not re- served 0 0 2 27 0 0 2 Compliance with variance, specialized process, and HACCP plan 0 0 5																					
				Goo	d Retail P	ractice	s are prever	tive measures	to contr	ol th	e int	rodue	ction	ı of	patho	geni	s, chemicals, and physic	al objects in	to foods.			
											RET/A				5)							
				00	T=not in comp		iance Status		corrected		WT	inspi	ection				Compliance St			COS	R	WT
28	_	OUT	Past	eurize	ed eggs used		ood and Wate equired	r	0	0	1			TUK	Food a	nd no	Utensils and Equi prood-contact surfaces clean		isigned.			
29 30		0	Wat	er and	lice from app	proved s		athode	0	0 0	2		15	<u> </u>			and used	sand history as		•	0	1
30	_	DUT	van	anicier			perature Con						_	_			g facilities, installed, maintain	ed, used, test st	rips	0	0	1
31		×	Prop		oling methods	s used; a	adequate equip	ment for temperatu	re o	0	2	H	_	0 JUT	Nonfoo	d-cor	ntact surfaces clean Physical Facilit	ties		0	0	1
32	_				properly coo				0			_	18	0			d water available; adequate pr	ressure		0		2
33	_				thawing methers provide				0	_	_		_				stalled; proper backflow device waste water properly dispose				8	2
	_	DUT					dentification		_	-	-		<u>я</u>	ō	Toilet f	acilitie	es: properly constructed, supp	kied, cleaned			0	1
35		٥	Food	d prop				red records availab	ie O	0	1			-		-	use properly disposed; facilitie			0	0	1
36	-11	000	Inse	nte m	dents, and a		Food Contan	lination	0	0	2	. –		_			ilities installed, maintained, an entilation and lighting; designa			0	0	1
37	+	-						en eternen 8 died		+-	+	Ιŀ	-	тux	nacipa	are ve	Administrative I			_	-	
37	+	_			cleanliness	ea aunn	g tood preparat	on, storage & displ	ay O	-			_		Curren	tinern	nit posted	tems		0	0	
39	_	Ó	Wipi	ng ck	ths; properly		nd stored		0	0	1			-		-	inspection posted			0	0	0
40	_	OUT	Was	hing f	ruits and veg		Use of Utensi		0	0	1		_	_			Compliance Sta Non-Smokers P			YES	NO	WT
41	T	0			nsils; properly	y stored				0							with TN Non-Smoker Protect			X	_	
42 43	+	8	Sing	isiis, e le-use	vquipment an s/single-servi	d linens; ce artick	property stored es; property stored	d, dried, handled red, used	0	0		5	3 9				oducts offered for sale roducts are sold, NSPA surve	y completed		0	0	0
44		0	Glov	es us	ed properly				0	0	1											
servic		tablis	hme	nt perr	nit. Items ident	ified as o	constituting immi	nent health hazards s	hall be con	rected	imme	Sately	or op	eratio	ons shal	l ceas	Repeated violation of an identic e. You are required to post the f	lood service establ	lishment permit	t in a c	onspi	icuous
								s manner. You have 8-14-711, 68-14-715, 6				aring	regan	ling (his repo	rt by f	filing a written request with the C	ommissioner with	in ten (10) days	of the	date	of this
				æ		\searrow	2.		08/23/	202	3			\mathcal{Y}	nle	1:	Eller		ſ)8/2	3/2	2023
Signa					Charge		<u>(</u>		20,201		Date	Si	gnati	ure o	f Envir	onme	ental Health Specialist				<i></i>	Date
-						****	Additional food	safety informatio	n can be i	found	l on o	ur wei	bsite	htt	p://tn.e	jow/h	ealth/article/eh-foodservio	ce ****				
PH-22	67 /	Rev	6-15)			Free food :	safety training cl	asses an	e ava	ailabl	e eac	:h m		at the	e cou	unty health department.				Rf	A 629
	V	- and -		·			F	Please call () /	123	209	811	0		to si	gn-u	p for a class.				- 46	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Los Potros Mexican Restaurant Establishment Number #: 605249393

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 (Fah	renheit)

Equipment Temperature									
Description	Temperature (Fahrenheit)								

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4 Repeated # ()		
Repeated # ()		
31:		
51. 54.		
34:		
37:		
54:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Los Potros Mexican Restaurant Establishment Number: 605249393

Comments/Other Observations	
·	

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: Los Potros Mexican Restaurant Establishment Number : 605249393

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Los Potros Mexican Restaurant Establishment Number #: 605249393

Sources		
Source Type:	Source:	

Additional Comments

Priority items #13,20 corrected. See original report dated 8/22/23. All refrigeration was repaired, cleaned, and adjusted. Several food temperatures were taken from each cooler unit and all TCS foods were at 41*F and below. All refrigeration was checked and operable at 41*F or below. Freezer units were also within acceptable limits. Additional A/C was provided in kitchen area to ensure refrigeration is no longer affected from summer temperatures. Establishment approved to re-open due to correction of imminent health hazard. No further action.