

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mazatlan Mexican Restaurant Establishment Name Permanent O Mobile Type of Establishment 116 Wilson Pike Circle O Temporary O Seasonal **Brentwood** Time in 12:55 PM AM/PM Time out 02:00; PM AM/PM 01/10/2022 Establishment # 605305312 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 250

Follow-up Required

О3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>¢</b> ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	Management and food employee awareness; reporting		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	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	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	25	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	×	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	*	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures		0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	380	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	255			Toxic substances properly identified, stored, used	XX.	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

R=repeat (violation of the same code provision)

#### od Retail Practices are pre s to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	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	238	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	186	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	10	Gloves used properly	0	0	_

		Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	T-6
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	_ 0	0	_

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

Ernesto Liero

01/10/2022

lonny (

01/10/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

RDA 629

\*\*\*\* 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: Mazatlan Mexican Restaurant Establishment Number ≠: 605305312

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	$\vdash$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info							
Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Chlorine	150						

Equipment Temperature					
Description Temperature (					
Prep cooler	36				
Prep cooler	38				
Walk in cooler	40				
Walk in cooler	38				

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Raw chicken in prep cooler	Cold Holding	37
Refried beans on steam table	Hot Holding	160
Ground beef on steam table	Hot Holding	166
Milk in walk in cooler (sandwiched)	Cold Holding	43
Shredded chicken in walk in cooler	Cold Holding	43
Shrimp on grill	Cooking	166

Observed Violations
Total # 10
Repeated # 0
<ul> <li>13: Raw shell eggs are stored above ready-to-eat foods in the prep cooler. CA-Eggs were moved to the bottom shelf.</li> <li>14: Knife, in storage, is very dirty. CA- Knife was taken to dish machine.</li> <li>21: No date mark on a pan of cooked, shredded chicken in the walk in cooler,</li> </ul>
prepped yesterday. CA- Pan of chicken was date marked.  26: Unlabeled chemical spray bottle containing a light brown liquid. CA- Bottle
was labeled.
37: Employee drink, in a cup with no lid, is stored on a kitchen prep table. Employee jacket is stored directly on top of a bag of sugar. Uncovered prepped food in the walk in cooler. Uncovered ingredient containers on a storage shelf. 39: Wet towels are stored on a prep table and cutting board.
<ul><li>41: Ice scoop handles are touching the ice in two ice bins.</li><li>45: Several units have rusty shelves.</li></ul>
53: Missing ceiling tiles in the kitchen and dish machine areas. Kitchen ceiling is dirty. Kitchen floor tiles are damaged/missing and holding water. 54: Missing ceiling light shield above the triple sink.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Mazatlan Mexican Restaurant

Establishment Number: 605305312

### 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: Employees wash hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food source: Sysco, Reinhart
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Food temps listed.
- 20: Food temps listed.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer Advisory is on the menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Mazatlan Mexican Restaurant					
Establishment Number: 605305312					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information								
Establishment Name: Mazatlan Mexican Restaurant								
Establishment Number #:	605305312							
Sources								
Source Type:	Food	Source:	Sysco, Reinhart					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comment	s							