



**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.

"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)
Low temp dish machine	Chlorine	150	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
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

- 13: Raw shell eggs are stored above ready-to-eat foods in the prep cooler. CA- Eggs were moved to the bottom shelf.
- 14: Knife, in storage, is very dirty. CA- Knife was taken to dish machine.
- 21: No date mark on a pan of cooked, shredded chicken in the walk in cooler, 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.
- 41: Ice scoop handles are touching the ice in two ice bins.
- 45: Several units have rusty shelves.
- 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.

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**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:

\*\*\*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.***

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



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #:	605305312
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<b>Sources</b>
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Source Type:	Food	Source:	Sysco, Reinhart
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Source Type: \_\_\_\_\_ Source: \_\_\_\_\_

Source Type:	Source:
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Source Type:	Source:
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Source Type:	Source:
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## Additional Comments