Activity 1

Reviewing Previous Inspection Reports to Set Priorities

You will be given an inspection report for a hypothetical establishment. After reviewing this inspection report, make a list of three issues that you would prioritize in your next inspection.

Be prepared to share your answers with the group.

1		
2		
3		
Notes:		

Food Establishment Inspection Report							Score: <u>94.5</u>				5						
ABC Restaurant							Inspection										
											Colorent #						
										Category #: IV							
w	as	tev	vat	er (System: Municipal/Community	Or	n-Sit	e S	yster					tablishment Type: Risk Factor/Intervention Violations:	5		
w	ate	er (Sup	ply	r: ⊠Municipal/Community □On-	Site	Sup	ply						tepeat Risk Factor/Intervention Violations.		1	_
	-00	odb	orn	e III	ness Risk Factors and Public Health Int	erver	ntion	s		Good Retail Practices							
					buting factors that increase the chance of developing food ventions: Control measures to prevent foodborne illness o		ness.			Good	Ret	all P	Practi	ces: Preventative measures to control the addition of pat and physical objects into foods.	hogens, che	micals	۰.
H	_	-	NA	_	Compliance Status	OUT	CDI	R		IN K	тис	N/A I	N/O	Compliance Status	OUT	CDI	RVR
8	_	ervis	_		.2652					Safe F	_	_					
1	⊠				PIC Present; Demonstration-Certification by accredited program and perform duties	2			28			⊠	F	Pasteurized eggs used where required	1 🗉 🛈		
	_	_	e He	alth	.2652		-		29					Water and ice from approved source	2 1 0		
2	⊠				Management, employees knowledge; responsibilities & reporting	315			30					Variance obtained for specialized processing methods	1 😐 0		
3	⊠				Proper use of reporting, restriction & exclusion	3 15					ſem	pera	_	Control .2653, .2654			
	_	_	gien	ic Pı	actices .2652, .2653		_		31			Т		Proper cooling methods used; adequate equipment for temperature control	XEO		
4	⊠				Proper eating, tasting, drinking, or tobacco use	21			32					Plant food properly cooked for hot holding	1 00 0		
5	×				No discharge from eyes, nose or mouth	1 🕒			33		_	-		Approved thawing methods used	1 1 1 1		
	_	_	ng C	onta	mination by Hands .2652, .2653, .2655, .2656							-		Thermometers provided & accurate			
-	⊠	+	<u> </u>		Hands clean & properly washed	4 2			-11-	Food I	-	tifics				1 - Jr	-1
7	×				No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	315								Food properly labeled: original container	2 1 0		
8	×				Handwashing sinks supplied & accessible	21	0		ᆔᄂ	_	ntior	n of I		d Contamination .2652, .2653, .2654, .2656, .26			
	_	_	d So	urce					36					Insects & rodents not present; no unauthorized animals	210		
9	⊠				Food obtained from approved source	21			37			+		Contamination prevented during food	2 1 0		
10				⊠	Food received at proper temperature	21				+ +		+		preparation, storage & display Personal cleanliness			
11	×				Food in good condition, safe & unadulterated	21				+ +	_	+	+				井
12	⊠				Required records available: shellstock tags, parasite destruction	21	0		ᅴ⊢		믜	_	\vdash	Wiping cloths: properly used & stored	1 😐 🛛		
F	rot	ectio	n fr	om C	ontamination .2653, .2654		_		40		_			Washing fruits & vegetables	1 😐 0		
13		⊠			Food separated & protected	3 🗙	0 🛛			Proper		e of		nsils .2653, .2654 In-use utensils: properly stored		lol	
14	×				Food-contact surfaces: cleaned & sanitized	3 15			⊐⊫⊢	+ +	_	+		Utensils, equipment & linens: properly stored,			
15	×				Proper disposition of returned, previously served, reconditioned, & unsafe food	21			ᅴᄂ			\rightarrow	0	dried & handled	1 03 0		
F	ote	ntia	ily H	azan	dous Food Time/Temperature .2653				43		미			Single-use & single-service articles: properly stored & used	1 🗉 🛛		
16		⊠			Proper cooking time & temperatures	315	××							Gloves used properly	1 😐 🛛		
17	×				Proper reheating procedures for hot holding	315			⊐⊫⊓	Jtensi	ls a	nd E		pment .2653, .2654, .2663 Equipment, food & non-food contact surfaces			-
18		⊠			Proper cooling time & temperatures	3 🗙	0 🛛	\boxtimes	3 45		미			approved, cleanable, properly designed, constructed, & used	210		
19		⊠			Proper hot holding temperatures	315			3 46					Warewashing facilities: installed, maintained, & used; test strips	1 12 0		
20					Proper cold holding temperatures	3 🛛			3 47	+ +		+		Non-food contact surfaces clean	108		
21					Proper date marking & disposition			_		hysic	_	acili					
22	_				Time as a public health control: procedures &	21			48				1	Hot & cold water available; adequate pressure	210		
	_	sum	er A	_	records .2653									Plumbing installed; proper backflow devices	2 1 0		
23	\boxtimes				Consumer advisory provided for raw or undercooked foods	11			3 50		┓	+		Sewage & waste water property disposed	2 1 0	lat	
F	ligh	ly S	usce	ptib	le Populations .2653					+	-		H	Toilet facilities: properly constructed, supplied	1 😐 0		
24			⊠		Pasteurized foods used; prohibited foods not offered	3 15				+ +	-	4	_	& cleaned Garbage & refuse properly disposed; facilities	+++		-
	_	nica	_	_	.2653, .2657						믹	\rightarrow	-	maintained	1 🖭 🛈		
\vdash			⊠		Food additives: approved & properly used	1				+ +	미			Physical facilities installed, maintained & clean	1 🖭 🛛		
-	⊠	_			Toxic substances properly identified stored, & used	21			54					Meets ventilation & lighting requirements; designated areas used	1 🖭 🛛		
	_		_	e wit	h Approved Procedures .2653, .2654, .2658									Total Deductions	. 5.5		
27					Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	21			Ŀ								

North Carolina Department of Health & Human Services

Division of Public Health

Environmental Health Section

Food Protection Program

DHHE is an averal experiment.

Acres

Comment Addendum to Food Establishment Inspection Report

ABC Restaurant

Inspection

			Tem	perature Observ	ations			
tem Rice	Location Walk in	Temp 41	litem	Location	Temp	Item	Location	Temp
Pork	Walk in	40						
Cabbage	Walk in	46						
Vegetable	Walk in	44						
Cabbage	Make top	41						
Corn	Hot hold	157						
tofu	Sushi unit	42						
Blanched bok	Sushi unit	41						

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

Spell

13 3-302.11(A) Separate raw animal foods from ready-to-eat foods. -P - Observed raw eggs stored on top of lemonade and chicken and scallops stored throughout on top of ready to eat foods. CDI- Items moved.

Discontinue this practice. Although space is limited food storage shall be abided by.

- 16 3-401.11 Cook raw animal foods to required temperatures. Do not interrupt the cooking process without approved procedures. -P - 0 pts - Salmon cooked to 107F. Salmon should be could to 145F as they will be heated up again to order. CDI- Salmon cooked to 147F.
- 18 3-501.14(A) Quickly cool cooked foods within 2 hours from 135F to 70F; and within a total of 6 hours from 135F to 4) F. -P Pork broth read 58-62F in the center most point. CDI-Items discarded. 3-501.14(B) Quickly cool TCS foods that are prepared from room temperature ingredients. Food must be to 4%F within 4 hours. -P - Bean sprouts read 46-50F. CDI- Items discarded.

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	Observations and Corrective Actions	\checkmark
	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.	Spell
19	3-501.16(A)(1) Maintain TCS foods in bot holding at 135E or above -R - 0 pts - Muchroome road 117 121E CDL Here schooled to	

- 3-501.16(A)(1) Maintain TCS foods in hot holding at 135F or above. -P 0 pts Mushrooms read 117-131F. CDI- Items reheated to 167F.
- 3-501.16(A)(2) Maintain TCS foods in cold holding at 40.F or less. -P. Observed several containers of foods in the undercounter reach in reading 51-54F (cooked leaks, duck, cabbage, pork). Fish stock read 48F. Properly maintain black garlic and oil mix at 4° F or below or use TPHC. (Note: These items must be dated for 7 days if 41F or below **Control** between the two being left out at room temperature for blanching, discontinue process. Any cut leafy greens shallbe maintained cold or hot. CDI-Fish stock cooled other items discarded.

Unit appears to be in good working condition. Assess all other factors that may have contributed to the increase in temperature. Recommend time as a public health control for sushi rice.

31 3-501.15 Quickly cool foods. Use methods such as open/vented shallow pans, large ice baths and active stirring. Cold air must flow around product to remove the heat. -Pf - The broth used in establishment is not being cooled down properly as they are reading out of temperature during inspection. Procedures shall be assessed for deep pans and active cooling. Items prepared at room temperature are also being tightly covered preventing rapid cooling. CDI- These items were discarded.

4-301.11 Provide equipment in number and capacity so that cooling, heating, and holding temperatures are achieved. -Pf - There is a lot of activity occurring in establishment where there may not be enough room for cooling product. Walk in cooler is full to capacity and does not allow for stocks to be cooled down property. Assess cooling methods for a proper solution.

47 4-601.11(C)/4-602.13 Keep the equipment clean to avoid build up of dust, food residue or debris. - 0 pts - Minor shelving cleaning needed.



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Activity 2 Determining Inspection Flow

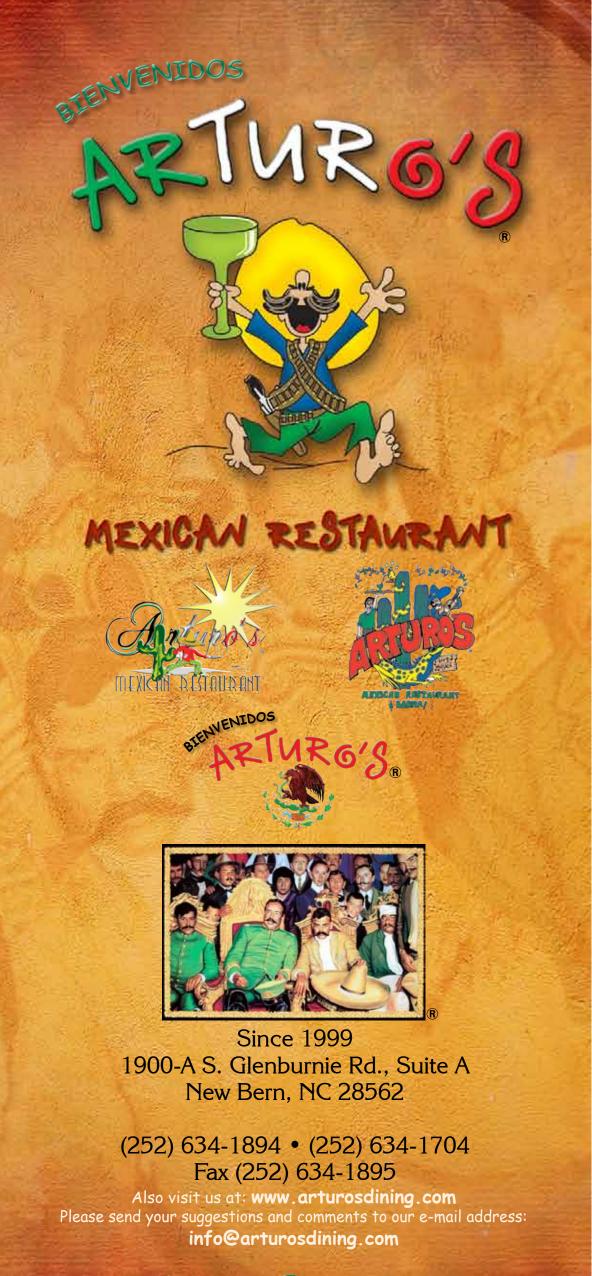
Read the following scenario:

You are inspecting a full-service restaurant that is open for breakfast, lunch, and dinner. The time you begin your inspection is 10:45 a.m. After introducing yourself, presenting your credentials, explaining the purpose of your visit, asking for a menu to take with you during the inspection, donning a hair restraint, and washing your hands, you conduct a quick walk-through and ask specific questions of the person in charge to determine whether cooking, cooling, reheating, preparation, or receiving is occurring.

The following is a list of the activities you observe during the quick walk-through:

A.	There are three, partially covered, 6-inch metal containers of cooked refried
	beans sitting on the back-preparation tables.
 В.	Hamburgers and chicken are being cooked on the grill on the line.
C.	Someone is washing cookware in the three-compartment sink. Only two
	compartments are filled. There is something thawing in the third compartment.
D.	There are several PHFs (TCS Foods) in the steam table on the line. Manager states
	that no reheating is being done.
 E.	Boxes of food are sitting outside the walk-in cooler. They are cold to the touch.
	The manager started putting up the order
F.	An open container of raw meat is stored above exposed ready-to-eat (RTE),
	washed salad in the walk-in cooler. No visual contamination
G.	There are deep containers of PHFs (TCS Foods) in the walk-in cooler.
	Temperature unknown. Manager has already stated that they aren't cooling
	anything.
 H.	The manager states they are cooking pork roasts in the oven.
 I.	Wait staff is seen touching rolls and other RTE bread items with their bare hands
	in the expo area.
 J.	There is a customer self-service hot bar and salad bar being set up in the
	dining area.

- 1. Assess activities A-J above and determine if the activity is STATIC or DYNAMIC.
- 2. From activities A-J above, decide the top FOUR priorities for your inspection.
- 3. Be prepared to discuss your answers with the group.



MI CASA ES SU CASA

Appetizers

Served with white cheese. Yellow cheese may be substituted.

Nachos with Cheese

Corn tortilla chips covered with melted cheese – 4.15 Add chopped jalapeños for 75¢

Nachos with Chicken or Beef - 5.75 With Beef Tips - 6.50

Tortilla chips topped with white cheese. Meats cooked with veggies, except for ground beef. Fresh chopped onions and tomatoes on request.

Nachos al Mar Corn tortilla chips are topped with grilled

shrimp and spicy cheese dip. Garnished with tomatoes, green peppers and onions – 7.50

NEW Tostadas de Ceviche (2)

A traditional appetizer. Shrimp cooked in lime juice. Mixed with pico de gallo and served with sliced avocados and mayo. Hot sauce on request - 8.50 Chile con Queso Two flat crisp, corn tortillas with cheese and hot peppers mixed together – 4.30

Nachos with Pinto or Black Beans Corn tortilla chips topped with your choice of cheese (white or yellow) – 5.25

Arturo's Flautas (Flutes)

Two corn tortillas stuffed, one with chicken and one with ground beef, rolled and crispy fried. Garnished with lettuce and pico de gallo. Add 75¢ for beef tips – 6.10

Camarones Mojo de Ajo

Grilled shrimp and mushrooms in butter with onions, garlic and spices. Served with Spanish rice. Garnished with lettuce and tomatoes – 7.15 Add extra melted cheese for 1.00

Tacos Picanticos (3)

Hard-shell tacos stuffed with beef or chicken, covered with Arturo's special, mildly spicy cheese sauce. Topped with lettuce and diced tomatoes – 6.75

NEW Fajita Nachos (Steak or Chicken)

Charbroiled chicken tenders or steak cooked with green peppers, onions and tomatoes. Served over nachos and white cheese. Sprinkled with pico de gallo - 9.25 Combo Nachos, add 1.00. Add shrimp for 2.75

Fajita Nachos

A la Carte

All Antojitos filled with your choice of chicken or bee **Tacos (3)**

Hard - 5.25 Soft - 5.75 Beef Tongue Tacos (3)

Soft tacos on a corn or flour tortilla stuffed with beef tongue, diced onions and cilantro. Hot salsa on the side – 7.00

Tacos de Carne Asada (3) Soft tacos on a flour tortilla stuffed with diced steak meat, diced onions and cilantro. Hot salsa on the side – 6.95

Flautas (2) Beef or Chicken - 5.25 Chiles Rellenos (3) Beef & Cheese - 6.75 Cheese - 6.99 Choose from A la Carte
Tamales (3)

lacos a la Mexicana

Beef or Chicken - 5.75 Burritos (2) - 6.15 Enchiladas (3) - 5.25 Tostadas (2) Beef or Chicken - 5.75 Shrimp - 6.50

Mexican Salads

Taco Salad with Shrimp

A 12" crispy flour tortilla bowl with bed of beans or rice, grilled shrimp and mushrooms. Garnished with lettuce and pico de gallo – 9.25

Fajita Ensalada

This salad is the chef's personal favorite. Fresh lettuce salad in a 12" crispy, flour tortilla served with chicken or beef fajita meat. Garnished with pico de gallo – 8.85

vith bed of A fresh lettuce salad garnished with pico mushrooms. de gallo, mushrooms, cheese, cucumbers

de gallo, mushrooms, cheese, cucumbers, sliced eggs and avocado - 5.75 **Chalupa Salad**

Two crispy corn tortilla shells topped with your choice of refried beans or rancho (cholesterol-free) beans, fresh lettuce, cheese and pico de gallo. Your choice of meat filling (ground beef, chicken, beef tips) – 6.25

Soups

NEW Ceviche Cocktail

Shrimp cooked in lime juice, mixed with clamato juice, diced veggies and sliced avocados. Served with crackers and fresh lime slices – 8.95

Cóctel de Camarón

Shrimp cooked and served in a spicy cocktail sauce with chopped onions, tomatoes, cilantro, mild chiles and avocados. Served hot or cold in a bowl. Please ask your server. Small - 8.25 Large - 10.35

Sopa de Tortilla

Hot and hearty chunks of tender chicken breast and fresh diced avocados with tortilla strips spread out in a rich chicken broth. Small – 4.30 Bowl – 4.95 Caldo de Pescado

Fish fillet soup cooked in our chef's special recipe. Served with rice and crackers - 8.75

Caldo de Camarón Shrimp cooked in their own broth with mixed vegetables, mild sauce and tortillas. Served in a hot bowl – 8.99

Sopa de Tortilla

Special House Meats

Pork and Steak

All meat dishes are served with refried pinto beans, Spanish rice and corn or flour tortillas. You may substitute refried black beans or whole pinto beans.

Beef Tips

Beef tips cooked with onions, tomatoes and peppers. Served with rice, beans and tortillas. Garnished with pico de gallo salad – 9.99

Carne Asada

Fillet of skirt steak broiled and served with grilled onions on a skillet. Garnished with green lettuce – 10.50

Alambre

Tender sliced chicken or beef grilled with bell peppers, onions and tomatoes. Topped with your choice of cheese (white or yellow) – 10.75

Steak Chile Verde

Chunks of rib-eye steak with a mild green tomatillo sauce, onions and spices. Served with lettuce – 10.30

Bistec a la Ranchera Broiled T-bone steak smothered in our special hot sauce. Served with lettuce – 10.99

Bistec Tampiqueño Broiled T-bone steak served with grilled onions, shrimp, lettuce and tomatoes - 11.50 Add jalapeños for 75¢

Bistec Queretaro Broiled rib-eye steak served with side of broiled chicken, one tamale and pico de gallo - 12.25

Bistec Mixteco (Cuactemo's Favorite) Broiled rib-eye steak served with two flautas (flutes), one with chicken and one with ground beef, and one chicken or beef tamale. Pico de gallo on request - 11.15 Tacos de Carne Asada Three double corn tortillas stuffed with diced steak meat, diced onions, cilantro and green sauce – 9.15

NEW Tacos de Lengua

(Cow Tongue) Three double corn tortillas stuffed with diced tongue meat, diced onions, cilantro and green sauce – 8.99

Hígado Asado (Grilled Liver) Three portions of tender beef liver grilled with onions and mushrooms. Garnished with pico de gallo salad – 8.25

NEW Parrilla Mar y Tierra Broiled rib-eye steak served with grilled shrimp on a bed of grilled onions – 12.00 Add hot peppers for 75¢

NEW Chuletas de Puerco

en Salsa Verde (Pork Chops) Broiled pork chops and grilled onions marinated in mild green tomatillo sauce and served with refried beans or whole pinto beans and Spanish rice - 8.75

Chuletas de Puerco en Salsa Roja (Pork Chops) Same as above, except served

with mild red tomatillo sauce – 8.95 **Pork Carnitas**

with Green or Red Sauce A Mexican tradition – roasted pork loin braised in a green or red tomatillo sauce and spices. Served with tortillas – 10.25

Please allow us plenty of time to cook your meal.

15% gratuity will be added to parties of 6 or more.

Special Dinners

Most dinners are served with Spanish rice and refried pinto beans. You may substitute refried black beans or whole pinto beans.

Milanesa "Arturo's Way"

Breaded steak or chicken served with salad and refried pinto beans, whole pintos or black beans. Rice on request – 10.50

Chicken or Beef Tips Chimichangas

Two 8" soft or fried, flour tortillas deep-fried, filled with beef tips or chunks of chicken, smothered with cheese sauce (white or yellow) and topped with lettuce and pico de gallo - 9.75

Chimichanga a la Costa

Same as above, except served with grilled shrimp – 9.99

Mexican Pizza

Arturo's special-way pizza, freshly made from our own kitchen. Thin-pan flour tortilla with enchilada sauce and a layer of Land O' Lakes white cheese. Choose from chicken, ground beef or combo. Served with mushrooms, tomatoes, cilantro, avocados, onions and jalapeños.

Small - 6.75 Medium - 8.90 Large - 10.65

Presidente Special

Rice and beans, chunks of chicken, beef tips, chicken or beef tamale, covered with a bed of lettuce and two small flautas, one chicken and one beef. Garnished with tomatoes – 9.75

Chilaquiles a la Mexicana (Green or Red Sauce)

Corn tortilla chips cooked with chicken in green or red mole sauce. Garnished with cheese sauce. Served with rice, lettuce and pico de gallo. Beans on the side – 8.35

Taco Salad

Our traditional 12" flour tortilla shell filled with cheese and beans. Your choice of meat, chicken or ground beef. Garnished with lettuce and pico de gallo. Sour cream and guacamole are available as a side order – 7.95

Taco Salad with Shrimp - 8.75 Quesadilla Rellena

One 8" flour tortilla folded in half, grilled and filled with chicken, beef tips or shrimp. Garnished with lettuce and pico de gallo. Served with rice and beans on the side Chicken or Beef Tips - 8.15 With Shrimp - 9.30

Dinner Special

One of each, beef or chicken tamale, enchilada, chile relleno, taco and chalupa served with rice and beans – 10.95

Grande Special

One beef burrito, one enchilada, one chile relleno, one taco and one chalupa - 10.95

Nachos Supreme

Corn tortilla chips smothered with your choice of cheese (white or yellow). Topped with beef or chicken and beans and garnished with lettuce and pico de gallo – 8.30 With Shrimp – 9.75

Flautas Mexicanas

Two 12" corn tortillas, one chicken and one beef tips, deep-fried till crispy. Served with lettuce and pico de gallo – 8.15

Taquitos Mexicanos Four 6" corn tortillas, two chicken and two beef tips, deep-fried till crispy. Served with lettuce and pico de gallo – 8.45



Alambro



Chuletas de Puerco en Salsa Verde



Chuletas de Puerco en Salsa Roja















Pollo con Mariscos



Fajita Dishes

Fajitas a la Costa

Marinated and sautéed grilled shrimp with onions, peppers and tomatoes. Served with refried or rancho (cholesterol-free) beans, Spanish rice, salad and corn or flour tortillas - 13.50

Fajitas

Your choice of chicken or beef steak strips marinated in our secret sauce, then delivered sizzling-hot over a bed of sautéed onions. tomatoes and green peppers. Served with refried or rancho (cholesterol-free) beans, Spanish rice, salad and corn or flour tortillas - 10.50

Combo add 75¢

Guacamole and Sour Cream upon request.

Fajita Quesadilla 10" grilled flour tortilla filled with choice of cheese (white or yellow) and steak or chicken fajita meat. Served with Spanish rice and your choice of refried or rancho (cholesterol-free) beans - 10.95 With Shrimp - 12.35

Fajitas Texanas

Chicken, beef steak and shrimp sautéed with onions and green peppers - 11.50 NEW Fajita Nachos

Tender charbroiled chicken or steak cooked with green peppers, onions and tomatoes. Served over nachos and white cheese - 9.75 Combo Nachos, add 1.00. Add shrimp for 3.75

Enchilada & Burrito Dishes

All enchiladas and burritos are served with Spanish rice and refried pinto beans. You may substitute refried black beans or whole pinto beans.

Mole Negro Enchiladas

Four corn tortillas, two stuffed with chunks of 10" flour tortilla stuffed with chicken or steak chicken and two stuffed with cheese (white or yellow). Smothered in our authentic Spanish mole sauce and white or yellow cheese - 9.75

Enchiladas Supremas Four corn tortillas, chicken, ground beef, bean and cheese (white or yellow),

smothered in our enchilada sauce and cheese. Topped with lettuce and pico de gallo - 9.25

Enchiladas Chile Verde

Four corn tortillas, two beef and two chicken, smothered in a mild tomatillo sauce. Topped with cheese, lettuce and pico de gallo - 9.50

Enchiladas del Mar

Four white corn tortillas stuffed with grilled shrimp, crab and onions. Smothered with cheese sauce and enchilada sauce. Lettuce and pico de gallo on request - 11.20

Yolandas

Three corn tortillas stuffed with delicious chunks of chicken smothered in enchilada sauce. Garnished with lettuce and pico de gallo - 8.75

Enchiladas Popeye

Four corn tortillas, two mushroom and two spinach, smothered with melted cheese and enchilada sauce. Topped with lettuce and pico de gallo - 9.50

Burrito Deluxe

Two 8" flour tortillas, one chicken topped with melted cheese, burrito onion Acapulco's Clásico Burrito sauce, lettuce and pico de gallo - 8.99

Bruto's Burrito

faiita meat, then smothered in cheese and burrito onion sauce. Topped with lettuce and pico de gallo - 10.30

Burritos d' México

Two 8" flour tortillas filled with beef tips and covered with your choice of cheese (white or yellow) - 8.45

California's Clásico Burrito "Arturo's Way"

10" burrito filled with carne asada (skirt steak and onions) and white cheese. Served with guacamole and salad – 10.95

Burrito a la Costa

A super 10" flour tortilla filled with rice, beans and your choice of meat filling (beef, chicken or beef tips) and covered with burrito sauce and cheese. Garnished with lettuce and pico de gallo - 8.65 For Roasted Pork - 8.25

NEW Tres Marias Platter

One chicken enchilada, one ground beef enchilada and one beef tip enchilada, topped with three sauces: cheese, mole negro and green mole sauce. Served with pico de gallo - 8.99

Arturo's Special Platter One 8" flour tortilla filled with beef and beans or chicken and beans. Served with nachos and cheese - 7.95

shrimp, onions and white cheese. Served with pico de gallo and salad - 11.25

Please allow us plenty of time to cook your meal.

Chicken Dishes

All chicken dishes are served with refried pinto beans, Spanish rice and corn or flour tortillas. You may substitute refried black beans or whole pinto beans.

Chicken Carnitas

Chunks of tender chicken breast strips with bell peppers and onions sautéed in a delicious green mole sauce - 9.75

Pollo en Mole Negro

Strips of chicken breast sautéed in our authentic Mexican mole sauce. Garnished with lettuce and pico de gallo - 8.25

Arroz con Pollo

Our Signature plate. Grilled chicken tenders specially prepared with mushrooms and onions. Served on a bed of rice with melted cheese and enchilada sauce Not served with beans - 9.25 Add pico de gallo for 75¢.

NEW Pollo con Mariscos (Chicken with Seafood) Charbroiled chicken tenders served

on a skillet with a side of shrimp and onions. Served with Spanish rice and beans - 9.00 **Pollo Locuas**

Grilled chicken breast seasoned and dipped in a yellow sauce. Served with lettuce and pico de gallo - 9.15

Add fresh sliced avocado for 1.00. NEW Pollo a la Chipotle

Charbroiled chicken tenders, grilled onions and zucchini smothered in cheese and chipotle sauce. Served with lettuce, pico de gallo and tortillas - 9.25

We appreciate your business, The Guillen Family & Staff

Our signature plate

Seafood

All seafood dishes are served with refried beans (pinto or black), Spanish rice and corn or flour tortillas. You may substitute rice for beans or beans for rice. Camarones al Mojo de Ajo Moiarra Frita

Shrimp in butter cooked with garlic sauce. Served with mushrooms, onions and pico de gallo - 11.25

Camarones a la Diabla (Medium Hot) Jumbo shrimp with garlic served with special sauce - not too hot, not too mild. Garnished with salad, pico de gallo and tortillas - 12.30

NEW Boneless and Skinless Tilapia Fillets

Two 7oz. fillets grilled and served with grilled onions and peppers with a side of rice, beans and pico de gallo - 10.50 Add grilled shrimp for 2.75

American

Hamburger Served with lettuce, tomato, onion, fries and your choice of mayonnaise, mustard or ketchup - 5.80

Cheeseburger A plain burger with yellow cheese. No lettuce or tomatoes - 4.95

Pollo Burger (Chicken) Same as hamburger, but made with chicken - 5.25 Side of Fries - 1.99 Fries and Cheese - 3.15

Whole deep-fried tilapia served with sliced

avocados, salad and Spanish rice - 11.50

Have it spicy or plain. 10 oz. of shrimp cooked

in lime juice, white onions, fresh jalapeño

peppers, cilantro and fresh sliced avocados.

Served with tostadas or crackers.

Hot sauce on request - 12.99

cheese. Served with Spanish rice, salad

and pico de gallo - 9.75

Add avocados for 1.00.

🖤 Quesadillas a la Mar Quesadillas with grilled shrimp, onions and

NEW Ceviche Costa Maya

Thanks for coming! Gracias por venir!

Quesadillas All quesadillas are single 8" grilled flour tortillas.

Shrimp and Cheese - 3.90

Ground Beef and Cheese - 3.35 Chicken and Cheese - 3.60 **Beef Tips and Cheese** - 3.60 Ham and Cheese - 3.99

Veggie Quesadilla stuffed with cheese. With your choice of spinach, potatoes, zucchini or mushrooms - 3.20 Add-Ons

Refer to Side Order dishes.

Egg Dishes

Huevos a la Mexicana

Eggs, over-easy or scrambled, cooked with tomatoes, onions and peppers, then topped with cheese and mild sauce. Served with Spanish rice, beans and tortillas - 7.50

Huevos Rancheros Three eggs over-easy on top of two corn tortillas

covered with our own special tomato sauce. Served with Spanish rice, black or pinto beans and corn or flour tortillas - 7.85



pico de gallo, jalapeños and topped with cheese sauce. Served with Spanish rice - 7.25

Huevos Divorciados Two eggs, over-easy, served with chilaquiles, rice, beans and flour or corn tortillas - 7.99 **Huevos con Chorizo**

Ground Mexican sausage blended with eggs and scrambled. Served with your choice of black or pinto beans and tortillas - 7.85

Side Orders

Enchiladas Chicken or Beef - 2.50 Cheese - 2.40 **Beef or Chicken Taco**

Hard Taco - 1.95 Soft Taco - 2.40

Beef Tongue Taco Soft corn or flour tortilla taco stuffed with beef tongue, diced onions and cilantro. Hot salsa on the side - 2 75

Taco de Carne Asada Soft corn or flour tortilla taco stuffed with diced steak meat, diced onions and cilantro. Hot salsa on the side - 2.75

Beef or Chicken Tostada (1) - 2.99 Add pico gallo for 1.00 Add ceviche for 2.00

Bean Chalupa - 2.20 Add pico gallo for 1.00 **Burrito**

Chicken, Beef or Beans - 3.60 Chimichanga

Soft or fried, chicken or beef with yellow or white cheese - 3.85 Shrimp Chimichanga

White or yellow cheese. Served with lettuce and tomatoes - 4.70

Chile Relleno Chicken, beef or cheese - 2,50 **Chile Poblano** With potato and cheese - 3.60

Chile Toreado Chile serrano or jalapeño - 1.50

Cheese Quesadilla - 2.75 Add jalapeños for 1.00 Add extra cheese sauce for 1.25 Add avocados for 1.35

Tamale One chicken or beef tamale - 2.30 Spanish Rice - 1.95 Add cheese for 1.50

Pinto or Black Beans - 1.99 Rancho Beans - 1.75 Cholesterol-free

Sour Cream Small, 2.5 oz. - .55 Large, 4.5 oz. - .85 **Guacamole Dip**

Small, 2.5 oz. - 1.00 Large, 4.5 oz. - 2.75 Cheese Dip, 4.5 oz. - 3.50

Guacamole Salad - 2.25 **Tortillas**

White Corn (3) - 1.10 Flour (2) - .95 Pico de Gallo - 1.95 Cilantro - 1.10

Onions - .75 White Shredded Cheese Small - .99 Large - 1.95 Jalapeños - 1.00 **Chopped Tomatoes** - .75

Ouesadillas a la Mai























Combinations

All combinations are served with refried pinto beans and Spanish rice. You may substitute refried black beans or whole pinto beans. Choose cheese, ground beef, chicken or add 75¢ for steak beef tips.

7.00

- 0. Three Hard Shell Tacos 1. Two Enchiladas and One Taco
- 2. One Enchilada, One Taco and One Chalupa
- 3. One Burrito, One Taco, Rice and Beans
- 4. One Enchilada, One Taco and Hot Cheese Sauce
- 5. Two Enchiladas, Rice and Beans
- 6. One Taco and One Enchilada
- 7. One Enchilada and One Chile Relleno
- 8. One Chicken or Beef Tamale and One Enchilada
- 9. One Enchilada and One Burrito
- 10. Two Crispy Taquitos and Salad
- 11. One Burrito, One Enchilada and One Taco
- 12. One Chalupa and One Chile Relleno
- 13. One Burrito and One Chile Relleno

7.25

- 14. One Taco, One Chile Relleno and One Chalupa
- 15. One Burrito, One Enchilada and One Tamale
- 16. One Chalupa, One Chile Relleno and One Burrito
- 17. One Burrito, One Enchilada and One Crispy Taquito
- 18. One Chalupa, One Enchilada and One Chile Relleno
- 19. One Enchilada, One Burrito and One Bean Chalupa
- 20. One Chile Relleno and One Taco
- 21. One Burrito, One Taco and One Bean Chalupa
- 22. One Chile Relleno, One Burrito and One Taco
- 23. One Enchilada, One Chile Relleno and One Taco
- 24. One Burrito, One Enchilada and One Chile Relleno
- 25. One Bean Chalupa, One Beef Tostada and One Taco
- 26. One Enchilada, One Burrito and One Quesadilla
- 27. One Bean Chalupa, One Tamale and One Chile Relleno
- 28. One Beef Tostada, One Burrito and One Quesadilla 29. Two Chiles Rellenos and One Enchilada
- 29. Two Comes Rememos and One End
- 30. Two Enchiladas and One Burrito 31. One Quesadilla, One Burrito and One Taco
 - 7.75
- 32. One Chimichanga, One Enchilada and Salad
- 33. One Chimichanga and One Beef or Chicken Quesadilla

8.75

NEW 34. One Chicken or Beef Enchilada Served with a Side of Carne Asada (Skirt Steak), Pico de Gallo and Salad

Please allow us plenty of time to cook your meal.

Add cheese sauce for 1.00 extra

Vegetarian Dishes

All vegetarian dishes are served with refried pinto beans and Spanish rice. You may substitute refried black beans or whole pinto beans. (White cheese or yellow cheese.) Beans served on the side except on orders with rice.

7.00

- 1. One Bean Burrito, One Cheese Enchilada and One Bean and Cheese Chalupa
- 2. One Bean Burrito, One Quesadilla and One Bean Chalupa
- 3. Two Chiles Poblanos stuffed with potatoes and cheese
- 4. One Potato Burrito, One Cheese Enchilada and One Bean Chalupa
- 5. One Quesadilla stuffed with mushrooms, cheese, lettuce and tomatoes
- 6. One Potato Enchilada and One Spinach Enchilada
- 7. One Bean Burrito, One Potato Enchilada and One Cheese Quesadilla
- 8. One Spinach Enchilada and One Chile Poblano stuffed with potatoes and cheese
- 9. One Zucchini Enchilada and One Mushroom Enchilada

Lunch Menu Only

Lunch is served Monday – Saturday, 11:00 a.m. – 2:30 p.m. only. Add 1.50 after 2.30 p.m.

Taco Salad

with Shrimp - 7.00

Traditional Taco Salad

A 12" crispy, flour tortilla bowl with beans, cheese and

choice of chicken or beef.

Served with lettuce and tomatoes - 5,75

Nachos Supreme

Cheese nachos garnished with topping of ground

beef, chicken, lettuce and tomatoes - 5.85

Nachos del Mar

Corn tortilla chips topped with grilled shrimp and spicy

cheese dip. Garnished with tomatoes and onions - 7.25

Huevos a la Mexicana

Over-easy or scrambled eggs cooked in mixed

vegetables and topped with cheese and mild sauce.

Served with rice, beans and tortillas - 5.85

Deluxe Quesadilla

8" grilled flour tortilla with chicken or beef tips.

Served with rice and beans - 6.00

Huevos Rancheros

Three eggs over-easy on top of two crispy corn tortillas.

Covered with special sauce. Served with black or pinto

beans and corn or flour tortillas - 5.75

Huevos con Chorizo

Ground Mexican sausage blended with eggs

and scrambled. Served with choice of

black or pinto beans and tortillas - 6.00

Lunch Chimichanga (1)

Rolled fried flour tortilla with chicken or beef.

Served with rice, beans and guacamole salad - 6.30

Gold Chimichanga (1)

Same as above, except with yellow cheese sauce - 6.50

Camarones al Mojo de Ajo

Shrimp grilled in butter and garlic sauce.

Served with lettuce, pico de gallo, rice, beans

and flour or corn tortillas - 6.99

Mini Alambre

Grilled beef strips or chicken cooked in vegetables and smothered in white or yellow cheese sauce. Served with salad, beans or rice and corn or flour tortillas – 6.75

California's Clásico Burrito

Arturo's Way 10" burrito filled with carne asada (skirt steak and onions), white cheese, rice and beans. Served with a salad – 8.25

Fajitas

Grilled with onions and bell peppers. Served with rice, beans and corn or flour tortillas. Steak, Chicken or Veggie – 6.75 Shrimp – 7.25

Pork Chile Verde Chunks of pork blended with a mild tomatillo sauce. Served with rice and pinto or black beans. Garnished with salad and tortillas - 6.75

Burrito Special 10" flour tortilla stuffed with chicken or ground

beef and black or pinto beans. Topped with melted cheese, lettuce and pico de gallo – 5.85

Higado Asado (Liver & Onions)

Tender beef liver grilled with onions and mushrooms. Served with rice, beans, salad and pico de gallo. Corn or flour tortillas upon request - 6.75

Enchiladas del Mar

Two corn tortillas stuffed with grilled shrimp, crab and onions. Smothered with cheese and enchilada sauce. Served with rice and beans – 6.99

NEW Fajita Nachos (Chicken or Steak)

Charbroiled chicken tenders or steak cooked with green peppers, onions and tomatoes. Served over nachos and white cheese – 7.25 Combo Nachos, add 1.00. Add shrimp for 2.75

Lunch Combinations

All Lunch Combinations are served with refried beans and Spanish rice. Extra item substitution, add 1.25

Build Your Combination with these Choices:

We will substitute black refried beans or whole rancho beans. Choose white or yellow cheese and ground beef, chicken or beef tip

- 1. One enchilada and choice of one taco and one chalupa or one tamal - 5.75
- 2. One cheese and one chicken enchilada and salad 5.80
- 3. One chicken or beef burrito - 5.45
- 4. One chile relleno and one taco - 5.99
- 5. One burrito and one taco 5.70



Cóctel de Camarón Shrimp cooked and served in a spicy cocktail sauce with chopped onions, tomatoes, cilantro, mild chiles and avocados. Served hot or cool in a bowl. Please ask your server. Small – 7.50 Large – 9.85

Vegetarians: Substitute spinach, mushrooms, potato or zucchini, add 25¢. Add extra cheese for 1.00

Ingredients: We use only Land O' Lakes white or yellow American cheese. Cooked with butter and 100% vegetable oil.

- 6. One chicken or beef enchilada - 5.20
- 7. One chile relleno 5.50
- 8. One chicken and one beef taquito and salad 5.45
- Speedy Gonzáles 5.25 One taco, one enchilada and rice or refried beans.
- 10. One burrito with chorizo, eggs and cheese - 5.70

Vegetarian

All veggie dishes are served with refried pinto beans and Spanish rice. You may substitute refried black beans or whole pinto beans. Salad dressings available: Ranch, French, Italian Light and Thousand Island

Veggie Fajita Burrito Giant 10" soft flour tortilla stuffed with sautéed veggies, grilled onions, zucchini and green peppers - 8.75

Veggie Gigante Burrito Giant 10" flour tortilla stuffed with rancho beans, spinach, mushrooms and potatoes. Topped with white or yellow cheese and garnished with pico de gallo - 8.75

Veggie Fajita Quesadilla Folded 10" flour tortilla stuffed with cheese and Arturo's fresh sautéed vegetables - 8.50 Fajita Vegetariana

Fresh vegetables sautéed in a special recipe, then delivered sizzling hot over a bed of sautéed onions and green peppers. Served with pico de gallo – 8.95







Children's Plates

For amigos 12 and younger only

One Beef or Chicken Taco, One Enchilada, One Quesadilla or One Beef Burrito Combo plates are served with small rice, beans and your choice of the above. Limit 2 items per plate - 4.00

> **Cheese Sandwich and Fries** White or yellow cheese, grilled or plain, cut in half or whole. Served with a side of French fries - 3.75 Add extra melted cheese for 1.00.

Chicken Nuggets (5) With small serving of rice and ketchup - 3.25

6" flour tortilla shell filled with cheese and beans and your choice of ground beef or chicken breast. Garnished with lettuce and pico de gallo – 3.95 Add 75¢ for sour cream. Add 75¢ for guacamole.

> Homemade pasta with white or yellow cheese served with a side of French fries - 4.00

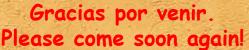
Corn tortilla chips smothered with your choice of white or yellow shredded cheese and served with beef or chicken. Small serving of lettuce upon request. Little Amigos Nachos are not spicy – 3.95



Chicken Nuggets

Mini Taco Salad

We reserve the right to refuse or limit service to anyone.



Ask waiter for Bar Menu, Por Favor



Drinks Soft Drinks

Coke, Diet Coke, Sprite, Dr Pepper, Fanta Orange, Mello Yello, Pink Lemonade, Root Beer Free refills on soft drinks only. 1.60

Sweetened or Unsweetened Iced Tea, Milk, Coffee, Bottled Water

> **Jarritos – 1.99** Fruit-flavored Mexican soft drinks. Lime, Strawberry, Tamarindo, Fruit Punch, Grapefruit Ask your server for availability.

1.75 Ginger Ale, Club Soda, Tonic Water, Juices Apple, Cranberry, Orange, Pineapple, Mango Ask vour server for availability.

Our Famous Margaritas

Top Shelf Margaritas Texan's Margaritas "Texanas"

12 oz. – 4.75 16 oz. – 5.65 32 oz. – 7.75

Monster – 13.25 Pitcher – 21.75 Lime, Strawberry, Peach, Mango

and "Hibiscus Flower-Jamaica". Texanas Top Shelf made with Jose Cuervo, Montezuma Gold, Triple Sec, Gran Gala and Sweet and Sour mix. Regular Margaritas 12 oz. – 3.75 16 oz. – 3.99 32 oz. – 7.00 Monster – 10.99 Pitcher – 18.75

Lime, Strawberry, Peach, Mango and "Hibiscus Flower-Jamaica". Made with Montezuma Gold, Triple Sec and Sweet and Sour.

Aguas Frescas (Fresh Waters)

Refresh your thirst with Mexico's favorite drinks. Fresh homemade Mexican waters traditionally served for lunch and supper. Free refills by the glass.

2.00

Horchata de Arroz Rice, cinnamon and almond Agua de Jamaica Hibiscus Flower Tea Also available by the pitcher.

Also available by the pitcher. Ask your server.

15% gratuity will be added to parties of 6 or more.



Mexican Fried Ice Cream

esserts

Creamy cheesecake wrapped in a pastry tortilla, fried until flaky and golden and dusted with cinnamon and sugar. Served with a scoop of ice cream.

Ask your server for the flavor of the day – 4.25

Fried Chiminana

Flour tortillas rolled around a banana, deep-fried

and covered with whipped cream and chocolate - 2.60

Mexican Fried Ice Cream

Vanilla ice cream covered with a crunchy coating and deep-fried.

Topped with whipped cream and strawberry sauce - 3.85

Flan Mexican custard - 2.99

Churros Doughnut sticks, cut and fried - 2.25 Sopapillas with Ice Cream Fried flour tortillas with honey, butter and cinnamon - 3.00 Ice Cream Chocolate or Vanilla - 1.50

NEW Xangos



NON GMO

FRESH

TASTE

Simply

Sides

Hardwood-Smoked Bacon Two Strips Four Strips

Premium Tennessee Pride® Sausage One Patty Two Patties

Hash Browns Shredded Crispy Patty

One Egg*

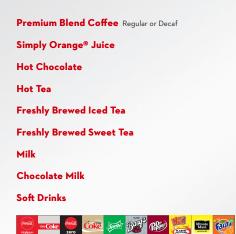
Applesauce Fresh Banana Toast

Buttermilk Biscuit

Two Pancakes

Drinks -





*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. TO ENSURE OUR GUESTS DO NOT INCUR SUCH A RISK, WE CANNOT COOK STEAKBURGER™ PATTIES RARE OR MEDIUM RARE. FOOD ALLERGEN WARNING: OUR RESTAURANTS PREPARE AND SERVE PRODUCTS THAT CONTAIN PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG AND FISH. TO ENSURE OUR GUESTS' SAFETY, WE CANNOT GUARANTEE ANY OF OUR PRODUCTS ARE FREE OF THESE ALLERGENS. THANK YOU FOR UNDERSTANDING.

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MAY_2019_CB_CO_A



We invite you to enjoy our delicious breakfast, made from the finest quality foods including grade A farm fresh eggs, premium hardwood-smoked bacon, premium Tennessee Pride[®] sausage, fluffy buttermilk pancakes, freshly baked biscuits, Simply Orange[®] Juice, and our own premium blend coffee.

> SATISFACTION GUARANTEED YOU'LL LOVE WHATEVER YOU ORDER OR WE'LL REPLACE IT IMMEDIATELY

EVERYDAY Favorites

CLASSIC EGG BREAKFAST*

Farm fresh eggs, any style, choice of bacon or sausage, and choice of buttermilk biscuit or toast. Your choice of one or two eggs.

CAKES 'N EGGS'

Two fluffy buttermilk pancakes plus two eggs, any style, and choice of hardwood-smoked bacon or premium Tennessee Pride[®] sausage.

BANANA PANCAKES OR CHOCOLATE CHIP PANCAKES

Three fluffy buttermilk pancakes with banana slices or chocolate chips - delicious! Served with maple syrup. Add one egg, any style, for an additional charge.* Add two eggs, any style, for an additional charge.*

SAUSAGE GRAVY 'N BISCUIT

Savory country-style sausage gravy with one buttermilk biscuit. Add one egg, any style, for an additional charge.*



Sandwiches

SAUSAGE 'N EGG BISCUIT Served with choice of hash browns.

EGG 'N CHEESE BISCUIT Served with choice of hash browns.

SAUSAGE BISCUIT Served with choice of hash browns.





BACON OR SAUSAGE. **EGG 'N CHEESE BISCUIT**

Our buttermilk biscuit with freshly scrambled eggs, American cheese, and choice of hardwood-smoked bacon or premium Tennessee Pride® sausage. Served with choice of hash browns.

BREAKFAST TACOS

Your choice of Sausage, Egg 'n Cheese or Potato 'n Egg. Made with fresh tortillas and served with fresh salsa.

CLASSIC Favorites



SAUSAGE GRAVY 'N BISCUITS

Two buttermilk biscuits with a generous portion of savory country-style sausage gravy - a classic Southern favorite! Add two eggs, any style, for an additional charge.*



HOMESTYLE BREAKFAST*

ALL YOU CAN EAT PANCAKES

with butter and maple syrup.

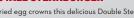
We start you off with three fluffy buttermilk pancakes and then deliver them hot, two at a time, until you've had your fill! Served

Two eggs, any style, choice of hardwood-smoked bacon or premium Tennessee Pride® sausage. Comes with choice of shredded or crispy patty hash browns and choice of buttermilk biscuit, pancakes, or toast.

ROYALE STEAKBURGER^{}**

A fried egg crowns this delicious Double Steakburger™ with melted American cheese, hardwood-smoked bacon, lettuce, vine-ripened tomato, and mayonnaise. Served with choice of hash browns or our Thin 'n Crispy Fries.







CHOCOLATE CHIP PANCAKES

Three fluffy silver dollar pancakes loaded with chocolate chips, sprinkled with powdered sugar, and topped with whipped cream and more chocolate chips. Served with maple syrup.



SILVER DOLLAR PANCAKES

Three fluffy silver dollar pancakes served with real whipped butter and maple syrup.

EGG. BACON OR SAUSAGE 'N TOAST'

One egg, any style, plus bacon or sausage and a slice of toast.



Activity 4 Datemarking Exercise

Place an "X" beside the items listed below that require datemarking.

- _____ 1) Cut watermelon
- _____ 2) Opened container of sour cream
- 3) Commercially prepared pimento cheese
- _____ 4) Sashimi-grade fish
- _____ 5) Opened tub of commercially prepared BBQ
- _____ 6) Container of sliced tomatoes
- _____ 7) Opened container of cottage cheese
- _____ 8) Cherry pie
- ______ 9) Opened container of feta cheese crumbles
- _____ 10) Whole spinach leaves
- _____ 11) Cilantro
- _____ 12) Opened package of deli ham
- _____ 13) Fresh mozzarella
- _____ 14) Opened gallon of milk
- _____ 15) Air-cooled hard-boiled eggs
- _____ 16) Sliced American cheese
- _____ 17) Opened package of Tofu
- _____ 18) Raw chicken
- _____ 19) Vegetables pickled with hot brine (not for canning)