TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Fet	abis	hmer	t Nar	700	Las Palmas											O Farmer's Market Food Unit)(
	iress			- 10	Las Palmas 6688 Nolensville Pike O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal														
City		,			Brentwood		Time in	12	2:2	5 F	- M	41		и та	200 01	ut 01:25; PM AM / PM			
					09/13/2023	605					Emba	-			110 04	<u> </u>			
		on Da					Complaint			- O Pro			-		0.000	nsultation/Other			
				0011	01 100					04	200110016	ary		-			r of Seats	1/	15
ros	k Ca	tegor			ors are food preparat	ion practices and en	mployee		vior	s mo				repo	rtec	to the Centers for Disease Control and Pre	vention		
				as c	ontributing factors in											control measures to prevent illness or inju	у.		
		(1)	ırk de	algna	ed compliance status (IN, C											INTERVENTIONS ach liem as applicable. Deduct points for category or su	icategory	4	
IN	⊨in d	:ompii	ance		OUT=not in compliance N Compliance		not observe	d COS	R		S=cor	recte	t on-s	ite duri	ng ins	pection R*repeat (violation of the same code p Compliance Status		I R	WT
	IN	OUT	NA	NO	54	pervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperatur	_		
1	黨	0			Person in charge present performs duties	, demonstrates knowled;	ge, and	0	0	5	16	12	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures			
2		OUT	NA	NO	Emp Management and food en	loyee Health npiovee awareness: repo	orting	0	o		17	0	0	0	×	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time	_	0	L°.
3	×				Proper use of restriction a			0	0	5		IN	OUT	NA	NO	a Public Health Control	••		
4	IN XX		NA	NO	Good Hy Proper eating, tasting, dri	plenic Practices		0				0 実	0	0		Proper cooling time and temperature Proper hot holding temperatures	- 8	0	
5	25	0		0	No discharge from eyes,	nose, and mouth		ŏ	ŏ	5	20	0	12	0		Proper cold holding temperatures	0	0	5
6	N		NA	NO O	Hands clean and properly			0	0		21		<u>湯</u> 0	0 ※	-	Proper date marking and disposition Time as a public health control: procedures and reco	ds O	0	
7	黨	0	0	0	No bare hand contact with alternate procedures follo		pproved	0	0	5	-		OUT			Consumer Advisory		10	
8		0		NO	Handwashing sinks prope	rly supplied and accessi oved Source	ble	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food			4
	黨		~		Food obtained from appro Food received at proper to			0	0			IN	OUT	_	NO	Highly Susceptible Populations			_
		ŏ			Food in good condition, s	afe, and unadulterated		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records availab destruction		site	0	0			IN	OUT			Chemicals			
	0	13	0	NO	Food separated and prote	rom Contamination seted		0	0	4	25 26	0 ()	0	X	Toxic substances properly identified, stored, used			0	5
		0	0]	Food-contact surfaces: cl Proper disposition of unsa		ot ne-		0	5		-	-	NA	1000	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0			served			0	0	2	27	0	0	8		HACCP plan	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																		
										⊒ /^\			ICE	3					
OUT=not in compliance COS=corre Compliance Status								R							R-repeat (violation of the same code provis Compliance Status		R	WT	
	8				d eggs used where requir	ed		0	0	1	4					Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
	9 10				lice from approved source obtained for specialized pro	ocessing methods		8	0	2	4	+	0			and used g facilities, installed, maintained, used, test strips	0	0	
		OUT	_	er co	Food Tempera bing methods used; adequ		ecature		47 O Novland contact surfaces clean			-0	6	1					
	1	0	cont	rol			unanare.	0	0	2		OUT Physical Pacilities Hot and cold water available; adequate pressure							
_	3				properly cooked for hot ho thawing methods used	olang		8	0	1	44	_				I water available; adequate pressure stalled; proper backflow devices	- 8	8	2
3	4	O OUT		mom	eters provided and accurat Food Ident			0	0	1	5	_				waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
3	5		_	d prop	erly labeled; original conta		/ailable	0	0	1	-	52 O Garbage/refuse properly disposed; facilities maintained				0	0	1	
		OUT			Prevention of Fee	d Contamination					53	1	5 P	hysica	ıl faci	lities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals not pre	esent		0	0	2	54	1 0	<u>م</u>	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	×			ation prevented during foor	d preparation, storage &	display	0	0	1			UT			Administrative Items			
-	8 9	-	-		leanliness ths; properly used and sto	red		0	0	1	54					nit posted inspection posted	8	0	0
4	0				ruits and vegetables			0	0	1		-	_			Compliance Status	YES	NO	WT
	1	0			Proper Use of nsils; properly stored				0		57	<u> </u>				Non-Smokers Protection Act with TN Non-Smoker Protection Act		0	
- 4	2	0	Sing	le-use	quipment and linens; prop /single-service articles; pr		ed		0		54 55	5				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	4				ed properly				0	_									
	ice e	stabli	shmer	nt perm	nit. Items identified as constit	tuting imminent health hazi	ards shall be	corre	cted is	mmedi	ately (or ope	ration	is shall	ceas	Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment.	ermit in a	consp	vicuous
repo	ner a nt. 1	C A	Ħ,		recent inspection report in a 14-703, 68-14-706, 68-14-708, 6					c a filea	nng n	-gard A	- A	is repo	7 by 1	Ning a written request with the Commissioner within ten (10	oays of th	e date	of this
	1	TK.	¥	V			09/1	3/2	023	3		/l	//	H	'h	olla	09/	13/2	2023
Sig	natu	re of	Pers	ion In	Charge				0	Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date
					**** Addit	tional food safety inform	nation can	be fo	und o	on ou	r web	site.	http	Utn.c	ow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training ck	ee food safety training classes are available each month at the county health department.					
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	RDA 62			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Las Palmas Establishment Number #: 605196353

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 (Fahrenhelt)				
3 comp sink Low temp dishmachine	Chlorine Chlorine	50 50					

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
Prep cooler at cook line	46
Lowboy cooler	40
Reach in cooler at back	26
Reach in freezer	6

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken cooked on the grill	Cooking	175
Steak cooked on the grill	Cooking	167
Queso in steamwell	Hot Holding	167
Rice in steamwell	Hot Holding	152
Beans in steamwell	Hot Holding	167
Diced tomatoes in open top cooler	Cold Holding	46
Sour cream in open top cooler	Cold Holding	46
Pico de gallo in prep cooler	Cold Holding	46
Raw chicken in lowboy cooler	Cold Holding	42
Refried beans in hotbox	Hot Holding	153
Carnitas in reach in cooler at back	Cold Holding	36
Queso in walk in cooler	Cold Holding	39
Salsa in server reach in cooler	Cold Holding	41

Observed Violations

Total # 4

Repeated # ()

13: Raw hamburger stored above cooked carnitas in reach in cooler at back Ca: moved raw hamburger to proper storage

20: Sour cream and diced tomatoes in open top cooler at prep cooler is at 46F. Pico de gallo in prep cooler at cook line is 46F,

Ca: iced down tcs products at top side cooler and moved all tcs products in prep cooler to a working prep cooler operating at 41F and below

21: Incorrect date mark on chorizo, 09/03/23, in walk in cooler.

Ca: person in charge stated that the chorizo was prepped on 09/12/23. Proper date mark put on chorizo and trained on proper date marking

37: Employee water bottle stored on top of slicer at the back prep table

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Las Palmas

Establishment Number : 605196353

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Health illness policy is available and practiced

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: Observed employees practice good hygienic practices by washing hands between tasks

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:

- 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.
- 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: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed at time of inspection

19:

- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.

Establishment Information

Establishment Name: Las Palmas

Establishment Number: 605196353

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Las Palmas

Establishment Number #: 605196353

Sources				
Source Type:	Food	Source:	Sysco, freshpoint	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments