



**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 ( Fahrenheit)
3 comp sink	Chlorine	50	
Low temp dishmachine	Chlorine	50	

***Equipment Temperature***

Description	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 # 0

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

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**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.



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

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## Sources

Source Type:	Food
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Source: Sysco, freshpoint

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***