

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Yes 疑 No

SCORE

O Farmer's Market Food Unit Taziki's Mediterranean Cafe Permanent O Mobile Establishment Name Type of Establishment 200 Crossing Ln Ste 100 O Temporary O Seasonal Address **Mount Juliet** Time in 01:06 PM AM/PM Time out 02:07: PM AM/PM City

05/28/2021 Establishment # 605229610 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 96

04

Follow-up Required

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_	OS=cor	recte	d
ㄷ		_	_		Compliance Status	cos	R	WT	▮⊏	_	_
	IN	OUT	NA	NO	Supervision					IN	k
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	H
	IN	OUT	NA	NO	Employee Health			-	17	0	t
2	TXC	0			Management and food employee awareness; reporting	0	0				T
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	Г
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		Τ
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20		Γ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	Γ
6	凝	0		0	Hands clean and properly washed	0	0		22	0	Г
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	Ħ
	IN	OUT	NA	NO	Approved Source				23	0	L
9	黨	0			Food obtained from approved source	0	0			IN	C
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	L
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	C
	IN	OUT	NA	NO	Protection from Contamination				25	0	Г
13	黛	0	0		Food separated and protected	0	0	4	26	2	Γ
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	

ᆫ	Compliance Status				000	P.	** 1		
	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	٠	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control				
18	×	0	0	0	Proper cooling time and temperature	0	0		
19	×	0	0	0	Proper hot holding temperatures	0	0		
20	24	0	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	0	Proper date marking and disposition	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	OUT	NA	NO	Chemicals				
25	0	0	3%		Food additives: approved and properly used	0	0	5	
26	黨	0			Toxic substances properly identified, stored, used	0	0	,	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr	_	_	_
		Compliance Status	cos	R	WT
	OUT	Caro i con amo i i mon			_
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W	
	OUT	Utensiis and Equipment				
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	,	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0		
47	0	Nonfood-contact surfaces clean	0	0	-	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	- :	
49	0	Plumbing installed; proper backflow devices	0	0	- 7	
50	0	Sewage and waste water properly disposed	0	0	- :	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0		
53	0	Physical facilities installed, maintained, and clean	0	0		
54	0	Adequate ventilation and lighting; designated areas used	0	0		
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	П	
56	0	Most recent inspection posted	0	0		
		Compliance Status	YES	NO	٧	
		Non-Smokers Protection Act				
57	Compliance with TN Non-Smoker Protection Act		0			
58		Tobacco products offered for sale	0	0	١ ١	
59		If tobacco products are sold, NSPA survey completed	0	0		

(10) days of the date of the

05/28/2021

05/28/2021

Date

**** 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: Taziki's Mediterranean Cafe

Smoking observed where smoking is prohibited by the Act.

Establishment Number #: |605229610

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.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Bucket	QA	200					
Dish machine	CI	100					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Ric	40					
Ric	39					
Wic	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pasta 4 hrs line cooler	Cooling	51
Pasta salad 3 hrs line cooler	Cooling	49
Chicken line cooler	Cold Holding	41
Salmon	Cold Holding	40
Chicken soup	Hot Holding	168
Roasted potatoes	Hot Holding	148
Chicken	Hot Holding	158
Salmon	Cooking	154
Lamb	Cooking	163

Observed Violations
Total # 3
Repeated # ()
39: Wiping clothnleft laying on prep table
42: Dishes stacked wet on shelf across from 3 comp,sink
45: Severely grooved cutting boards
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^{***}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: Taziki's Mediterranean Cafe

Establishment Number: 605229610

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Employee washed hands when changing gloves.
- 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: See source info
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Taziki's Mediterranean Cafe	
Establishment Number: 605229610	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
	ziki's Mediterranean	Cafe						
Establishment Number #:	605229610							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Freshpoint, GFS					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							