

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

The Lost Cajun

Establishment Name
Address
City

The Lost Cajun

Type of Establishment
Type of Establishment

Type of Establishment

Type of Establishment

O Mobile

Type of Establishment

O Temporary

O Seasonal

AM / PM

Time out

O 2:10; PM

AM / PM

Inspection Date 05/04/2021 Establishment # 605261922 Embargoed 0

Purpose of Inspection Routine 0 Follow-up 0 Complaint 0 Preliminary 0 Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required O Yes 🕱 No Number of Seats 96

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		¢
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	-
3	Proper use of restriction and exclusion		Proper use of restriction and exclusion	0	0	5		
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	0	0	×		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served		0	2

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		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	243	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	×		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	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT	Caro rocc and comes	-	_	_		
28	0	Pasteurized eggs used where required	0	0	1		
29	0		0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ŀ		
	OUT	Food Temperature Control		_			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1		
32	0	Plant food properly cooked for hot holding	0	0	r		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	Ī		
	OUT	Food Identification					
35	×	Food properly labeled; original container; required records available	0	0	,		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0	_		
40	0	Washing fruits and vegetables	0	0	Г		
	OUT	Proper Use of Utensils	$\top$				
41	120	In-use utensils; properly stored	0	0	Г		
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0		0	0	Т		
		Gloves used properly	0	0	$\overline{}$		

pect	Of 1	R-repeat (violation of the same code provision)		-	140					
		Compliance Status	cos	R	W					
	OUT	Utensiis and Equipment	_	_	_					
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1					
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	0	0	0	0	<b>0</b> P	Plumbing installed; proper backflow devices	0	0	
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	2%	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	W					
		Non-Smokers Protection Act								
57		Compliance with TN Non-Smoker Protection Act	- 3%	0						
58		Tobacco products offered for sale	0	0	١					
59		If tobacco products are sold, NSPA survey completed	0	0						

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this center. The results of the results of

05/04/2021

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Signature of Person In Charge

Signature of Environmental Health Specialist

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Lost Cajun
Establishment Number #: 605261922

NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its

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)			
Dish machine	CI	100				
3 comp sink	QA	200				

Equipment Temperature				
Description Temperature (				
Ric	37			
Ric	35			
Wic	39			
Wif	-7			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sliced tomatoes	Cold Holding	37
Red fish	Cold Holding	41
Rice	Hot Holding	150
Gumbo	Hot Holding	163
Red beans	Cold Holding	41
Shrimp	Cooling	58
Gator bites	Cooking	185
Catfish	Cooking	189
Pasta	Cold Holding	40

Observed Violations						
Total # 5						
Repeated # 0						
35: Container of spice mixture in labeled in rear prep, squeeze bottles on line not abeled.						
41: Scoop handle down in spice mxture						
42: Containers stacked wet on shelf by walk in freezer						
45: Severely grooved cutting boards						
53: Grease buildup behind equipment						

<sup>&</sup>quot;"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: The Lost Cajun Establishment Number: 605261922

# 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: Employee washing hans after cleaning. Employee washing hands upon returning to kitchen from dining room
- 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: Shrimp in wic cooling after sauce being added
- 19: 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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: The Lost Cajun		
Establishment Number: 605261922		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
see last page for additional comments.		

Establishment Information

Establishment Information								
Establishment Name: The Lost Cajun								
Establishment Number #:	605261922							
Sources								
Source Type:	Food	Source:	Merchants, Off the Dock					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commei	nts							