

Brentwood

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

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O Farmer's Market Food Unit Las Palmas Remanent O Mobile Establishment Name Type of Establishment 6688 Nolensville Pike O Temporary O Seasonal

Time in 12:05 PM AM/PM Time out 12:45: PM AM/PM City 12/01/2022 Establishment # 605196353 Embargoed 0 Inspection Date

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

Number of Seats 145 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IN, OUT, HA, HO) for each numb

	IN+in compliance OUT+not in compliance NA+not applicable NO+not observed COS+corrected on-site during inspection R+repeat (violation of the same code provision																
					Compliance Status	COS	R	WT						Compliance Status			
Г	IN	оит	NA	NO	Supervision				Г	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
F.	6=2	_	-	_	Person in charge present, demonstrates knowledge, and	_	T_			""		101		Control For Safety (TCS) Foods			
יו	氮	0			performs duties	0	0	9	16	凝	0	0		Proper cooking time and temperatures			
	IN	OUT	NA	NO	Employee Health				17	0	0	0	3%	Proper reheating procedures for hot holding			
2	DK.	0			Management and food employee awareness; reporting	0	0		Г					Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0	•		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		15		0	0	0	Proper hot holding temperatures			
5	*	0	1	0	No discharge from eyes, nose, and mouth	0	0	l °	20		0	0		Proper cold holding temperatures			
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	100	0	0	0	Proper date marking and disposition			
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records			
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_						
Ŀ			ŭ		alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	Consumer Advisory			
8		0	-	LIB	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	300		Consumer advisory provided for raw and undercooked			
Η.			NA	NO	Approved Source	-		-		_			_	food			
9	黨	0	Ь.		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10		0	0	<u> </u>	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteurized foods used; prohibited foods not offered			
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	۱°۱	Ľ			Ŭ	-	•	T descended former descent profitment of the control of the contro		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0 0			IN	оит	NA	NO	Chemicals			
	IN	OUT		NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used			
13	0	凝	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used			
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan			

			GOO	DD R	ΕTΑ	IL PRA	ACTIC	E3			
		OUT=not in compliance COS=corre	ected o	n-site	durin	g inspec		R-repeat (violation of the same code provision)			
Compliance Status					COS R WT Compliance Status				COS	R	WT
OUT Safe Food and Water				OUT Utensils and Equipment							
28 29		Pasteurized eggs used where required Water and ice from approved source	8	0	1 2	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	8	18	1	╌	-	constructed, and used	+	-	
30	OUT				·-	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
_	001		_	_		47	0	Nonfood-contact surfaces clean	0	0	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	4/	_				<u> </u>
	₩.	control	⊢	٠.		l	OUT	Physical Facilities	-		
32	_	Plant food properly cooked for hot holding	0	0	1	48		Hot and cold water available; adequate pressure		0	
33	_	Approved thawing methods used	0	0	1	49	_	Plumbing installed; proper backflow devices	_	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting, designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55		Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı "
40	0	Washing fruits and vegetables	0	О	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_				Non-Smokers Protection Act		_	
41	120	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	W	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		0
43		Single-use/single-service articles; properly stored, used	0	0	1	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

n (10) days of the date of the

12/01/2022

Date

12/01/2022

Person In Charge

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: 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)						
Low temp dishmachine	Chlorine	50							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Lowboy cooler	40				
Prep cooler at the line	40				
Prep cooler #2	38				
Walk in cooler	24				

Food Temperature	State of Food	Temperature (Fahrenheit
Refried beans in steamwell	Hot Holding	169
Ground beef in steamwell	Hot Holding	164
Rice in steamwell	Hot Holding	178
Raw beef in lowboy	Cold Holding	41
Queso hot holding on stove	Hot Holding	146
Queso in steamwell	Hot Holding	150
Diced tomatoes in prep cooler in line	Cold Holding	35
Pico de gallo in prep cooler	Cold Holding	42
Cooked chicken on the grill	Cooking	168
Rice in hotbox at the line	Hot Holding	161
Queso in walk in cooler	Cold Holding	40
Salsa at prep cooler expo line	Cold Holding	39

Observed Violations						
Total # 2						
Repeated # ()						
13: Raw shell eggs stored above salsa and in prep cooler at the line						
Ca: moved raw eggs to the bottom of the cooler and to proper storage						
41: Ice scoop handle touching ice in ice machine						

[&]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: 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: (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: Observed employees use good hygienic practices
- 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: (N.O.) No cooling of TCS foods during inspection.

19: 20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NÁ) 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 Number: 605196353 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
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Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Information							
Establishment Name: La							
Establishment Number #	605196353						
Sources							
Source Type:	Food	Source:	Sysco, freshpoint, pfg				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commer	nts						