# **TENNESSEE DEPARTMENT OF HEALTH**

FOOD SER			ICE ESTA	BL	SH	IME	ENT	r II	S	PEC	TIC	ON REPORT	SCO			_				
Esta	hish	imen	t Narr		Pueblo Rea	al										Farmer's Market Food Unit     Ø Permanent     O Mobile	10			)
Addr					1340 West	Main St.					_	Тур	e of t	Establi	shme	O Temporary O Seasonal				/
	000																			
City		_			Franklin         Time in         11:24; AIVI         AM / PM         Time out         11:38; PIVI         AM / PM           09/16/2021         Establishment #         605172080         Embargoed         0															
Inspe								0		-		-			0	L				
			spect		O Routine	變 Follow-up	O Complaint			O Pr	elimin	ary				nsuitation/Other			60	
Risk	Cat				O1	eparation practices	O3 and employee	beha		04	st c	omm	onh			up Required O Yes 🗮 No to the Centers for Disease Contro	Number of S		00	_
						tors in foodborne ill	ness outbreak	8. P	ublic	: He	aith I	Inte	ven	tions	are	control measures to prevent illnes				
		(11	rk des	Ignat	ed compliance sta											INTERVENTIONS ach liem as applicable. Deduct points for ca	tegory or subcate	gory.)		
IN	in co	ompii	snoe			ance NA=not applicable	NO=not observe				)S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the			. 1	
	IN	оит	NA	NO	Con	Supervision		COS	R	WT	Ь		~			Compliance Status Cooking and Reheating of Time/T		cos	R	WT
$\rightarrow$	-	0				present, demonstrates k	nowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Fo	eboo		_	
	IN	OUT	NA	NO	performs duties	Employee Health		-		-	16 17	00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	ng	0	8	5
2 3		0				food employee awarene	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking,				
-	~ ~	_	NA	NO		triction and exclusion and Hyglenic Practice		•	-	_	18	0	0	0	<u>8</u> 3	a Public Health Control Proper cooling time and temperature	•	0	0	_
4	1	0		0	Proper eating, tas	sting, drinking, or tobacco		0	0	5	19	黨	0	0		Proper hot holding temperatures		0	0	
	IN	OUT	NA	NO	Preven	m eyes, nose, and mouth ting Contamination by	y Hands	0	0			14	00		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_		0			Hands clean and No bare hand core	properly washed ntact with ready-to-eat for	ods or approved	0	0	5	22	0	0	X	0	Time as a public health control: procedure	is and records	0	0	
7		0	٥	0	alternate procedu			0	0	-		_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undamonited		-	
	IN	OUT	NA			Approved Source	accessione			_	23	×	0	0		food		0	이	4
	<u>尚</u>		0			proper temperature		0	0			IN	OUT	NA	NO	Highly Susceptible Populat				
11	_	0		-		dition, safe, and unadulte available: shell stock tag		0	0	5	24		0			Pasteurized foods used, prohibited foods	not offered	0	<u> </u>	•
		0	XX NA	O NO	destruction	ection from Contamin		0	0	_	25	IN O	OUT	NA		Chemicals Food additives: approved and properly us	ed.	0	<u></u>	
13	2	0	0		Food separated a	and protected			0		26	黛	0			Toxic substances properly identified, store	ed, used	ŏ	ŏ	5
14		0	0			faces: cleaned and saniti n of unsafe food, returned		0	0	5	27	IN O	OUT		NO	Conformance with Approved Pr Compliance with variance, specialized pro		0	0	5
15	2	•			served			0	0	2	21	0	0	冀		HACCP plan		<u> </u>	9	9
				Goo	d Retail Practi	ices are preventive r	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
				011			<u> </u>	600					1CE	5		B. construction of the const	ende oon deleek			
				00		pliance Status	COS=corre	COS	R	WT						R-repeat (violation of the same Compliance Status		COS	R	WT
28	_	001	Paste	urize	Safe d eggs used wher	Food and Water		0	0	1		_	UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly	/ designed.			
29		0	Wate	r and	ice from approve		÷	ŏ	0 0	2	4	5 0				and used	g,	<u> </u>	<u> </u>	1
30		OUT			Food To	emperature Control				_	4		_			g facilities, installed, maintained, used, tes	t strips	0	٥	1
31		0	Prope		oling methods use	d; adequate equipment fo	or temperature	0	0	2	43	_	O N UT	lonfoo	5-cor	Physical Facilities		0	0	1
32	_				properly cooked f				0		4		-			water available; adequate pressure		0	읽	2
33	_				thawing methods eters provided and			0	0	1	49	_				stalled; proper backflow devices waste water properly disposed		0	8	2
		OUT			Fee	d identification			=		5	_	0 1	oilet fa	cilitie	s: properly constructed, supplied, cleaned			0	1
35			Food	prop		al container; required rec		0	0	1	5		-	-		use properly disposed; facilities maintained	ġ.	0	0	1
36	_	000	Insec	16 m	Prevention dents, and animal	of Food Contaminatio	×n	0	0	2	5	-	-			lities installed, maintained, and clean ntilation and lighting; designated areas use	м	0	0	1
37	+	-				ring food preparation, sto	rano 8 disetari	0	0	1	F	+	UT	qua	~~ 70	Administrative Items		-	-	
38	_				leanliness	ring lood preparation, sic	rage o display	0	0	1	5	-	-	ham	narn	nit posted		0	0	_
39		Ó	Wipir	ng clo	ths; properly used			0	0	1		_			-	inspection posted		0	0	0
40	_	0 OUT	Wash	hing f	ruits and vegetable Prope	es or Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection A	ct	YES	NO	WT
41		0			nsils; properly stor	red	barra de la		8	1	5					with TN Non-Smoker Protection Act		8	읽	
42		0	Single	e-use	/single-service art	ens; properly stored, dried ticles; properly stored, us		0	0	1	54 55	9				ducts offered for sale oducts are sold, NSPA survey completed		8	8	0
44		0	Glow	95 US	ed properly			0	0	1						Repeated violation of an identical risk factor of				

equired to post the food service establishment permit in a conspicuous n request with the Commissioner within ten (10) days of the date of this nent health hazards shall be corrected imm uting immi diately or opera út. Ite d as co You are re nt p ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a wr rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

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09/16/2021

ling Health Specialist Γ

09/16/2021

Signature of Person In Charge

Signature of Environmental He Date

Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mont	th at the county health department.	RDA 629
(Net. 0-10)	Please call (	) 6157915110	to sign-up for a class.	101.025

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



#### Establishment Information

Establishment Name: Pueblo Real Establishment Number #: 605172080

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)					

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature				
Description	State of Food	Temperature ( Fahrenheit		
Chicken ric	Cold Holding	41		
Steak ric	Cold Holding	40		

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



# Establishment Information

Establishment Name: Pueblo Real Establishment Number : 605172080

Comments/Other Observations	
1:         2:         3:         4:         5:         6:         7:         8:         9:         10:         11:         12:         13:         14:         15:         16:	
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<ul> <li>19:</li> <li>20: Beef and chicken in ric under grill are 40 and 41 F. Cooler appears to be fixed.</li> <li>21:</li> <li>22:</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>26:</li> <li>27:</li> <li>57:</li> <li>58:</li> </ul>	
21:	
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\*\*\*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.

# Establishment Information

Establishment Name: Pueblo Real

Establishment Number: 605172080

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

## Additional Comments