TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc																	^		
Est	abis	hmen	t Nar		Pueblo R	eal						Tur	o of F	Establi	-	Farmer's Market Food Unit @ Permanent O Mobile		{	
Address				1340 Wes	st Main St.						1.34	AC UIL	-544241	SHIING	O Temporary O Seasonal				
City	,				Franklin		Time in	03	3:2	6 F	M	AJ	M/PN	A Th	the ou	ut 04:07: PM AM / PM			
		on Da	to.		10/12/2	023 Establishment		_				-	d <u>6</u>			··· · · · · · · · · · · · · ·			
			spec		ORoutine	御Follow-up	O Complaint			- O Pr			<u> </u>		0.000	nsultation/Other			
		tegor			01	\$102	03			04		,				up Required 🕱 Yes O No Number of S	Seate	60	
Na			isk I	Facto	ors are food	preparation practice	s and employee		vior	8 mo				repo	rted	to the Centers for Disease Control and Preven		_	
				as c	ontributing f											control measures to prevent illness or injury.			
		(14	uric de	algnat	ed compliance s											INTERVENTIONS ach fiem as applicable. Deduct points for category or subcat	egory.		
IN	⊨in c	ompī	ance			pliance NA=not applicable ompliance Status	e NO=not observe	id COS	E		S=cor	recte	d on-si	ite duri	ng ins	pection R+repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision			-		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature	000	~	
1	鬣	0		_	Person in charge	ge present, demonstrates	knowledge, and	0	0	5	16	1	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO		Employee Health		0				õ		Ř		Proper reheating procedures for hot holding	ŏ	8	5
2	×	0				nd food employee aware estriction and exclusion	ness, reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA	NO		Good Hygionic Practic						×	0	0		Proper cooling time and temperature	0		_
4	XX	0				tasting, drinking, or tobac rom eyes, nose, and mou		0	0	5	20	<u>×</u> 0	0 戻	0		Proper hot holding temperatures Proper cold holding temperatures	0		
		OUT	NA	NO O		nting Contamination	by Hands	0	0			*		-	0	Proper date marking and disposition	0		2
7	õ	o	0	0		contact with ready-to-eat f	oods or approved	0	ō	5	22	O	0 OUT	NA	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
		0				sinks properly supplied an Approved Source	d accessible	0	0	2	23		0	0		Consumer advisory provided for raw and undercooked	0	0	4
9	嵩	0				from approved source			0				OUT	NA	_	food Highly Susceptible Populations			
10	0 XX	0	0	×	Food received Food in good o	at proper temperature ondition, safe, and unadu	Iterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required recor destruction	ds available: shell stock t	ags, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
13		OUT		NO		d and protected	ination	0		4	25 26	0 賞	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	家	0	ŏ		Food-contact s	urfaces: cleaned and san			ŏ					NA		Conformance with Approved Procedures	Ľ	_	
15	X	0			Proper disposit served	tion of unsafe food, return	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Prac	ctices are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						-		GOO	DR	arA)	LPR	АСТ	TICES	3	_				
				00	T=not in complian Co	ce Impliance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	8	OUT	Dact	0.0570		fe Food and Water			0				UT	and a	ud no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	ice from appro-	ved source	- de	0	0	2	4	5 (and used	0	0	1
3	0	OUT		ince c		cialized processing metho Temperature Control	05		0	-	4	5	0 V	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods u	sed; adequate equipment	for temperature	0	0	2	4		≌ N UT	lonfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
_	2		Plan	t food		d for hot holding			0	1	4	8 (0 H			water available; adequate pressure	0		2
	3 4				thawing method eters provided a			0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed	0		2
		OUT	_			ood identification	and a second state				5	_	_			es: properly constructed, supplied, cleaned		0	1
3	5	O	Food	1 prop		ginal container; required r		0	0	1	5			-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
3	6	-	Inse	cts, ro		nais not present		0	0	2	5	_	-			ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	tamina	tion prevented	during food preparation, s	torage & display	0	0	1		0	UT			Administrative Items		_	
-	8	0	Pers	onal c	leanliness			0	0	1	54					nit posted	0	0	0
_	9 0				ths; properly us ruits and vegeta			8			54	\$ (0 [M	lost re	centi	inspection posted Compliance Status	O YES		WT
		OUT			Pro	per Use of Utensils					5			a mark		Non-Smokers Protection Act		_	
- 4	2	0	Uten	sils, e	nsils; properly si quipment and li	nens; properly stored, dri	ed, handled	0	0	1	54	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	0	0
	3 4				/single-service ed properly	articles; properly stored, u	used		8		5	9	If	tobac	co pri	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo			
man	ner a	nd po	st the	most	recent inspection		nner. You have the rig	ht to r	eques							e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days			
- epo				V						,		_	L	1	/	∂f	10/4	210	000
Sie	J.	TR of	Per	ion le	Charge		10/1	12/2	_	3 Date	Sk	unat-	te of	C		ental Health Specialist	10/1	.212	Date
зų	1010	e of	- 618	on m		Additional food caf	ety information can	be fo								ealth/article/eh-foodservice ****			Late
							,									inty health department			

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
(19220) (1001. 0-10)	Please call () 6157915110	to sign-up for a class.	1000

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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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)					

ood Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Chicken ric under grill	Cold Holding	46				
Beef ric under grill	Cold Holding	46				
Shrimp ric under grill	Cold Holding	47				
Sliced tomatoes ric under grill	Cold Holding	47				
Chicken ric under food prep table	Cold Holding	41				
Fish ric under grill	Cold Holding	41				
Beef ric under food prep table	Cold Holding	41				

Observed Violations

Total # 3

Repeated # ()

20: Critical is not corrected beef, chicken , shrimp and tomatoes out of temperature. Embargoed all food, 6 pounds

39: Wiping cloths stored on make line and placed under cutting board

47: Wire shelves in wic need cleaning

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pueblo Real Establishment Number : 605172080

Comments/Other Observations		
:		
:		
:		
:		

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.

Establishment Information

Establishment Name: Pueblo Real

Establishment Number: 605172080

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Pueblo Real Establishment Number # 605172080

Sources		
Source Type:	Source:	

Additional Comments

10/12/23 Critical #20 for the cold holding of food in the ric under the grill has not been resolved. The temperature of raw chicken @46 (2 lbs), raw beef @46 (2 lbs), sliced tomatoes @47 (1 lbs), shrimp @47 (1 lbs) Six pounds of food embargoed.

10/12/23 Critical #7 has been corrected, gentlemen washing wash ware was wearing gloves and wearing them properly changing gloves washing hands while handling dirty and clean dishes

Josemata@live.com. Sergio Guzman