

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 24

10/24/2023 Establishment # 605321833 Inspection Date

Lascassas Restaurant & Cafe

2089 Lascassas Pike

Murfreesboro

Embargoed 0

Follow-up Required

Time in 11:41; AM AM / PM Time out 12:39; PM AM / PM

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other О3

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	OS≈c	CONT	ecte	d o
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					Т	IN	0
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	201	-
	IN	OUT	NA	NO	Employee Health	-			ΙÞ	17	0	7
2	700	0			Management and food employee awareness; reporting	0	0		ı	7		
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	0
	IN	OUT	NA	NO	Good Hygienic Practices				1 19	18	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	l [3	19	×	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 2	200	25	7
	IN	OUT	NA	NO	Proventing Contamination by Hands				<b>1</b> [7	21	*	7
6	100	0		0	Hands clean and properly washed	0	0		l I	22	0	Γ,
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ		IN	0
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	l I	23	0	-
		OUT	NA	NO	Approved Source		_		l Ľ	~	_	∟`
9	200	0			Food obtained from approved source	0	0		L		IN	0
10	0	0	0	×	Food received at proper temperature	0	0		ΙF	24	0	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	4	•	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	0
	IN	OUT	NA	NO	Protection from Contamination					25	0	_<
13	×	0	0		Food separated and protected	0	0	4	[2	26	黨	(
14	×	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	2	27	0	(

IN		_	_				
IIN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
×	0	0	0	Proper cooking time and temperatures	0	0	5
0	0	0	X	Proper reheating procedures for hot holding	0	0	۰
IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
0	0	0	×	Proper cooling time and temperature	0	0	
×	0	0	0	Proper hot holding temperatures	0	0	
24	0	_		Proper cold holding temperatures	0		5
*	0	0	0	Proper date marking and disposition	0	0	
0	0	×	0	Time as a public health control: procedures and records	0	0	
IN	OUT	NA	NO	Consumer Advisory			
0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
IN	OUT	NA	NO	Highly Susceptible Populations			
0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
IN	OUT	NA	NO	Chemicals			
0		3%		Food additives: approved and properly used	0	0	- 5
8	_			Toxic substances properly identified, stored, used	0	0	
IN	OUT	NA	NO	Conformance with Approved Procedures			
0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
		O O O O O O O O O O O O O O O O O O O	O O O O O O O O O O O O O O O O O O O	O O O S IN OUT NA NO O O O O S O	O O S Proper reheating procedures for hot holding  IN OUT NA NO Cooling and Holding, Date Marking, and Time as a Public Health Control  O O O Proper cooling time and temperature  O O O Proper hot holding temperatures  O O Proper cold holding temperatures  O O Proper date marking and disposition  O O Time as a public health control: procedures and records  IN OUT NA NO Consumer Advisory  Consumer advisory provided for raw and undercooked food  IN OUT NA NO Highly Susceptible Populations  O O Pasteurized foods used; prohibited foods not offered  IN OUT NA NO Chemicals  O O S Food additives: approved and properly used  Toxic substances properly identified, stored, used  IN OUT NA NO Conformance with Approved Procedures  Compliance with variance, specialized process, and	O O S Proper reheating procedures for hot holding O IN OUT NA NO Cooling and Holding, Date Marking, and Time as a Public Health Control O O O Proper cooling time and temperature O O O Proper hot holding temperatures O O Proper cold holding temperatures O O Proper date marking and disposition O O Proper date marking and disposition O O O Time as a public health control: procedures and records IN OUT NA NO Consumer Advisory O O O Consumer advisory provided for raw and undercocked food IN OUT NA NO Highly Susceptible Populations O O O Pasteurized foods used; prohibited foods not offered O NA NO Chemicals O O O Food additives: approved and properly used Toxic substances properly identified, stored, used O NA NO Conformance with Approved Procedures Compliance with variance, specialized process, and	O O S Proper reheating procedures for hot holding O O IN OUT NA NO Cooling and Holding, Date Marking, and Time as a Public Health Control O O S Proper cooling time and temperature O O O Proper hot holding temperatures O O Proper cold holding temperatures O O O Proper date marking and disposition O O S O Time as a public health control: procedures and records O O S O Time as a public health control: procedures and records O O S O Time as a public health control: procedures and records O O S O Time as a public health control: procedures and records O O S O Time as a public health control: procedures and records O O S O Time as a public health control: procedures and records O O S O Time as a public health control: procedures and records O O S O Time as a public health control: procedures and records O O Time as a public health control:

### to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT Food Identification				
35	0	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	
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	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	-
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	- X	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

d post the most recent inspection report in a conspicuous manner. You have the right to request a hi 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. n (10) days of the date of the

5 ~ S 10/24/2023

10/24/2023

Signature of Person In Charge

Date Signature of

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6158987889 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: Lascassas Restaurant & Cafe

Establishment Number #: 605321833

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\top$
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.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
3 comp sink Not set up	CI						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Ric1	38						
Ric2	38						

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Gyro	Cold Holding	138
Chicken breast	Hot Holding	144
Sliced tomatoes	Cold Holding	39
Tampoli greeck salad	Cold Holding	38
Phill steak	Cooking	179
Cucumber sauce	Cold Holding	39

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



## Establishment Information

Establishment Name: Lascassas Restaurant & Cafe

Establishment Number: 605321833

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic was able to answer my health policy questions.
- 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 hand washing between tasks.
- 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
- 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 temperature
- 17: (NO) No TCS foods reheated during inspection.

18:

- 19: See temp
- 20: See food temperature
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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:

\*\*\*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.

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

Establishment Name: Lascassas Restaurant & Cafe						
Establishment Number: 605321833						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Information								
Establishment Name: Lascassas Restaurant & Cafe								
Establishment Number #: 605321833								
Sources								
Source Type: Food	Source:	Performance						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								