

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Maiz De La Vida MT#699 O Permanent MMobile Type of Establishment 3101 Clarksville Pike

O Temporary O Seasonal Nashville Time in 05:15 PM AM / PM Time out 05:55; PM AM / PM

05/16/2024 Establishment # 605306682 Embargoed 0 Inspection Date

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, HO) for

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	os	*con	recte	d on-si	te duri	ing ins	spection R=repeat (violation											
					Compliance Status	cos	R	WT]	匚					Compliance Status											
	IN	ОUТ	NA	NO	Supervision				П	П	IN	оит	NA	NO	Cooking and Reheating of Ti											
Γ.	級	0		_	Person in charge present, demonstrates knowledge, and	0	0	5	1							Control For Safety (To										
יו	540	•			performs duties	١.	I۷I	9	Ш	16	0	0	0	×	Proper cooking time and temperatur											
	IN	OUT	NA	NO	Employee Health]	17	0	0	0	300	Proper reheating procedures for hot											
2	DK.	0			Management and food employee awareness; reporting	0	0	-	1	П					Cooling and Holding, Date Mar											
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Public Health G											
	IN	OUT	NA	NO	Good Hygienic Practices				1	18	×	0	0	0	Proper cooling time and temperature											
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	文	0	0	0	Proper hot holding temperatures											
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		Ш	20	0	100	0		Proper cold holding temperatures											
	IN	OUT	NA		Preventing Contamination by Hands				1	21	21 🕱 0 0 0 Proper date		Proper date marking and disposition													
6	巡	0		0	Hands clean and properly washed	0	0		Ш	22	0	0	×	0	Time as a public health control: prod											
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	5	5	5	5		П	П	-		-				_	_		_	
Ŀ	-				alternate procedures followed	_			l l		IN	OUT	NA	NO	Consumer Advis											
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	1	23	0	lο	333		Consumer advisory provided for ray											
\perp		OUT	NA	NO	Approved Source	ļ.,			Į I		_	_			food											
9	黨	0			Food obtained from approved source	0	0		ш		IN	OUT	NA	NO	Highly Susceptible Po											
10	0	0	0	×	Food received at proper temperature	0	0	_	Ш	24	0	0	320		Pasteurized foods used; prohibited f											
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ш		_	ŭ	-		r dotter ace reces asea, promotees											
12	33	0	0	0	Required records available: shell stock tags, parasite	0	o		Ш		IN	OUT	NA	NO	Chemicals											
\vdash	IN	OUT	NA	NO	Protection from Contamination	-		_	ł	OF.	_	_	8		Food additions assessed and asses											
43		-		NO	***************************************	_	0	_	Ł	25 26	0	0	350	J.	Food additives: approved and prope											
-	8	_	ó		Food separated and protected	0	_	4	ł	26	×	_	***	110	Toxic substances properly identified											
14	黨	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1	ш	IN	OUT	NA	NO	Conformance with Approv											
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, specializ HACCP plan											

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	文	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	3
	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 m s, chemicals, and physical objects into fo

			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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
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	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
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	

st recent inspection report in a conspicuous manner. You have the right to request a l ten (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/16/2024

05/16/2024

Signature of Person In Charge

Neg Date Signature of Environmental Health Specialist

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) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Maiz De La Vida MT#699

Establishment Number # | 605306682

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 comp sink(not setup)									

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Lowboy cooler #1	34					
Prep Cooler #1	36					
Reach-in cooler	50					
Reach in cooler #2(inside chopper bar)	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Guacamole prepped at 4:30pm	Cooling	51
Sliced tomatoes in Prep Cooler #1	Cold Holding	43
Cooked beef in Prep Cooler #1	Cold Holding	41
Cooked beef in Reach-in cooler	Cold Holding	43
Cooked chicken in Reach-in cooler	Cold Holding	43
Cooked yellow rice in hot table	Hot Holding	138
Cooked steak in hot table	Hot Holding	141
Cooked Shredded chicken in hot table	Hot Holding	176
Refried beans in hot table	Hot Holding	163
Mashed potatoes in Lowboy cooler #1	Cooling	53
Raw cubian fish in lowboy cooler #1 pulled 1 hour	Cooling	51
Cooked carne asada in Reach in cooler #2	Cold Holding	38
Raw cubian fish in reach in cooler #2	Cold Holding	40
Quesa birria in Reach in cooler #2	Cold Holding	40

Observed Violations
Total # 1
Repeated # ()
20: Spinach dip at pop-up table temped at 57F
CA: discussed with Person in Charge about putting spinach dip and oysters on
Time as a Public Health Control policy

[&]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: Maiz De La Vida MT#699

Establishment Number: 605306682

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee Health Policy available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed
- 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: Check source information
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Check temperature log
- 19: Check temperature log
- 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.

^{***}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.

stablishment Name: Maiz De La Vida MT#699 stablishment Number: 605306682	
Stabilstillerit (Milliber 2 000300002	
Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
See last page for additional comments.	
ee last page for additional comments.	

Establishment Information

Establishment Inform	A MILE TO A STATE	•	
Establishment Name: Ma Establishment Number #:	aiz De La Vida MT#69	9	
Community Number 9	605306682		
Sources			
Source Type:	Food	Source:	Sysco, creation gardens
Source Type:		Source:	
Additional Comme	nts		