



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
65

Establishment Name: La Quinta Inn and Breakfast
Address: 531 Donelson Pike
City: Nashville
Inspection Date: 06/13/2023
Time in: 06:45 AM
Time out: 07:30 AM
Risk Category: 03
Number of Seats: 30

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 06/13/2023
Signature of Environmental Health Specialist: [Signature] Date: 06/13/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Quinta Inn and Breakfast
 Establishment Number #: 605309696

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)
Triple sink (not set up)	QA		

Equipment Temperature

Description	Temperature (Fahrenheit)
Kitchen reach in freezer	0
Kitchen reach in cooler	35
Storage reach in freezer	10
Storage reach in cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Single use cream cheese in reach in cooler	Cold Holding	37
Milk in carafe in self serve area	Cold Holding	39
Hard boiled eggs in self serve cooler	Cold Holding	39
Unopened milk in storage reach in cooler	Cold Holding	40

Observed Violations

Total # 13

Repeated # 0

- 1: No active managerial control due to high number of priority violations. CA discussed steps to improve with manager when he arrived
- 2: No employee health policy available. CA gave example
- 6: Employee did not properly wash hands as no soap or paper towels in kitchen. CA hand sink stocked and proper hand washing explained
- 8: No soap or paper towels at hand sink in storage area. CA supplied
- 8: Hand sink in kitchen blocked by shelving. CA moved
- 8: No soap or paper towels available at hand sink. CA supplied
- 14: Kitchen attendant does not know how to properly wash, rinse, and sanitize dishes. CA used translator to explain how to wash dishes. Will contact manager to provide training to employee
- 19: Scrambled eggs at 119-125F on steam table. Out since 6am. CA embargoed
- 26: Chemical spray bottles stored around triple sink sanitizing area. CA had moved
- 34: No visible thermometer in self serve cooler
- 43: Single use utensils not stored handle up in self service area
- 46: No test strips available
- 56: Last inspection not posted



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Comments/Other Observations

- 3:
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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: No raw food served
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling observed
- 20: See temps
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Must post no smoking sign/symbol at all entrances and exits
- 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.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sysco

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments