

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 30

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

级 Yes O No

06/13/2023 Establishment # 605309696 Embargoed 5

La Quinta Inn and Breakfast

531 Donelson Pike

Nashville

Follow-up Required

Time in 06:45 AM AM / PM Time out 07:30; AM AM / PM

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	∉ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	5 **cor	recte	id on-si	te
					Compliance Status	cos	R	WT				Ξ
	IN	OUT	NA	NO	Supervisien					IN	оит	
1	0	雞			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	Н
	IN	OUT	NA	NO	Employee Health				17	0	O	۲
2	0	題			Management and food employee awareness; reporting	0	0	\Box				ī
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	18%	Г
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	Г
6	0	黨		0	Hands clean and properly washed	0	0		22	0	0	Г
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_	H
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	Г
	IN	OUT	NA	NO	Approved Source				23	0	ľ	Ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT	П
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	0	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	١٩١	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	
	IN	OUT	NA	NO	Protection from Contamination				25		0	Г
13	0	0	窳		Food separated and protected	0	0	4	26	0	255	Г
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	Г
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	1

Compliance Status						cos	R	WT
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٥
	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	0	120	0	0	Proper hot holding temperatures	0	0	
20	24	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	300		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	0	250			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

			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	Ι.
	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	Т
33	ō	Approved thawing methods used	Ō	Ō	Н
34	XX	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	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	Г
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			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	100	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	WT
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	125	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	Т		
55	0	Current permit posted	0	0	0
56	3%	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hearing reg 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

06/13/2023

06/13/2023

Signature of Person In Charge

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.

Date

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 (Fahrenhelt)					
Triple sink (not set up)	QA							

Equipment Temperature							
Description Temperature (Fahren							
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
Observed Violations
Total # 13
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

^{***}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: La Quinta Inn and Breakfast

Establishment Number: 605309696

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 smokingsign/symbol at all entrances and exits

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.

Establishment Name: La Quinta Inn and Breakfast				
Establishment Number: 605309696				
Comments/Other Observations (cont'd)				
Additional Comments (south)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
	inta Inn and Breakfast					
	5309696					
Sources						
Source Type:	Food	Source:	Sysco			
Source Type:	Water	Source:	City			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comments						