



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: La Nueva Jerusalem #1
Address: 409 Smyrna Square Dr
City: Smyrna
Inspection Date: 02/02/2024
Time in: 12:50 PM
Time out: 01:53 PM
Risk Category: 03
Number of Seats: 76

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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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

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: 02/02/2024
Signature of Environmental Health Specialist: [Signature] Date: 02/02/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Nueva Jerusalem #1
 Establishment Number #: 605323526

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) |
|------------------------|----------------|-----|---------------------------|
| Dish machine | Cl | 100 | |
| 3 comp sink not set up | Cl | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|--------------------|---------------------------|
| Make line cooler 1 | 59 |
| Make line cooler 2 | 40 |
| Wic | 39 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|------------------------------------------------|---------------|---------------------------|
| Containers of cheese and pork make line cooler | Cooling | 59 |
| Pica de gallo make line cooler 2 | Cold Holding | 42 |
| Diced tomatoes make line cooler 2 | Cold Holding | 42 |
| Raw chicken make line cooler 2 | Cold Holding | 40 |
| Raw beef make line cooler 2 | Cold Holding | 41 |
| Raw chicken wic | Cold Holding | 40 |
| Milk ric | Cold Holding | 40 |

Observed Violations

Total # 4

Repeated # 0

18: All tcs foods cooked and prepped yesterday in make line cooler was not within proper temp range. Pic stated the foods have not been prepped with since yesterday. Recieved a temp of 60 degrees with my thermometer. Cooler thermometer was flashing with an error code on the outside. Pic embargoed foods. Suggested placing a thermometer on the inside of cooler as well as using a daily log sheet to take daily temperatures. Pic will use the other cooler to store foods until this cooler has been serviced and reading proper temp.

26: Chemical spray bottle with yellow liquid not properly labeled. Pic labeled bottle.

31: Make line cooler not holding proper temp to cool cooked and prepped foods down. Discussed cooling methods ans procedures with pic.

41: Ice scoop handle touching ice in machine. Using scoops with no handles and touching product in various seasoning containers.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management awareness
- 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
- 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 food 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: Not observed. Discussed cooking temps
- 17: (NO) No TCS foods reheated during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food 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: Menu is compliant
- 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:
- 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: Performance

Source Type: Water Source: Smyrna city

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

lanuevajerusalem34@gmail.com

I will be back within 10 days for a follow-up inspection to verify all priority item violations have been corrected. I will provide applicable food safety fact sheets in Spanish. I will also provide a log sheet for operator to use if he chooses to take daily food temps. Also informed PIC we have a food safety class every month that he and his employees are more than welcome to attend. New ownership had occurred. Permitted operator. Will send copy of new permit.