

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name Address City		e Inka Trailer MT#410  08 Fatherland St  shville  Time in 01:10				tablishment	• Fermer • Perma • Tempo • 01:35:	nent	嶌M Os		98	3	
,	10/20/202	22 Establishment#			irgoed O	71110 001							
Purpose of Inspection	<b>E</b> Routine	O Follow-up	O Complaint	O Prelimin	ary	O Consu	itation/Other						
Pick Category	01	\$17°2	03	0.4		Followup	Doguired	8118	Ves	O No	Number of Seats		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS at us (IK, OUT, HA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	100.00	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	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	200	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	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	×	0			Toxic substances properly identified, stored, used		0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO	D R	a/.\	L PRA	CTIC	3.7
						inspect	on	
	Compliance Status  OUT Safe Feed and Water  O O 1  O O 1  O O 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0							
	OUT	Safe Food and Water					OUT	
28			_	_	1	45	0	Foo
29					2	40		cons
30	_		0	0	1	46	_	UA/no
	OUT	Food Temperature Control				40		v v qu
31		Proper cooling methods used; adequate equipment for temperature		_		47	0	Non
31	4	control	0	0	²		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plur
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification	1	_		51	ō	Toile
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	$\overline{}$
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cun
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	$\overline{}$	57		Con
42		Utensils, equipment and linens; properly stored, dried, handled	ŏ	Ŏ	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	ō	ō	1	59	1	If to
44		Gloves used properly	ŏ	Ŏ	1		_	

specti	ion	R-repeat (violation of the same code provision	)					
	Compliance Status  OUT Utensils and Equipment							
45	45 O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		0	0	1			
46 O V		Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	47 O Nonfood-contact surfaces clean		0	0	1			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	2			
49	Plumbing installed; proper backflow devices		0	0	2			
50	0	Sewage and waste water properly disposed		0	2			
51	0	Toilet facilities: properly constructed, supplied, cleaned		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	0	Most recent inspection posted	0	0				
		Compliance Status	YES	NO	WT			
Non-Smokers Protection Act								
57			- X	0				
58		Tobacco products offered for sale	0	0	0			
59		If tobacco products are sold, NSPA survey completed	0	0				

iture 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 footrice establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a wirt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. quest with the Commissioner within ten (10) days of the date of th

Signature of Person In Charge

10/20/2022 Date Signature of Enviror 10/20/2022

\*\*\*\* 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. ) 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: The Inka Trailer MT#410

Establishment Number #: |605257572

# 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)						
3 compartment sink	Bleach								

Equipment Temperature							
Description	Temperature ( Fahrenheit)						
Prep cooler	35						
Reach-in fridge	35						
Prep fridge	-4						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Cilantro (prep cooler, top)	Cold Holding	43
Chicken (reach-in fridge)	Cooling	45
Sausage (reach-in fridge)	Cold Holding	40
Chicken (reach-in fridge)	Cold Holding	35
Rice (prep cooler, bottom)	Cold Holding	40
Rice (warmer)	Hot Holding	150
Fries (fryer)	Hot Holding	125

Observed Violations	
Total # 1	
Repeated # ()	
8: Hot water not available at hand sink. Will check at next event on Sunday.	
""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: The Inka Trailer MT#410

Establishment Number: 605257572

## Comments/Other Observations

1:

- 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: No employees observed washing hands during inspection.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.

18:

- 19: Proper hot holding temperatures were observed (=135 F)
- 20: Proper cold holding temperatures were observed (= 41 F)
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

\*\*\*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: The II	nka Trailer MT#410		
Establishment Number: 60			
Comments/Other Obser	vations (cont'd)		
- 110000 - 1172	1.000		
Additional Comments (c			
See last page for a	dditional comm	ents.	

Establishment Information

Establishment Information		
Establishment Name: The Inka Trailer MT#410		
Establishment Number #: 605257572		
Sources		<del></del>
Source Type: Food	Source:	Sysco, restaurant depot, creation
Course Type:	Couroo:	
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source:	
Additional Comments		