

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 Establishment Name Type of Establishment 3101 Clarksville Pike O Temporary O Seasonal Nashville Time in 03:26 PM AM / PM Time out 04:00; PM AM / PM 12/13/2022 Establishment # 605306682 Embargoed 0

Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, HO) for

10	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0	05=	con	recte	d on-si	te dur	in
					Compliance Status	cos	R	WT] [_
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA	I
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1 ŀ	16	×	0	0	ł
	IN	OUT	NA	NO	Employee Health					17		0	0	t
2	300	0			Management and food employee awareness; reporting	0	0		11					Ì
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	0	0	Ī
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 [19	×	0	0	Γ
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П	20	24	0	0	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	×	0	0	I
6	100	0		0	Hands clean and properly washed	0	0		Ιſ	22	0	0	×	Ī
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	ł
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [23	0	0	M	Ī
	IN	OUT	NA	NO	Approved Source				1 L	23	_	_		l
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	Ī
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	0	333	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	0	ľ	000	ı
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA	Ī
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X	Ī
13	Ŕ	0	0		Food separated and protected	0	0	4] [26	×	0		ì
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	OUT	NA	ſ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	Ī

					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	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	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	1
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	Г
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	$\overline{}$	_	
45	0	Food and norifood-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	\top		
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			
55	0	Current permit posted	ा	0	T (
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	

You have the right to request a h n ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/13/2022

12/13/2022

Date

Date Signature of Environmental Health Specialist

**** 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



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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.	\neg
Garage type doors in non-enclosed areas are not completely open.	\neg
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.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
3 comp	QA					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Bev air cooler	40				
Avantco reach in	40				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked beef fat in bev air cooler	Cold Holding	40
Cooked rice in bev air cooler	Cold Holding	41
Mayo sauce housemade in avantco cooler	Cold Holding	41
Beef consume on stovetop	Hot Holding	161
Beef cooked on grill	Cooking	179

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Establishment Information

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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 employee wash hands upon entering truck.
- 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:

- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19: 20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NÁ) 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: Commissary has HACCP for cook chill ROP for shredded beef and chicken.

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	
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Comments/Other Observations (cont'd)	
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See last page for additional comments.	
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Establishment Information

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Sources

Source Type: Food Source: Maiz De la Vida Commissary

Source Type: Food Source: Sysco

Source Type: Food Source: Creation gardens

Source Type: Food Source: restaurant depot

Source Type: Source:

Additional Comments