

Establishment Name:	Coletta's
Establishment Number #:	605007724

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.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Auto-Chlor 3 compartment sink	Quad	200	

Description	Temperature (Fahrenheit)
Refrigerator	36
Downstairs walk-in cooler	39
Downstairs Walk-in 2	40
Downstairs freezer 2	10

Description	State of Food	Temperature (Fahrenheit)
Chicken Wings	Hot Holding	124
Lasagna	Hot Holding	112
Chopped bell pepper	Cold Holding	55
Pork shoulder	Hot Holding	155

Observed Violations

Total # 13

Repeated # 0

6: Employees were switched stations without washing their hands or changing gloves their gloves.

13:

Raw beef being stored on the same refrigerator shelf as chopped celery and cheese. Bread is improperly stored in a drawer with cooking utensils .

Boxes of food stored on the floor in the Walk-in cooler in building #2.

14: Ice machine needs cleaning.

19: Chicken wings temp at 124F and lasagna 112F

20: Chopped bell peppers temp. At 55F

21: No date marking on cooked noodles, cooked greens and salads in the refrigerator .

34: Thermometers missing from refrigerator.

36: Live roach crawling on the food prep. table.

38: Employees not wearing hair restraints.

39: Wiping clothes not properly being used. There is no bucket of sanitizing solution. Employees are rinsing the wet cloths in the 3 compartment sink.

44: Gloves are not being used by employees properly. They are not switching out gloves when changing stations.

45: Food prep tables and equipment not properly cleaned. Seeing buildup.

53: Facility needs to be completely cleaned and old equipment that is not in use be removed.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

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Establishment Number : 605007724

Comments/Other Observations

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***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: Water

Source: Mlgw

Source Type: Food

Source: Sysco, US Foods

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Safe Food Donation given.