



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Las Potrancas Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 114 Haywood Ln ☐ Temporary ☐ Seasonal
City Antioch Time in 02:40 PM AM / PM Time out 03:00 PM AM / PM
Inspection Date 12/22/2022 Establishment # 605186801 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 28

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.)

IN=in compliance					OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection				R=repeat (violation of the same code provision)										
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5	16	☐	☐	☒	☐	Proper cooking time and temperatures					☐	☐	5
	IN	OUT	NA	NO	Employee Health								17	☐	☐	☒	☐	Proper reheating procedures for hot holding					☐	☐	
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control							
3	☒	☐			Proper use of restriction and exclusion					☐	☐		18	☐	☐	☒	☐	Proper cooling time and temperature					☐	☐	
	IN	OUT	NA	NO	Good Hygienic Practices								19	☐	☐	☒	☐	Proper hot holding temperatures					☐	☐	5
4	☐	☐		☒	Proper eating, tasting, drinking, or tobacco use					☐	☐	20	☐	☐	☒	☐	Proper cold holding temperatures					☐	☐		
5	☐	☐		☒	No discharge from eyes, nose, and mouth					☐	☐	21	☐	☐	☒	☐	Proper date marking and disposition					☐	☐		
	IN	OUT	NA	NO	Preventing Contamination by Hands							22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐		
6	☐	☐		☒	Hands clean and properly washed					☐	☐	5		IN	OUT	NA	NO	Consumer Advisory							
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food					☐	☐	4
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations							
	IN	OUT	NA	NO	Approved Source								24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered					☐	☐	5
9	☒	☐			Food obtained from approved source					☐	☐	5		IN	OUT	NA	NO	Chemicals							
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐		25	☐	☐	☒	☐	Food additives: approved and properly used					☐	☐	5
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐		26	☒	☐			Toxic substances properly identified, stored, used					☐	☐	
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐				IN	OUT	NA	NO	Conformance with Approved Procedures						
	IN	OUT	NA	NO	Protection from Contamination								27	☐	☐	☒	☐	Compliance with variance, specialized process, and HACCP plan					☐	☐	5
13	☐	☐	☒		Food separated and protected					☐	☐	4													
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5													
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2													

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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 comp sink not set up	Chlorine		

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 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: No raw animal products
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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.
- 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.

***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
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Source: Sams

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments