



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
95

Establishment Name: The Inka Trailer MT#410
Address: 1008 Fatherland St
City: Nashville
Inspection Date: 11/16/2023
Time in: 12:05 PM
Time out: 12:50 PM
Risk Category: 01

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

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

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: 11/16/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/16/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 not in use	Cl		
Wash bucket	Cl2	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in freezer	-1
Reach in cooler	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes in prep cooler	Cold Holding	41
Cooked steak out of wok	Cooking	177
Cooked egg out of wok	Cooking	147
Cooked rice in rice cooker	Hot Holding	187
Cooked rice in prep cooler	Cold Holding	43
Cooked chicken out of fryer	Cooking	179
Cooked rice in Reach in cooler	Cold Holding	42
Cut sausage in Reach in cooler	Cold Holding	42
Cooked chicken in Reach in cooler	Cold Holding	41
Cooked pork in Reach in cooler	Cold Holding	41
Raw chicken on ice in coleman cooler	Cold Holding	39

Observed Violations

Total # 6

Repeated # 0

34: Prep cooler thermostat is not operating properly

36: Door to truck propped open with cooler.

45: Bread stored in grocery bags that are not food grade.

45: Reach in cooler is covered in duct tape that is peeling and is no longer easily cleanable . Door handle to Reach in cooler is missing

53: Baseboard in front of 3 compartment sink damaged, ceiling heavily stained by ac unit

55: Person In Charge stated that he just received it in the mail and has not posted



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy available on site and posted
- 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: Employees have good hand washing practices
- 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: See temperature log.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No cooling of tcs foods during inspection
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temperature log.
- 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: (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: "No Smoking" signs or the international "No Smoking" symbol are not conspicuously posted at every entrance.
- 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:	Sysco
Source Type:	Food	Source:	Creation gardens
Source Type:	Food	Source:	Restaurant depot
Source Type:	Water	Source:	Conexion americas-city
Source Type:		Source:	

Additional Comments