TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and and a second	100														O Fermer's Market Food Unit	Г	-	
Est	abīs	hmen	it Nar		The Inka Trailer I	MT#410					Tur	o of	Establi	ie litore e	O Remanent Millerile			
Ad	fress				1008 Fatherland	St					1.95	xe or i	CSIGCI	snime	O Temporary O Seasonal			
City	,				Nashville	Time	in 12	2:0	5 F	PM	A	M/P	м ті	me o	ut 12:50; PM_ AM / PM			
		on Da	ate		11/16/2023	stablishment # 6052575				Emba	_							
		of In				ollow-up O Complai	nt		O Pr		-	-		Cor	nsultation/Other			
Ris	k Cal	tegor	y		O 1 第2	03			04		-		Fo	ollow-	up Required O Yes 🕱 No Number of	Seats		
		-													to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
				450	ontributing factors in	FOODBORNE ILLNESS			_									
				algna		UT, HA, HO) for each numbered It	em. For		n marf	and 01	л, н	ark C	05 or R	t for e	ach item as applicable. Deduct points for category or subcat)	
12	≇in c	ompli	ance		OUT=not in compliance N/ Compliance			R	CC WT	>s=co	rrecte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO		pervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			performs duties	demonstrates knowledge, and	0	0	5		23	0	-		Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO		oyee Health ployee awareness; reporting	0	0		17	8		0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	Ō	·
3	×	0			Proper use of restriction ar		0	0	5		IN	OUT	NA	NO	a Public Health Control		_	
4	IN XX	OUT	NA		Good Hygi Proper eating, tasting, drin	ionic Practicos king, or tobacco use	- 0	0			0	8	0 室		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	25	0		0	No discharge from eyes, n	ose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	8	5
6	X	OUT	NA		Hands clean and properly	washed	0	0		21	8	0	0 第		Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	黨	0	0	0	No bare hand contact with alternate procedures follow	ready-to-eat foods or approved ved	0	0	5	H ^a	IN	OUT		-	Consumer Advisory	Ľ		
8	×	O OUT	NA	NO	Handwashing sinks proper		0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0			Food obtained from approv	ved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
	0		0	8	Food received at proper te Food in good condition, sa			0	5	24	0	0	x		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available destruction	: shell stock tags, parasite	0	0	1		IN	ουτ	NA	NO	Chemicais			
		OUT		NO	Protection fr	om Contamination				25	0 家	<u> </u>	X		Food additives: approved and properly used	8	2	5
14	灵	0	8		Food separated and protect Food-contact surfaces: cle			00		20	IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-		
	A			,	Proper disposition of unsat served	fe food, returned food not re-	0	0	2	27	0	0	実		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are	preventive measures to	contro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
									ETA				8					
-				00	Tenot in compliance Compliance	COS=co Status			durin WT	inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT			Safe Food as						_	UT			Utensils and Equipment			
	29	0	Wate	er and	d eggs used where require ice from approved source		0	00	2	4	5 1				infood-contact surfaces cleanable, properly designed, and used	0	0	1
-	30	OUT		ance o	btained for specialized pro Food Temperat		0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
1	31	0	Prop		oling methods used; adequa	ate equipment for temperature	0	0	2	4	_	0 N	lonfoo	d-cor	ntact surfaces clean	0	0	1
;	32	0			properly cooked for hot hol	iding	0	0	1	4	-		lot and	1 cold	Physical Facilities I water available; adequate pressure	0	σ	2
_	33		<u> </u>		thawing methods used		0	0	1	4	_	_			stalled; proper backflow devices	_	0	2
-	34	OUT		mome	eters provided and accurate Food Identit		0	0	1	5		-			I waste water properly disposed es: properly constructed, supplied, cleaned	8	0	2
:	35	0	Food	i prop	erly labeled; original contair	ner; required records available	0	0	1	5	_		Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed	Contamination		_		5	3 2	R F	hysica	al faci	lities installed, maintained, and clean	0	0	1
3	36	篇	Inse	cts, ro	dents, and animals not pre-	sent	0	0	2	5	4	0 /	\dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
1	37	0	Cont	tamina	ation prevented during food	preparation, storage & display	0	0	1		0	υт			Administrative Items			
	38 39				leanliness	od	0	00	1	5					nit posted inspection posted	0	00	0
_	10		Wiping cloths; properly used and stored Washing fruits and vegetables			ŏ					105616	cent	Compliance Status	YES		WT		
	11	OUT	_	io i do	Proper Use of nsils; properly stored	f Utensils		0	-	5	,	_	omoli	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	0		
-	12	0	Uten	sils, e	quipment and linens; prope		0	0	1	5	8		obacc	o pro	ducts offered for sale		0	0
	13 14				/single-service articles; pro ed properly	openy stored, used		0		5	9	ł	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
															Repeated violation of an identical risk factor may result in revo			
mar	vier a	nd po	st the	most	recent inspection report in a c	onspicuous manner. You have the	right to r	eques							e. You are required to post the food service establishment permission a written request with the Commissioner within ten (10) day			
rep	ort. T	C.A.	sectio	ns 68-	14-703, 68-14-706, 68-14-708, 68	8-14-709, 68-14-711, 68-14-715, 68-14						_			0			
_			Ľ	×		11	/16/2	023	3	_	K	2) En	2	en D	11/1	6/2	2023
Sig	natu	re of	Pers	ion In	Charge	onal food safety information o	an ho fe		Date			ire of			ental Health Specialist ealth/article/eh-foodservice ****			Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
	Please call () 6153405620	to sign-up for a class.	HDH 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: The Inka Trailer MT#410 Establishment Number #: [605257572

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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-Brooking" 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 Wash bucket	CI CI2	100								

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

ood 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 # ()

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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Establishment Information

Establishment Name: The Inka Trailer MT#410

Establishment Number : 605257572

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.

Establishment Information Establishment Name: The Inka Trailer MT#410 Establishment Number: 605257572

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: The Inka Trailer MT#410 Establishment Number # 605257572

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