

City

Inspection Date

Nashville

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

La Quinta Inn and Breakfast Remanent O Mobile Establishment Name Type of Establishment 531 Donelson Pike O Temporary O Seasonal Address

Time in 08:14 AM AM/PM Time out 08:55; AM AM/PM

12/29/2022 Establishment # 605309696 Embargoed 0

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 30 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IB	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		co	S=cor	recte	d on-si	te duri	ng ins	pection
					Compliance Status	COS	R	WT						Comp
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking an
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	XX.	0	Proper cooking
	IN	OUT	NA	NO	Employee Health				17	_	ō	õ	-	Proper reheating
2	300	0		_	Management and food employee awareness; reporting	0	0	\Box						Cooling and I
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	X	0	Proper cooling t
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	5	19	0	0	0	文	Proper hot hold
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	0.00	0	0		Proper cold hok
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	24	Proper date ma
6	0	0		30	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	_	NA.	_	Title da di possis
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2	I	-	-	_		Consumer advis
Ť	IN		NA	NO	Approved Source	1	_	_	23	0	0	32		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	High
10	0	0	0	3%	Food received at proper temperature	0	0		24	0	0	320		Pasteurized foo
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	•	500		Pasteurized too
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives:
13	0	0	窳		Food separated and protected	0	0	4	26	黨	0		1	Toxic substance
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

Compliance Status				COS	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	24	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	7
	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	1
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	r
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	-
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	_

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
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	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a hearing regarding this re n ten (10) days of the date of th

Lacel

12/29/2022

12/29/2022

**** 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)) 6153405620 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: La Quinta Inn and Breakfast								
Establishment Number ≠ 605309696								

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 (Fahrenhelt)						
Manual Dish Sink Not set up	QA								

Equipment Temperature								
Temperature (Fahrenheit)								
36								
_								

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Yogurt, black refrigerator	Cold Holding	38					

Total # 8 Repeated # 0 37: 42:
Repeated # 0 37: 42:
37: 42:
42:
·-·
46:
III Oan name at the and of this document for any violations that could not be displayed in this space.

^{&#}x27;See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: La Quinta Inn and Breakfast

Establishment Information



Comments/Other Observations
1:
1: 2: 3: 4: 5: 6: 7:
3:
4:
5:
6:
7:
8: Napkins are at hand sink
9:
10:
11:
12:
8: Napkins are at hand sink 9: 10: 11: 12: 13:
14: Training. ALL DISHES and UTENSILS USE MUST BE DISPOSABLE until the triple sink is properly installed and
available to WASHED and SANITIZED at 200-400ppm of QA IN ROOM NEXT TO 127.
15 :
16: 17:
17:
18:
20: Yogurt in main refrigerator is in temp
20: No tcs food items observe in small refrigerator. Only whole fruit, bagels, bread, water juice, oatmeal packets are
available.
21: 22: 23: 24: 25: 25: 27: 26: 27:
22. 22.
23. 24:
24. 25.
23. 26:
20. 97·
57:
57. 58:
***See page at the end of this document for any violations that could not be displayed in this space.
NA MANAMENTE PARAMENTAL AND

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.

Establishment Name: La Quinta Inn and Breakfast					
Establishment Number: 605309696					
Comments/Other Observations (cont'd)					
A -1-11411 O					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information	
Establishment Name: La Quinta Inn and Breakfast	
Establishment Number # 605309696	
Sources	
Source Type:	Source:
Additional Comments	
BREAKFAST Served is Grad and Go style. Triple sink has been moved to first floor as the new kitchen/serving area is being built. **NOTE: the new kitchen MUST BE APPROVED BY MPHD BEFORE OPENING CALL 6153405620 when ready to open.	