



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
97

Establishment Name: La Quinta Inn and Breakfast
Address: 531 Donelson Pike
City: Nashville
Inspection Date: 12/29/2022
Time in: 08:14 AM
Time out: 08:55 AM
Risk Category: 01
Number of Seats: 30

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include 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, and Chemicals.

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: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and 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: 12/29/2022
Signature of Environmental Health Specialist: [Signature] Date: 12/29/2022

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 (Fahrenheit)
Manual Dish Sink Not set up	QA		

Equipment Temperature

Description	Temperature (Fahrenheit)
Refrigerator	36

Food Temperature

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

Observed Violations

Total # 3

Repeated # 0

37:

42:

46:



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 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:
- 18:
- 19:
- 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:
- 26:
- 27:
- 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: Source:

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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.