

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile

O Temporary O Seasonal

Type of Establishment

O Consultation/Other

Westmoreland Time in 03:50 PM AM/PM Time out 04:00; PM AM/PM

O Complaint

12/20/2021 Establishment # 605161387 Embargoed 0 Inspection Date ∰ Follow-up

Number of Seats 125 Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS m (IN, OUT, NA, HO) for

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed		ed COS=corrected on-site during inspection					d on-si	te dur	ing ins	spection R*repeat (violation of the same code provisi	R*repeat (violation of the same code provision)									
Г						Complia	nce Status		cos	R	WT						Compliance Status	cos	R	WT
Г	IN	OU	Т	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Roberting of Time/Temperature			
Г	\$12	1		_		Person in charge prese	ent, demonstrates kn	owledge, and	$\overline{}$		⇁						Control For Safety (TCS) Foods			

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists X$	0			Management and food employee awareness; reporting	0	0	
3	冥	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X				Handwashing sinks properly supplied and accessible	0	0	2
		OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
45	922	0			Proper disposition of unsafe food, returned food not re-		0	2

La Quesadilla Mexican Grill

5424 New Hwy 31 E.

Routine

					Compliance Contac		•••	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	M		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	٠
	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											
		OUT=not in compliance COS=corre										
	Compliance Status COS R W								Compliance Status	COS	R	WT
	OUT	Safe Food and Water						OUT	Utensils and Equipment			
28		Pasteurized eggs used where required		0			45	326	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29		Water and ice from approved source	0	0	2	4		-	constructed, and used	_	_	_
30		Variance obtained for specialized processing methods	_0	0	_1	4	46	0	Warewashing facilities, installed, maintained, used, test strips	0	l٥l	1
	OUT		_	,	_	4.		-		-	-	_
31	اها	Proper cooling methods used; adequate equipment for temperature	0	lo	₂	ш	47	0	Nonfood-contact surfaces clean	0	0	1
	_	control	_	-	-			OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	7	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	7	50	0	Sewage and waste water properly disposed	0	0	2
	OUT Food Identification			51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
35	0	Food properly labeled; original container; required records available	0	0	1	7	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1	53	2%	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	7		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1	55	0	Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	1	56		Most recent inspection posted	0	0	
40		Washing fruits and vegetables	0	0	1	1	\Box		Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		1			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0			59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1				<u> </u>			

sicuous manner. You have the right to request a hearing regar n ten (10) days of the date of th 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

12/20/2021

12/20/2021

Date Signature of Environmental Health Specialist

Date

**** 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)) 6152061100 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: La Quesadilla Mexican Grill							
Establishment Number ≠: [605161387							
NSDA Surray To be completed if	#E7 is "No"						
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to pe	rsons who are				
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 in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info			1 = 1				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
		•	•				
Equipment Temperature							
Description			Temperature (Fahr	renhelt)			
			-				
Food Temperature							
Description		State of Food	Temperature (Fahr	renhelt)			

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
45:
53:

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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F-t-t-t-t	
Establishment Name: La Quesadilla Mexican Grill	
Establishment Number: 605161387	

Comments/Other Observations	
1:	
2:	
2: 3:	
4:	
5:	
6: Item corrected	10
7:	
8:	
9:	
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57: 58:	
56.	

Add	itional	Comment	s

See last page for additional comments.

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

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: La Quesadilla Mexican Grill			
Establishment Number: 605161387			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

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Sources	
Source Type:	Source:
Additional Comments	
	44

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