### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD SERVICE ESTA	BL	ISH	IME	IN	ГШ	NS	PEC	TI	ON REPORT	SCO	RE		
Ŵ			S.C.												$\frown$			
Esta	bīst	nem	t Nan		Los Barriles					Tra		Establi	e la seco	Fermer's Market Food Unit     S Permanent O Mobile	<b>Y</b>		1	
Add	ress				2395-J New Salem Hwy					i yş	Je or	Establ	SHITH	O Temporary O Seasonal				
City					Murfreesboro Time in	12	<u>2:4</u>	6 F	M	_ A	M/P	M Ti	me o	ut 01:00: PM AM / PM				
Insp	ectic	n Da	rte		04/21/2022 Establishment # 60526267	7			Embi	argoe	d (	)						
Purp	ose	of In	spect	ion	O Routine B Follow-up O Complaint			O Pr	Nimir	ary		c	Co	nsuitation/Other				
Risk	Cat	egon			O1 X2 O3			<b>O</b> 4	_						Number of Se		10	7
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak											ion		
		(Ma	rik der	Ignet	FOODBORNE ILLNESS Rif ed compliance status (IH, OUT, NA, HO) for each aumbered Hem										ry or subcated	ery.)		
IN	⊧in c	ompili			OUT=not in compliance NA=not applicable NO=not observe	d		co						spection R=repeat (violation of the same	e code provision	n)		
	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT	H	IN			NO	Compliance Status Cooking and Reheating of Time/Temp		cos	R	WT
1	黨	0		_	Person in charge present, demonstrates knowledge, and	0	0	5	40					Control For Safety (TCS) Food		~	~	
	IN	OUT	NA	NO	Employee Health	-	-	-		<u>湯</u> 0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding		8	8	5
	X X	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	8	5		IN	out	T NA	NO	Cooling and Holding, Date Marking, and	i Time as		_	
		-	NA	NO	Good Hygienic Practices	-		_	18	0	0	0	23	a Public Health Control Proper cooling time and temperature		0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1 Contractions Con	0	0		Proper hot holding temperatures		0	0	
		OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands			_		1	8		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_	<u>×</u>	0	-	_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures an	d records	0	0	
7	2	0	0	0	alternate procedures followed Handwashing sinks property supplied and accessible	0	0	_		IN	ou	_	NO	Consumer Advisory Consumer advisory provided for raw and under	and a local data		-	
	IN	OUT	NA	_	Approved Source			<u> </u>	23		0			food		0	0	4
			0		Food obtained from approved source Food received at proper temperature		0			IN	out	-	NO	Highly Susceptible Population				
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_	0	-		Pasteurized foods used; prohibited foods not o	mered	0	0	•
	0	0	×	0	destruction	0	0		~	IN	our			Chemicals		~		
13	2	0	NA	NO	Food separated and protected	0	0	4	25	0 10	0	120	l,	Food additives: approved and properly used Toxic substances properly identified, stored, u	sed	0		5
	_		0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-		0	5		IN	ou	T NA	NO	Conformance with Approved Proce Compliance with variance, specialized proces	and	_	_	
15	2	0			served	0	0	2	27	0	0	8		HACCP plan	s, and	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	of	patho	geni	, chemicals, and physical objects int	o foods.			
						600						8						
				00	F=not in compliance COS=corre Compliance Status		R R		inspe	iction				R-repeat (violation of the same cod Compliance Status		cos	R	WT
2	_	001	Pacto	11520	Safe Food and Water d eggs used where required	0		-			TUK	Eood a	ad no	Utensils and Equipment infood-contact surfaces cleanable, properly des	banci			
2	9	0	Wate	r and	ice from approved source	0	0	2	4	5				and used	igneo,	٥	0	1
3	-	ᇞ	Varia	nce c	btained for specialized processing methods Feed Temperature Control	0	0	1	4	6	٥ŀ	Warew	ashin	g facilities, installed, maintained, used, test stri	ps	0	0	1
3	1	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	O UT	Nonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
3	_		Plant	food	properly cooked for hot holding		0	1		8	0			f water available; adequate pressure		0		2
3	_				thawing methods used tens provided and accurate	00	0	1	4	_				stalled; proper backflow devices			응	2
	-	OUT		112-1115	Food Identification	Ŭ		_	5		-			es: properly constructed, supplied, cleaned			ŏ	1
3	-		Food	prop	erly labeled; original container; required records available	0	0	1	5		_	-		use properly disposed; facilities maintained		0	0	1
3	_	OUT	Insec	ts ro	Prevention of Food Contamination dents, and animals not present	0	0	2	5	_	-			lities installed, maintained, and clean intilation and lighting; designated areas used		8	0	1
3	-	-		-		0	0	_	F	-	UT UT	nueque	NO VO			-	<u> </u>	-
3	_				ition prevented during food preparation, storage & display leanliness	0	0	1	5			Cumoni	ner	Administrative items		0		
3	-	-			ths; properly used and stored	0	0	1			6	Most re	cent	inspection posted		0	0	0
4	-	O OUT	Wasł	ning fr	ruits and vegetables	0	0	1			_			Compliance Status	,	YES	NO	WT
4	_		In-us	e uter	Proper Use of Utensils nsils; properly stored		0	1		7				Non-Smokers Protection Act with TN Non-Smoker Protection Act		X	0	
4					guipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0		1	5	8				ducts offered for sale oducts are sold. NSPA survey completed		0	0	0
4	_				ed property		ŏ		2	~			so pr	example and, nor namely completed		-	-	
					tions of risk factor items within ten (10) days may result in suspen													
man	ter ar	nd po	st the	most	it items identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the rig	ht to n	eques											
repo	n. T.	7	section	5	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71					-			~	$\overline{}$				
<	1	T			04/2	21/2	022	2		1.	4	<b>)</b>	$\langle$	L	0	4/2	1/2	2022

Signature of Person In Charge

me Date Signature of Environme

04/21/2022

~	U	2	~
	D	at	е

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

PH-2267 (Rev. 6-15)	Free food safety training cla	ee food safety training classes are available each month at the county health department.				
P192201 (1004. 0-10)	Please call (	) 6158987889	to sign-up for a class.	RDA 629		

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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Establishment Name: Los Barriles Establishment Number #: [605262677

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)					

Equipment Temperature						
Description	Temperature (Fahrenheit)					

escription	State of Food	Temperature ( Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
37:

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

3: 4: 5: 6: 7: 8: 9:

10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25:

27: 57: 58:

Establishment Name: Los Barriles Establishment Number : 605262677

Comment	s/Other Obs	ervations	

\*\*\*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.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

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

# Establishment Information

Establishment Name: Los Barriles

Establishment Number: 605262677

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Los Barriles Establishment Number #. 605262677

Sources		
Source Type:	Source:	

### Additional Comments

All priority item violations have been corrected.