

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Remanent O Mobile

O Temporary O Seasonal

Time in 08:02 AM AM / PM Time out 08:25; AM AM / PM 01/14/2022 Establishment # 605309696 Embargoed 0

O Complaint

O Preliminary O Consultation/Other

Type of Establishment

Risk Category О3 04

Number of Seats 30 Follow-up Required O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN	in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05
					Compliance Status	COS	R	WT	П
Т	IN	OUT	NA	NO	Supervisien				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
\perp	IN	OUT	NA	NO	Employee Health				П
2	Ж	0			Management and food employee awareness; reporting	0	0		П
3	×	0			Proper use of restriction and exclusion	0	0	5	
T	IN	OUT	NA	NO	Good Hygienic Practices	\top			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	
5	×	0		0	No discharge from eyes, nose, and mouth	0	0	۰	
1	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	1	0		0	Hands clean and properly washed	0	0		
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	
1	IN	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		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		
Т	IN	OUT	NA	NO	Protection from Contamination				
13	0	0	窳		Food separated and protected	0	0	4	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

La Quinta Inn and Breakfast

∰ Follow-up

531 Donelson Pike

Nashville

Routine

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	-		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	Т		
55	題	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	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

Got oht w Signature of Person In Charge

PH-2267 (Rev. 6-15)

01/14/2022

01/14/2022

**** 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.) 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 ar				
Establishment Number #: 605309696				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.	•			
Age-restricted venue does not require each pe	rson attempting to gain entry	y to submit acceptable fo	rm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at eve	ry entrance.	
Garage type doors in non-enclosed areas are	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is inflitrating i	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	d by the Act.			
				_
Warewashing Info	Anathan Tura	PPM	Tomassation (Feb	
Maurine Name	Sanitizer Type	FFM	Temperature (Fah	irenneit)
		•		
Equipment Temperature				
Description			Temperature (Fah	renhelt)
Small refrigerator				
Food Townsonton				
Food Temperature		State of Food	Temperature (Fah	ranhali)
			37	rennen,
Yogurt, small refrigerator		Cold Holding	31	

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
34:
55:

[&]quot;"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 Information



Establishment Name: La Quinta Inn and Breakfast	
Establishment Number: 605309696	
Constitution of the section of the s	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7:	
3·	
Δ·	
5 [.]	
6 [.]	
7:	
7: 8: Soap and paper towel place at hand sink 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57:	
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Additional Comments	
See last page for additional comments	S

^{***}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 Quinta Inn and Breakfast		
Establishment Number: 605309696		
Comments/Other Observations (cont'd)		
Additional Comments (south)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: La Quinta Inn and Breakfast							
Establishment Number #: 605309696							
3333333							
Sources	1						
Source Type:	Source:						
Source Type:	Source:						
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Source Type:	Source:						
Course Times	Course						
Source Type:	Source:						
Course Type:	Source:						
Source Type:	Source.						
Additional Comments							
Diameter and antique and antique	and a superking						
Please review routine report and maintain proper set	up and corrections.						