

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 28

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

City 10/23/2023 Establishment # 605186801 Embargoed 0 Inspection Date

Las Potrancas

Antioch

114 Haywood Ln

Time in 01:50 PM AM/PM Time out 02:15: PM AM/PM

O Consultation/Other

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary

Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭXС	0			Management and food employee awareness; reporting	0	0	
3	寒	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	ı °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	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
	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	11 X O 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	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

		COS	R	WT				
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	文	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	IN OUT NA NO Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	145	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	×		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	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0	凝			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

s, chemicals, and physical objects into foods.

OUT=not in compliance COS=com						
		Compliance Status	cos	R	W	
	OUT	Caro rocc and comes	_		_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0	12	
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	,	
34	0	Thermometers provided and accurate	0	0	Ī	
	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	:	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	r	
39	0	Wiping cloths; properly used and stored	0	0	_	
40	0	Washing fruits and vegetables	0	0	ļ ,	
OUT Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	Γ.	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	,	
43	0		0	0	r	
44		Gloves used properly	0	0		

inspection R-repeat (violation of the same code provision)							
	OUT	Compliance Status Utensils and Equipment	COS	R	WT		
45	0	Food and norfood-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	3%	Physical facilities installed, maintained, and clean	0	0	1		
54 💥		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					WT		
57		Compliance with TN Non-Smoker Protection Act	- 100	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

You have the right to request a h ten (10) days of the date of th

10/23/2023

e of Environmental Health Specialist Date Signatur

0 h/l

Michael

10/23/2023

**** 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) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment In	formation	
Establishment Name:	Las Potrancas	
Establishment Number	· <u>*</u> 1605186801	

ı	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.	
ı	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
ı	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
I	Garage type doors in non-enclosed areas are not completely open.	
I	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
I	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
I	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)			
3 compartment sink	Chlorine					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in freezer	0					
Reach in cooler	41					

Food Temperature	Food Temperature					
Description		State of Food	Temperature (Fahrenheit)			

Observed Violations								
Total # 3 Repeated # 0								
26: Unlabeled chemical spray bottle has clear liquid stored in storage area. CA rained and labeled. 53: Broken floor tiles in bar and prep area. 54: Missing light shield above the deep freezer.								

[&]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: Las Potrancas Establishment Number: 605186801

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No tcs foods cooked during the inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods held for cooling during the inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

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.

Stablishment Name: Las Potrancas Stablishment Number: 605186801	Establishment Information	
Comments/Other Observations (cont'd) Idditional Comments (cont'd)	Establishment Name: Las Potrancas	
additional Comments (cont'd)	Establishment Number: 605186801	
additional Comments (cont'd)		
additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contid)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
Establishment Name: La							
Establishment Number #:	605186801						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Sams				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						