

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT

MEN	OF REALIN	
MENT	INSPECTION REPORT	

Time in 07:00 AM AM / PM Time out 07:20; AM AM / PM

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

05/24/2024 Establishment # 605309696 Embargoed 0 Inspection Date

La Quinta Inn and Breakfast

531 Donelson Pike

Nashville

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 30 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4 ≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		¢
匚	Compliance Status CC				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	DK.	0			Management and food employee awareness; reporting	0	0	-
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	NO Preventing Contamination by Hands			
6	黨	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	×				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	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	黨		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

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	24	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	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo is, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	'
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	<u> </u>
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	12%	Single-use/single-service articles; properly stored, used	0	0	Г
		Gloves used properly			

ecti	on	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
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	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	١,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h en (10) days of the date of the

05/24/2024

Signature of Person In Charge

tall

Date Signature of Environ

05/24/2024

**** 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 Information							
Establishment Name: La Quinta Inn and Breakfast							
Establishment Number #: 605309696							
NSPA Survey - To be completed if							
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 per	son attempting to gain entry	to submit acceptable form	n of identification.				
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	In non-enclosed areas are r	not completely removed o	r open.				
Smoke from non-enclosed areas is inflitrating in	ito areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature (Fahr	renheit)			
Food Tomporature			•				
Food Temperature Description		State of Food	Tamparahun / Esh				
Decomption		state of Food	Temperature (Fahr	renneit)			

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
37: 43:
13 :
""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	

Comments/Other Observations	
1: 2: Has health policy 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: Sausage gravy at 154F on steam table in guest self serve area 20: Milk at 40F in carafe in guest self serve area	
2: Has health policy	
3:	
4:	
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12: 12:	
13. $1A$.	
15:	
16 :	
17:	
18:	
19: Sausage gravy at 154F on steam table in guest self serve area	
20: Milk at 40F in carafe in guest self serve area	
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21: 22: 23: 24: 25: 26: 27: 57:	
24:	
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26:	
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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.

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					
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Sources	1				
Source Type:	Source:				
Source Type:	Source:				
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Source Type:	Source:				
	_				
Source Type:	Source:				
_	Courses				
Source Type:	Source:				
Additional Comments					