



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

89

Establishment Name La Nueva Jerusalem #1 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 409 Smyrna Square Dr ☐ Temporary ☐ Seasonal  
City Smyrna Time in 02:45 PM AM / PM Time out 03:33 PM AM / PM  
Inspection Date 07/17/2024 Establishment # 605323526 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 76

**Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.**

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					O	O	5																	
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					O	O	5																	
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					O	O																		
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					O	O	5																	
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					O	O																		
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed					O	O	5																	
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O	O																		
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					O	O	2																	
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source					O	O	5																	
10	IN	OUT	NA	NO	Food received at proper temperature					O	O																		
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					O	O																		
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					O	O	5																	
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected					O	O		4																
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					O	O	5																	
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					O	O	2																	

Compliance Status										COS					R					WT				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	IN	OUT	NA	NO	Proper cooking time and temperatures					O	O	5												
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					O	O													
Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	IN	OUT	NA	NO	Proper cooling time and temperature					O	O	5												
19	IN	OUT	NA	NO	Proper hot holding temperatures					O	O													
20	IN	OUT	NA	NO	Proper cold holding temperatures					O	O													
21	IN	OUT	NA	NO	Proper date marking and disposition					O	O													
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					O	O													
Consumer Advisory																								
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					O	O	4												
Highly Susceptible Populations																								
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					O	O	5												
Chemicals																								
25	IN	OUT	NA	NO	Food additives: approved and properly used					O	O	5												
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					O	O													
Conformance with Approved Procedures																								
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					O	O	5												

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

GOOD RETAIL PRACTICES					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
Food Identification					45	OUT				1
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					46	OUT				1
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					47	OUT				1
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
Physical Facilities					48	OUT				2
45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
46	OUT				Warewashing facilities; installed, maintained, used, test strips					1
47	OUT				Nonfood-contact surfaces clean					1
48	OUT				Hot and cold water available; adequate pressure					2
49	OUT				Plumbing installed; proper backflow devices					2
50	OUT				Sewage and waste water properly disposed					2
51	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
52	OUT				Garbage/refuse properly disposed; facilities maintained					1
53	OUT				Physical facilities installed, maintained, and clean					1
54	OUT				Adequate ventilation and lighting; designated areas used					1
Administrative Items					55	OUT				0
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
Non-Smokers Protection Act					57	OUT				0
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					0

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. 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.

Signature of Person In Charge Tahiri Date 07/17/2024 Signature of Environmental Health Specialist [Signature] Date 07/17/2024

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

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



***Establishment Information***

Establishment Name: La Nueva Jerusalem #1  
Establishment Number #: 605323526

***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)
3 comp sink not set up Dish machine	Cl Cl	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	38
Make line cooler	38

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Raw beef wic	Cold Holding	43
Raw chicken wic	Cold Holding	42
Raw fish wic	Cold Holding	42
Meat with cheese wic	Cold Holding	42
Diced tomatoes cooler prepped 10min	Cooling	47
Pico de gallo cooler 10 min	Cooling	50
Raw chicken cooler	Cold Holding	42
Beans stove	Hot Holding	150

### Observed Violations

Total # 6

Repeated # 0

- 8: No paper towels available at hand washing sink.
- 23: Consumer advisory is located on menu but there is no asterisk next to it to associate what foods are served undercooked.
- 36: Observed ants under dish machine
- 37: Numerous employee drinks stored on food prep tables, next to clean dishes, and food product.
- 41: Cutting knife wedged between prep coolers
- 53: Dirt and debris build up on floors throughout kitchen

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management awareness
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees stayed on task. Discussed hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See food 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: Not observed. Discussed cooking temps. Pic has food temp fact sheet posted on wall for employees
- 17: (NO) No TCS foods reheated during inspection.
- 18: Discussed cooling temps and methods. Suggested using shallow metal pans to help cool foods down faster or applying ice bags to foods
- 19: Hot holding foods within proper temp range. See food temps
- 20: Discussed cold holding food temps and to closely monitor coolers to make sure they are able to cold hold foods at 41 degrees or below.
- 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.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*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.**

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



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type: Water Source: Smyrna city

Source Type: Food Source: Restaurant depot

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

I will be back within 10 days for a follow-up inspection to verify all priority item violations have been corrected.

Discussed proper hand washing, ware washing, food source, food storage, holding and cook temps, cooling when applicable, employee hygiene, employee health, demonstration of knowledge, and storage and use of toxic items. Food Establishment Regulations can be found at <http://publications.tnsosfiles.com/rules/1200/1200-23-01.20150716.pdf>. Please be sure you and all food handling employees are familiar with these regulations.

Op paid for food permit invoice on site using a credit card. Will send a copy of permit to op.