

Risk Category

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

SCORE

O Farmer's Market Food Unit Lasaters Coffee & Tea Remanent O Mobile Establishment Name Type of Establishment 430 Long Hollow Pike, STE A O Temporary O Seasonal Address Goodlettsville Time in 11:50; AM AM / PM Time out 12:30; PM AM / PM City

02/29/2024 Establishment # 605311385 Embargoed 0 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

Number of Seats 36

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for ea

Follow-up Required

10	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)\$=co	mecte	d on-si	te duri	ing ins	pection R
					Compliance Status	cos	R	WT						Complian
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and R
11	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	XX.	Proper cooking time
Н	IN	OUT	NA	NO	Employee Health				17		ō	ō	1	Proper reheating pro
2	700	0		_	Management and food employee awareness; reporting	0	О	$\neg$						Cooling and Hole
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pu
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	×	0	Proper cooling time
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	文	0	Proper hot holding t
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0		20	145	0	0		Proper cold holding
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public he
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1	_			_	,
Ľ	520		_		alternate procedures followed	_				IN	OUT	NA	NO	Co
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	300		Consumer advisory
		OUT	NA	NO			_			_	_			food
9	×	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly S
10	0	0	0	38	Food received at proper temperature	0	0		24	0	0	300		Pasteurized foods u
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	1.7	_	ľ	(40)		rasieui zeu ioous u
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
		OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: app
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances pr
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with va HACCP plan

					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	Proper cooling time and temperature	0	0	
19	_	0	文	0	Proper hot holding temperatures	0	0	
20		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	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

O Yes 疑 No

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

PRACTICES

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28		Pasteurized eggs used where required	0	0	1
29		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	,
34	0	Thermometers provided and accurate	0	0	7
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed 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	7
39	0	Wiping cloths; properly used and stored	0	0	7
40	0	Washing fruits and vegetables	0	0	7
	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	•
44	10	Gloves used properly	0	0	

		Compliance Status	COS	R	W
	OUT	Utensiis 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	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- :
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
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	$\top$		
55	0	Current permit posted	ा	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regar 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. n ten (10) days of the date of th Salves

02/29/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

\*\*\*\* 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 ) 6152061100 Please call ( to sign-up for a class.

02/29/2024

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



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Establishment Name: Lasaters Coffee & Tea
Establishment Number #: |605311385

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.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
3 comp sink	Quat	200					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in freezer	0			
Walk in cooler	35			
Prep cooler	35			
Ric	38			

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Eggs	Cold Holding	37
Sausage	Cold Holding	38
Ham	Cold Holding	37
Turkey	Cold Holding	38
Chicken	Cold Holding	37

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



#### Establishment Information

Establishment Name: Lasaters Coffee & Tea

Establishment Number: 605311385

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy on file
- 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: Observed good hand washing

**1**7:

- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources
- 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
- 17: (NO) No TCS foods reheated during inspection.
- 18: Na
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temps
- 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.
- 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:

### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Lasaters Coffee & Tea	
Establishment Number: 605311385	
Comments/Other Observations (cont'd)	
A -l-ttate and Commonte (constal)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

stablishment Infor	asaters Coffee & Tea		
stablishment Number #:	605311385		
Sources			
Source Type:	Food	Source:	Us foods, curry farms, sams, gfs
ource Type:	Water	Source:	City
ource Type:		Source:	
ource Type:		Source:	
ource Type:		Source:	
Additional Comme	ents		