TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the second													<u> </u>		
	La Quinta In	n and Breakfast										O Farmer's Market Food Unit	3[
Establishment Name	531 Donelso	n Pike						Ту	pe of	Establ	ishme	ent C Permanent O Mobile	ノ、	J	
Address	Nashville		Time in	07	7.0	5 4	<u>M</u>					ut 07:30; AM AM / PM			
City		2 Establishment # 6			.0		Emba	_			me o				
Inspection Date Purpose of Inspection	MRoutine	O Follow-up	O Complaint			- O Pr			a -		0.00	nsultation/Other			
Risk Category	01	\$102	03			04	çarras	nary.					er of Seat	- 3	0
Risk Fac	tors are food prep	aration practices an	d employee		vior	8 mc				y rep	ortec	to the Centers for Disease Control and P	reventio		-
	contributing facto											control measures to prevent illness or inju INTERVENTIONS	iry.		
(Hark design	ated compliance status											ach item as applicable. Deduct points for category or	ubcatego	y.)	
IN=in compliance		e NA=not applicable liance Status	NO=not observe	cos	R)\$=co	rrecte	d on-	site dur	ing ins	spection R=repeat (violation of the same code Compliance Status		15 R	WT
IN OUT NA NO		Supervision						IN	001	NA	NO	Cooking and Reheating of Time/Temperate Control For Safety (TCS) Foods	ire		
1 篇 0	performs duties	esent, demonstrates knov	viedge, and	0	0	5		0		8		Proper cooking time and temperatures	- 9	8	5
IN OUT NA NO		Employee Health od employee awareness.	reporting	0	0		1	0 IN		NA NA		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Tim		10	
3 💢 O	Proper use of restric	tion and exclusion d Hygionic Practicos		0	0	°	48	0	001			a Public Health Control Proper cooling time and temperature		-	
4 20 0	Proper eating, tastin	g. drinking, or tobacco us	0	0	0	5	19	0	0	1õ	-	Proper hot holding temperatures	- 0		1
IN OUT NA NO	Preventin	yes, nose, and mouth g Contamination by H	ands	0	0		20 21	8			23	Proper cold holding temperatures Proper date marking and disposition	- 6		5
6 <u>哀</u> O O O O 7 <u>哀</u> O O O O	Hands clean and pro No bare hand conta	operly washed ct with ready-to-eat foods	or approved	0	0 0	5	22	0	0	×	-	Time as a public health control: procedures and rec	ords O	0	
80 💥	Alternate procedure Handwashing sinks	s followed properly supplied and acc	essible	-	0	2	23	IN O	00	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercool	oed o	0	
9 C O	Food obtained from			0			F	IN	001		NO	food Highly Susceptible Populations	Ť	10	-
10 0 0 0 5		oper temperature ion, safe, and unadulterat	ed	8	00	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	3 O	0	5
12 0 0 🐹 0	Required records av destruction	ailable: shell stock tags, p	parasite	0	0			IN	out	NA	NO	Chemicals			
IN OUT NA NO 13 O O 🔊		tion from Contamination	om	0		4	25 26	0	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	- 2		5
14 0 岌 0	Food-contact surfac	es: cleaned and sanitized		0	0			IN	OUT	NA	NO	Conformance with Approved Procedure	•	-	-
15 溴 0	Proper disposition o served	f unsafe food, returned fo	od not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
Go	od Retail Practice	s are preventive me	asures to co	ntro	l the	intr	oduc	tion	of	patho	gens	s, chemicals, and physical objects into foo	ds.		
				G00						8					
		iance Status	COS=corre		R							R-repeat (violation of the same code prov Compliance Status		IS R	WT
	ted eggs used where i			0	0	1						Utensils and Equipment infood-contact surfaces cleanable, properly designed	· 0	0	1
		ed processing methods		0	0	2	F	-	- (and used g facilities, installed, maintained, used, test strips		+	+
OUT		perature Control adequate equipment for b	emperature					_				ntact surfaces clean			
31 Control	d properly cooked for			0	0	2				lot and	f cold	Physical Facilities i water available; adequate pressure		010	2
33 O Approved	d thawing methods use	ed		0	0	1	4	9	0	Plumbi	ng ins	stalled; proper backflow devices	0	0	2
34 O Thermon	neters provided and a Food	identification		0	0	1			-			I waste water properly disposed es: properly constructed, supplied, cleaned			2
35 O Food pro	perly labeled; original	container; required record	ts available	0	0	1	5		-	3arbaş	e/refi	use properly disposed; facilities maintained	0		
36 O Insects, r	Prevention of odents, and animals r	Food Contamination		0	0	2	5	_	-			ilities installed, maintained, and clean entilation and lighting; designated areas used	0		+
			n R direlau	0	0	1	F	-	UT V	Nueque	ne ve	Administrative items	-	10	<u> </u>
38 O Personal		g food preparation, storag	je & display	0	0	1	5		_	Dument	t pern	nit posted			1
39 O Wiping c	oths; properly used an fruits and vegetables	nd stored		0	0	1						Compliance Status			0 WT
OUT	Proper	Use of Utensils						J				Non-Smokers Protection Act			
42 🐹 Utensils,		properly stored, dried, ha	andled	0		1	5	8		Tobacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0		1 0
43 O Single-us 44 O Gloves u		es; properly stored, used			0		5	9	1	f tobac	co pr	oducts are sold, NSPA survey completed	0	0	
												Repeated violation of an identical risk factor may result i e. You are required to post the food service establishmen			
manner and post the mos	t recent inspection report		You have the rig	the to n	eques							filing a written request with the Commissioner within ten (1			
	Fish		12/0			>		C			,	1 Rul	12	/09/	2022
Signature of Person I		_	±2/\			Date	Si	gnati.	ure o	Envir	onme	ental Health Specialist		551	Date
		Additional food safety in	formation can	be fo	und	on ou	ir wel	bsite	http	c//tn.g	jov/h	ealth/article/eh-foodservice			
PH-2267 (Rev. 6-15)			aining classe all (inty health department. p for a class.		F	RDA 629

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 #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
3moke 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)					
Manual	QA							

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Freezer oart of refrigerator	0			
Refrigerator	40			

Description	State of Food	Temperature (Fahrenheit)
Milk in refrigerator	Cold Holding	38
5	_	

Total # 6 Repeated # ()

8: No paper towels at hand sink

14: Employee wash dishes at hand sink (CA) train you must use the three compartment sink to wash dishes upstairs.

20: Boiled eggs inrefrigerator in dining area reading at 45 F. Must be 41 F or below. (CA) removed to freezer to drop temp.

37: No barrier in dingarea for applesto prevent bare hands contact with ready to eat foods

42: Utensils stored with handle down in kitchen

46: No chemical tset strips

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: (IN): An employee health policy is available.
- 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: Good 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 list

- 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: No raw animal products
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NO) TCS food is not being held hot during inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

***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.

Establishment Information

Establishment Name: La Quinta Inn and Breakfast Establishment Number : 605309696

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments

Note : must submit plans to the health depart on the new kitchen