

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

Follow-up Required

SCORE

La Quinta Inn Kitchen Remanent O Mobile Establishment Name Type of Establishment

315 interstate drive O Temporary O Seasonal Nashville Time in 08:20 AM AM / PM Time out 09:00; AM

05/26/2023 Establishment # 605306903 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other **O**3

Number of Seats 100 04

IIN	t≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				OS=cor	recte	d on-si	te duri	ng
					Compliance Status	cos	R	WT					
	IN	оит	NA	NO	Supervision					IN	оит	NA	
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	3
	IN	OUT	NA	NO	Employee Health				17	O	0	0	13
2	300	0			Management and food employee awareness; reporting	0	0						Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0	7
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	×	0	0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	24	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	7
6	X	0		0	Hands clean and properly washed	0	0		22	0	0	×	١,
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_	NA.	II.
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M	Г
	IN	OUT	NA	NO	Approved Source				23	٠	_	246	
9	×	0			Food obtained from approved source	0	0			IN	OUT	NA	N
0	0	0	0	×	Food received at proper temperature	0	0]	24	0	0	333	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-	٠		600	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	N
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X	
13	X	0	0		Food separated and protected	0	0	4	26	X	0		
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	١
5	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	243	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

e to control the introduction of patho

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	氮	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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification	Ť	Ť	۰
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Н
44	0	Gloves used properly	0	O	Н

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	M	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	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	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

Date Signature of Environmental Health Specialist

05/26/2023

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

05/26/2023

Date

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Quinta Inn Kitchen
Establishment Number # 605306903

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.	\neg
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\neg
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 inflitrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
3 compartment sink	Quaternary	300	

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Prep cooler	40						
Prep cooler 2	41						
Walk in cooler	36						
Walk in freezer	16						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sausage patties in warmer	Hot Holding	143
Scrambled eggs in warmer	Hot Holding	138
Potatoes in warmer	Hot Holding	135
Diced tomatoes in prep cooler	Cold Holding	41
lettuce in prep cooler	Cold Holding	42
Raw chicken in drawer cooler	Cold Holding	40
Raw beef patty in drawer cooler	Cold Holding	40
Whole milk in cooler	Cold Holding	45
Provolone cheese in cooler	Cold Holding	44
Coleslaw in cooler	Cold Holding	41
Cooked gravy in walk in cooler from today	Cooling	130

Observed Violations
rotal # 3
31: Hot white gravy in walk in cooler cooling with lid on. Must allow adequate ventilation and cold holding before covering. 45: Cutting boards of prep cooler excessively worn and stained. 53: Interior of ice machine excessively dirty with brown and black residue on the sides.

[&]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: La Quinta Inn Kitchen

Establishment Number: 605306903

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: 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: No hand washing
- 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 raw cooking during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Gravy cooked today cooling 30min in walk in cooler 130F.
- 19: See temp.
- 20: See temp
- 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.

^{***}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.

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ments/Other Observations (cont'd)	
tional Comments (cont'd)	
last page for additional comments.	

Establishment Information

Establishment Name: La Quinta Inn Kitchen								
Establishment Number #: 6053	306903							
Sources								
Sources		_						
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								

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