

Establishment Name

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

La Quinta Inn & Suites - cork & Cast (Bar)

Type of Establishment

O Farmer's Market Food Unit Permanent O Mobile

315 interstate drive Address

O Temporary O Seasonal

O Consultation/Other

Follow-up Required

Time in 08:25 AM AM / PM Time out 08:40; AM

05/16/2024 Establishment # 605306906 Inspection Date

Nashville

**K**Routine

Embargoed 0

Purpose of Inspection Risk Category

O Follow-up O Complaint

O Preliminary

O Yes 疑 No

Number of Seats 32

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

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

10	<b>4</b> =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С	O:
					Compliance Status	COS	R	WT	1
	IN	OUT	NA	NO	Supervision				l
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				1
2	$\square X$	0			Management and food employee awareness; reporting	0	0		1
3	寒	0			Proper use of restriction and exclusion	0	0	5	l
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-	1
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	ı
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	0	0		300	Hands clean and properly washed	0	0		1
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		1
10	0	0	0	×	Food received at proper temperature	0	0		ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	0	×	Required records available: shell stock tags, parasite destruction	0	0		l
	IN	OUT	NA	NO	Protection from Contamination				1
13	0	0	窳		Food separated and protected	0	0	4	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	1

					Compliance Status	cos	R	WT
	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	X	0	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	0	文	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	0	246	0	Proper date marking and disposition	0	0	*
22	0	0	$\mathbf{x}$	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	80	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

### duction of pathogens, chemicals, and physical objects into foods.

			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	Γ.
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	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	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	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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	·
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

ecti	on	R-repeat (violation of the same code provision Compliance Status	cosi	В	W
	OUT	Utensils and Equipment	1000	κ.	**
		Food and nonfood-contact surfaces cleanable, properly designed,	_		
45	0	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	7
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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	T-6
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	

us manner. You have the right to request a h 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

05/16/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

05/16/2024 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 ) 6153405620 Please call ( to sign-up for a class.

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



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Establishment Name: La Quinta Inn & Suites - cork & Cast (Bar)
Establishment Number #: [605306906

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)
Ecolab	High temp		159

Equipment Temperature	
Description	Temperature ( Fahrenheit)
Reach in cooler 1	36
Reach in cooler 2 bottled drinks	38

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Only bottled drinks kept at time of inspection. No		
' '		

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



### Establishment Information

Establishment Name: La Quinta Inn & Suites - cork & Cast (Bar)

Establishment Number: 605306906

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Posted in kitchen
- 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 employees
- 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: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
- 13: No raw animal foods.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: No tcs foods all coolers in good condition.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: La Quinta Inn & Suites - cork & Cast (B Establishment Number : 605306906	ar)	
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

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