

Establishment Name

Inspection Date

PH-2267 (Rev. 6-15)

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 10:05 AM AM / PM Time out 10:20: AM AM / PM

08/17/2021 Establishment # 605306906 Embargoed 0

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

315 interstate drive

Nashville

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 32 Risk Category О3 Follow-up Required O Yes 疑 No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	O\$=c	orrecte	id on-si	te dur	'n
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	ı
1	氮	0			Person in charge present, demonstrates knowledge, and erforms duties		0	5	1	0	0	XX	ł
	IN	OUT	NA	NO	Employee Health				1		ō	1	t
2	100	0			Management and food employee awareness; reporting	0	0		1 1				t
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1	0	0	X	Ī
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	0	0	黨	Ī
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0	0	26	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 0	0	245	Ī
6	100	0		0	Hands clean and properly washed	0	0		T2	2 0	0	×	Ī
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	IN	OUT	NA.	ł
8	3%	K 0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	3 0	0	M	Ī
	IN	OUT	NA	NO	Approved Source				ľ	1 -		~	l
9	200	0			Food obtained from approved source	0	0		П	IN	OUT	NA	Ī
10	0	0	0	×	Food received at proper temperature	0	0	1	2	10	0	333	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	١,٠	•	-	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	Ī
	IN	OUT	NA	NO	Protection from Contamination				2		0	100	J
13	Æ	0	0		Food separated and protected	0	0	4	2	<b>E</b>	0		ĺ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	ĺ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×	Ī

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	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	X	0	Proper cooling time and temperature	0	0	
19		0	文	0	Proper hot holding temperatures	0	0	
20		0	<b>X</b>		Proper cold holding temperatures	0	0	5
21	0	0	380	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	3%		Food additives: approved and properly used	0	0	5
26	0.0	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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
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	
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			
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	
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	Г
44	0	Gloves used properly	-	0	т

pect	OF1	R-repeat (violation of the same code provision)		_	
		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			
55	0	Current permit posted	0	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	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	- 0	0	

onspicuous manner. You have the right to request a hi i-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the emeh Mil

08/17/2021

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Signature of Person In Charge \*\*\*\* 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. RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

### 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									
NCDA Survey To be completed if	#E7 is "No"								
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 r	not completely removed or	open.						
Smoke from non-enclosed areas is infiltrating in	ito areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)					
	•								
Equipment Temperature									
Description			Temperature ( Fahr	enhelt)					
Food Temperature									
Food Temperature		State of Food	Temperature ( Fahr	enhelt)					
		State of Food	Temperature ( Fahr	enhelt)					
		State of Food	Temperature ( Fahr	enheit)					
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Establishment Information



omments/Other Observation	ons		
CONTRACTOR OF THE PROPERTY OF			

Additional Comments	
See last page for additional comments.	
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<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 (Bar)  Establishment Number: 605306906				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Routine inspection was done 8/10/21						

Establishment Information