TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local distance	10	意思	E A														
Fet	ahis	hme	nt Na		Many Caribbean 504 MT#638									O Fermer's Market Food Unit O Permanent XMobile			
	dress				2398 Antioch Pike				_	Тур	e of E	Establi	ishme	O Temporary O Seasonal			
City		-			Antioch	03	3:5	0 F	M	A	4 / PI	и та	me o	at 04:10: PM AM / PM			
		on D	ate		08/29/2022 Establishment # 60530300						d <u>0</u>						
			nspec		ORoutine Hollow-up OComplaint			- O Pro			-		Cor	nsultation/Other			
		tego			O1 102 O3			04				Fo	wollow-	up Required O Yes 🕱 No Number of	Seats		
Г		-	-		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak							rep	ortec	to the Centers for Disease Control and Prever		_	
				as c	FOODBORNE ILLNESS RI												
				algna	ed compliance status (IN, OUT, NA, NO) for each numbered Her	n. For		mark	M 0L	л, н	ink GO	38 or R	t for e	ach item as applicable. Deduct points for category or subcat)	
	N⊫in∢	compi	iance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		\$=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
		-	NA	NO	Supervision		_			IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣				Person in charge present, demonstrates knowledge, and performs duties	0	0	5			0			Proper cooking time and temperatures	0	0	5
2		0	NA	NO	Employee Health Management and food employee awareness: reporting	0	0		17	0				Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	
3	黨	_			Proper use of restriction and exclusion	0	0	5		IN	OUT			a Public Health Control			
4			NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	25	0	NA	0	No discharge from eyes, nose, and mouth Preventing Centamination by Hands	Ō	0	5	20	10	0	8		Proper cold holding temperatures Proper date marking and disposition	8	0	5
6	1		-		Hands clean and properly washed	0	0		21		0	×	-	Time as a public health control: procedures and records	0	ŏ	
7	×			0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN		NA		Consumer Advisory	-		
8	XX IN		NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
	0 12	0	0		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals			
13		00	0 NA	NO	Protection from Contamination Food separated and protected	0	0	4		0 黛	0	X]	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
		ŏ		1	Food-contact surfaces: cleaned and sanitized	ŏ	_	5		ÎN	_	NA	NO	Conformance with Approved Procedures	Ľ		
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Gov	d Retail Practices are preventive measures to co	vatro	l the	intr	Muc	tion	of a	atho		chemicals, and physical objects into foods.			
				_				ETAI			<u> </u>			, energiesel and kulturer enforce une recerci			
				00	F=not in compliance COS=corre	ected o	n-site	during						R-repeat (violation of the same code provision)	Loos		WT
		00	r i		Compliance Status Safe Food and Water		R			0	UT			Compliance Status Utensils and Equipment	cos	ĸ	WI
	28 29				d eggs used where required lice from approved source	8	0	1	4	5 1	W. I.			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	30		Vari		btained for specialized processing methods Food Temperature Control	ŏ	ŏ	1	4	6 1	- É			g facilities, installed, maintained, used, test strips	0	0	1
E	31	0	-	xer co	bing methods used; adequate equipment for temperature	-					÷ .						1
	32								4		-		d-cor	itact surfaces clean	0	0	
		-	cont			0	0	2		7 1	₿ N UT	lonfoo		Physical Facilities			- 2
-	33	0	cont Plan App	t food	properly cooked for hot holding thawing methods used	8	0	1	4	7 2 0 8 1 9 1	UT UT D H	lonfoo lot and	5 cold	Physical Facilities water available; adequate pressure stalled; proper backflow devices	0	8	2
:		0	cont Plan App The	t food	properly cooked for hot holding thawing methods used eters provided and accurate	0	0	1	4	7 2 8 9	UT O H O P O S	lonfoo lot and lumbii lewag	d cold ng ins e and	Physical Facilities (water available; adequate pressure stalled; proper backflow devices waste water properly disposed	000	000	2
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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
P192201 (1094. 0=10)	Please call () 6153405620	to sign-up for a class.	nor oc

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Many Caribbean 504 MT#638 Establishment Number #: 605303003

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)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	\neg
iotal # 7	
tepeated # 0	
6:	
7:	
1:	
5:	
7:	
3:	
4:	
	- 1
	- 1
	- 1
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Many Caribbean 504 MT#638 Establishment Number : 605303003

Comments/Other Observations					
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12: 13: 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 24: 25: 26: 27: 57: 58:					
1. 2 [.]					
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8: (IN): All handsinks are properly equipped and conveniently located for food employee use.					
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14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.					
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25. 26 [.]					
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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.

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

Establishment Information

Establishment Name: Many Caribbean 504 MT#638 Establishment Number : 605303003

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Mary Caribbean 504 MT#638 Establishment Number #: 605303003

Sources		
Source Type:	Source:	

Additional Comments