

Purpose of Inspection

KRoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Many Caribbean 504 MT#638 Remanent O Mobile Establishment Name Type of Establishment 2398 Antioch Pike O Temporary O Seasonal Antioch

O Complaint

Time in 02:29 PM AM / PM Time out 03:30; PM AM / PM

O Preliminary

O Consultation/Other

03/06/2023 Establishment # 605303003 Embargoed 0 Inspection Date O Follow-up

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for ea

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O)\$=o	orrecte	ed on-si	te duri	ing ins	spection
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Co
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	6	0	47	Prope
	IN	OUT	NA	NO	Employee Health				1		_	ŏ	8	Prope
2	THE C	0			Management and food employee awareness: reporting	0	0	$\overline{}$	H	Ť	Ť	Ť	-	Cool
3	×	0	1		Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	-
	IN	OUT	NA	NO	Good Hygienic Practices				1	0	0	0	×	Prope
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1		0	0	0	Prope
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		2		100	0		Prope
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 0	0	0	120	Prope
6	0	0		30	Hands clean and properly washed	0	0		2	2 0	0	×	0	Time
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	5		IN	_	NA.	NO	
8	100	0		-	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	Н	-	-		NO	Cons
ů	ÎN		NA	NO	Approved Source	-	_	-	2	3 🕱	0	0		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	-
10	0	0	0	38	Food received at proper temperature	0	0	1	-		<u> </u>	6-2		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	2	10	0	M		Paste
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2	5 0	0	X		Food
13	爱	0	0		Food separated and protected	0	0	4	2	5 gg	0	-		Taxic
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Comp

_	Compliance Status		COS	K	WI			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

eduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	<u></u>
	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	г
33	0	Approved thawing methods used	0	0	
34	×	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	1
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			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
44	_	Gloves used properly	0	0	_

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensiis and Equipment		-	
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	羅	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	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	類	Current permit posted	0	0	Г
56	麗	Most recent inspection posted	0	0	١.
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h (10) days of the date of the

03/06/2023

Date Signati.

03/06/2023

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. PH-2267 (Rev. 6-15) 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: Many Caribbean 504 MT#638
Establishment Number ≠: 605303003

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Manual Dish Sink	Chlorine	200						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	34				
Reach-In Cooler	36				
Deep freezer					

Description	State of Food	Temperature (Fahrenheit
Raw chicken	Cold Holding	37
Raw beef/pork	Cold Holding	38
Pico	Cold Holding	47
Beans, refrigerator	Cold Holding	40
Fried chicken	Hot Holding	141
Steak strips	Hot Holding	135

Observed Violations						
Total # 12						
Repeated # ()	\dashv					
20: Pico at 47F in top rail of Prep cooler not maintained 41F or below						
CA move to base of Prep cooler, prepared in less then 3 hours						
34: No food thermometer						
36: Doors to enter MT and storage trailer prop open						
37: Box of cabbage stored on mt storage truck floor						
37: Employee phone stored on cutting board						
45: Use non food grade bags to stored prep tortilla dough						
45: Stain cutting board use on prep cooler.						
46: No chlorine test strips						
47: Top shelving dirty						
53: Floor dirty under cookline						
55: Not posted in public view						
·						
56: Not posted, in email						

[&]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: Many Caribbean 504 MT#638

Establishment Number: 605303003

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: (NO) No workers present during inspection.
- 7: (NO) No food workers working during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9:

- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18:

- 19: See food temps
- 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.

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

Establishment Name: Many Caribbean 504 MT#638	
Establishment Number: 605303003	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Informat	ion		
Establishment Name: Many	Caribbean 504 MT#638		
	05303003		
Sources			
Source Type:	Food	Source:	Sams, restaurant dept, la maina
Source Type:		Source:	
Additional Comments			