



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name La Nueva Jerusalem #1 Type of Establishment ☒ Farmer's Market Food Unit
Address 409 Smyrna Square Dr ☒ Permanent ☐ Mobile
City Smyrna Time in 12:57 PM AM / PM Time out 01:22 PM AM / PM
Inspection Date 02/09/2024 Establishment # 605323526 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 76

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					O					O					5									
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					O					O					5									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					O					O														
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					O					O					5									
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					O					O														
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed					O					O					5									
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					O					O														
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					O					O					2									
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source					O					O					5									
10	IN	OUT	NA	NO	Food received at proper temperature					O					O														
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					O					O														
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					O					O					5									
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected					O					O					4									
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					O					O					5									
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					O					O					2									

Compliance Status										COS					R					WT				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	IN	OUT	NA	NO	Proper cooking time and temperatures					O					O					5				
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					O					O									
Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	IN	OUT	NA	NO	Proper cooling time and temperature					O					O					5				
19	IN	OUT	NA	NO	Proper hot holding temperatures					O					O									
20	IN	OUT	NA	NO	Proper cold holding temperatures					O					O									
21	IN	OUT	NA	NO	Proper date marking and disposition					O					O									
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					O					O					4				
Consumer Advisory																								
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					O					O					5				
Highly Susceptible Populations																								
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					O					O					5				
Chemicals																								
25	IN	OUT	NA	NO	Food additives: approved and properly used					O					O					5				
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					O					O									
Conformance with Approved Procedures																								
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					O					O					5				

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES					Compliance Status			COS R WT		
Safe Food and Water					Utensils and Equipment			COS R WT		
28	OUT				45	OUT				1
29	OUT				46	OUT				1
30	OUT				47	OUT				1
Food Temperature Control					Physical Facilities			COS R WT		
31	OUT				48	OUT				2
32	OUT				49	OUT				2
33	OUT				50	OUT				2
34	OUT				51	OUT				1
Food Identification					52	OUT				1
35	OUT				53	OUT				1
Prevention of Food Contamination					54	OUT				1
36	OUT				Administrative Items			COS R WT		
37	OUT				55	OUT				0
38	OUT				56	OUT				0
39	OUT				Compliance Status			YES NO WT		
40	OUT				Non-Smokers Protection Act			COS R WT		
Proper Use of Utensils					57	OUT				0
41	OUT				58	OUT				0
42	OUT				59	OUT				0
43	OUT									
44	OUT									

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/09/2024 Signature of Environmental Health Specialist [Signature] Date 02/09/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

Establishment Number #: 605323526

Smoking observed where smoking is prohibited by the Act.

Temperature (Fahrenheit)

Temperature (Fahrenheit)

Cold Holding

Observed Violations

Total # 2

Repeated # 0

31:

41:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Nueva Jerusalem #1

Establishment Number : 605323526

Comments/Other Observations

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18: See food temps. Op is currently placing pork and cheese mixture into an ice bath to use and cool down at the same time. Foods were in proper temp range. Delivered a food safety fact sheet for cooling and also delivered a temp log sheet to record equipment temps each day.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

***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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Source:

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Additional Comments

All priority item violations have been corrected.

Delivered applicable food safety fact sheets in Spanish.