

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

级 Yes O No

SCORE

Antioch Time in 01:05 PM AM/PM Time out 02:05: PM AM/PM

10/27/2023 Establishment # 605303003 Embargoed 2

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	/ed		CC)\$ =∞	recte	d on-
					Compliance Status	COS	R	WT		=	
	IN	OUT	NA	NO	Supervision					IN	OUT
1	833	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0
	IN	OUT	NΔ	NO	Employee Health	-	-	-	17		ŏ
2	X		161	110	Management and food employee awareness; reporting	0	0		 	Ť	ř
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	0	8
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	out
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	0	6
	IN	OUT	NA	NO	Approved Source				23		_
9	黨	0			Food obtained from approved source	0	0			IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	١٠
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT
	IN	OUT	NA	NO	Protection from Contamination				25		0
13	黛	0	0		Food separated and protected	0	0	4	26	0	25
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

Many Caribbean 504 MT#638

2398 Antioch Pike

		cos	R	WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	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	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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	100			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

trol the introduction of pathoge is, 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	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	ľ
	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	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	328	Contamination prevented during food preparation, storage & display	0	0	
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	Г
	OUT	Proper Use of Utensils			
41	120	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	

spect	ion	R-repeat (violation of the same code provision))		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	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	0	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a hearing regarding this report by fill 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

10/27/2023

Signature of Person In Charge

10/27/2023

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: 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 (Fahrenhelt)				
Manual dish sink	Bleach						

Equipment Temperature					
Description	Temperature (Fahrenheit				
Prep cooler	37				
·					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw eggs	Cold Holding	87
Blackbeans	Hot Holding	197
Ground beef	Hot Holding	187
Beef on steam table	Hot Holding	146
White rice	Hot Holding	174
Pico de gallo	Cold Holding	42
Shredded cheese	Cold Holding	41
Raw chicken in prep cooler	Cold Holding	39
Black beans in refrigerator	Cold Holding	38

Observed Violations
Total # 8
Repeated # ()
8: No Paper towels by hand sink.
CA: PIC supplied paper towels at hand sink.
20: Raw Eggs stored at room temperature at 87 degrees
CA: PIC embargoed eggs.
26: Sunscreen stored next to condiments on shelf next to grill.
CA: PIC threw away sunscreen bottle.
36: Several flies observed inside facility.
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36: Observed Windows and back doors open.
37: Employee phone stored on box of onions, several employee water bottles
located in prep area.
41: Handle of pico de gallo scoop submerged inside container and touching pico
de gallo.
46: No chemical test strips

[&]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: Employee health policy 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 observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 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 raw animal served during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Beans is the only food that is cool down in the refrigerator in small portions.
- 19: Proper hot holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: A "No smoking" sign is missing on establishment exterior.

58:

Additional Comments

See last page for additional comments.

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

^{***}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 Number #:	Many Caribbean 504 M 605303003	1#638	
Sources			
Source Type:	Food	Source:	Restaurant depot, Sam's
Source Type:		Source:	
Additional Comm	ents		
		r food, pic says it is for her fam blishment to cook in personal h	nily gather and will not be served to nome.

Establishment Information