TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Est	abis	hme	nt Nar		Many Caribbean 504 MT#638				_	Typ	xe of E	İstabl	ishme	O Farmer's Market Food Unit ent © Permanent O Mobile			
Adx	dress	5			2398 Antioch Pike				_					O Temporary O Seasonal			
City	y				Antioch Time in	02	2:3	0 F	PM	A	M/PI	и ті	me o	ut 03:50: PM AM / PM			
Ins	pecti	ion D	ate		08/29/2022 Establishment # 60530300	3			Emba	- irgoe	d 0						
			nspec		Routine O Follow-up O Complaint			- O Pr			-		Cor	nsultation/Other			
Ris	k Ca	tego	N		O1 102 O3			04				Fo	ollow-	up Required W Yes O No Number of	Seats		
Г					ors are food preparation practices and employee			* mc				rep	ortec	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS Ri			_				_					
		(Ľ	ark de	elgna	ted compliance status (IN, OUT, NA, NO) for each aumbered iten										egory.)	
1	N⊨in o	compi	liance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	ed COS	I R		^{15=co}	recte	d on-si	ite dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
h	IN	out	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0		-	Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0				Control For Safety (TCS) Foods Proper cooking time and temperatures	0	σ	
		-	r na	NO	Employee Health					ŏ	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
23	8	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		Good Hygienic Practices		-		18		0	0		Proper cooling time and temperature	0	0	_
4	滅滅	0	-	_	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5		0 23	0	0	×	Proper hot holding temperatures Proper cold holding temperatures	0	00	
6	IN XX	00	r na	NO O	Proventing Contamination by Hands Hands clean and properly washed	0	0			*		0		Proper date marking and disposition	-	0	5
7	<u>~</u>	-	0	ō	No bare hand contact with ready-to-eat foods or approved	0	ō	5	22	O IN	O	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8	0	23			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23		0	10	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	窓	0	NA		Approved Source Food obtained from approved source	0	0			IN	OUT	NA	NO	food Highly Susceptible Populations			
10 11			0		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	ō			IN	OUT	NA	NO	Chemicals		_	
			na O	NO	Protection from Contamination		0		25	0 炭	0	X		Food additives: approved and properly used	0	8	5
		12			Food separated and protected Food-contact surfaces: cleaned and sanitized	ŏ			20		OUT	NA	NO	Toxic substances property identified, stored, used Conformance with Approved Procedures			
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5
			-					Inte	adus	tion		atho		chamicals and physical objects into foods	-		
				Goo	d Retail Practices are preventive measures to co	a tro								, chemicans, and physical objects into toous.			
				Goo	d Retail Practices are preventive measures to co			374					_				
H					T=not in compliance COS=corre	GO0	D R		L PR	ACT	TICE			R-repeat (violation of the same code provision)	Loos		WT
		OUT		00	T=not in compliance COS=corre Compliance Status Safe Feed and Water	cted o	n-site R	during WT	L PR	AG ction	ice ≋ wr∣	3		Compliance Status Utensils and Equipment	COS	R	WT
	28	8	Past Wate	OU teurize	T=not in compliance COS=corre Compliance Status Safe Food and Water ed eggs used where required Lice from approved source		R O	during WT	L PR	ction	ICE S	ood a		Compliance Status	0	R	WТ 1
		8	Past Wate Varia	OU teurize	T=not in compliance COS=corre Compliance Status Safe Food and Water ed eggs used where required		R R	during WT	inspe	ction 5	utel ≤	ood a	cted,	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	th at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	101025

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink not set up								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	45
3 door cooler	41

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Pico de gallo in prep cooler	Cold Holding	42			
Raw chicken in prep cooler	Cold Holding	42			
Mozzarella in 3 door cooler	Cold Holding	41			

Observed Violations

Total # 10 Repeated # 0

8: Multiple pans blocking access to the hand sink

Ca: hand sink is now accessible

14: Employee are only washing and rinsing dishes and not sanitizing.

Ca: trained employees on wash rinse and sanitize dishes and trained employees

that sanitizer must show chlorine to 50 to 200 ppm

36: Multiple flies in mobile truck

36: Door entry to the mobile truck does not self close

37: Employee drink stored on shelf above prep cooler

41: Handle of ice scoop touching ice

45: Worn cutting board on prep cooler

47: Equipment is dirty

53: Floor dirty under cookline

54: Small child in kitchen

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: Observed employees use good hygienic practices

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9:

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.

20:

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.
- 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.

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: Many Caribbean 504 MT#638 Establishment Number # 605303003

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Rest depot, sams	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Option 1.: Disconnect secondary trailer and put the permitted truck the way it was when it was originally permitted. Get the 2nd trailer permitted if it meets the regulations for a food establishment.

Option 2: Leave it connected and get a building permit. Get other permits such as electric, water and sewer, fire, etc to have a permanent establishment on property.

Note: If you leave second trailer on property you must get a building permit for it.

Notice: you must add a check valve on wastewater pipe under the trailer if the trailer is mobile.

Contact Ivone Rodriguez, Manager 1 Food Protection Services at 615-340-5620 if you have any questions.