



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

85

Establishment Name: Many Caribbean 504 MT#638
Address: 2398 Antioch Pike
City: Antioch
Inspection Date: 08/29/2022
Time in: 02:30 PM
Time out: 03:50 PM
Risk Category: 01
Purpose of Inspection: Routine

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 08/29/2022
Signature of Environmental Health Specialist: [Signature] Date: 08/29/2022

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

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)
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



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: (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.
- 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.

***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: 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.