## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A CROWN	100					100D OLA								20						
Eet	able	hmar	nt Nar		Many Carib	bean 504 MT#	638									Farmer's Market Food Unit K Permanent O Mobile	9		Ż	
	iress		14 1 1401	110	2398 Antioc	ch Pike		_	_		_	Тур	xe of E	Establi	ishme	O Temporary O Seasonal				
City		,			Antioch		Time in	03	3:2	5 F	- M	4		и ть	man	ut 03:30: PM AM / PM				
,		on Da	ata		03/06/20	23 Establishment #							d 0			<u> </u>				
			ate		ORoutine	Follow-up	O Complaint			- O Pr		-			) Co	nsultation/Other				
		tegor			01	\$22	03			04		<i>w</i> , <i>y</i>		-		up Required O Yes 🕱 No	Number of Se	oats		
			isk i		ors are food pre	paration practices	and employee		vior	8 mo				repo	ortec	to the Centers for Disease Control	and Prevent		_	
				as c	ontributing fac					_					-	control measures to prevent illness INTERVENTIONS	or injury.			
		(14	urik de	elgne	ed compliance stat											ach item as applicable. Deduct points for cate	gory or subcate	1017.)		
IN	⊫in o	ompi	ance			nce NA=not applicable	NO=not observe		R		\$=co	rrecte	d on-si	ite duri	ing ins	pection Rerepeat (violation of the sa Compliance Status			R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Ten				
1		0			Person in charge p performs duties	present, demonstrates i	mowledge, and	0	0	5		0	0			Control For Safety (TCS) Foo Proper cooking time and temperatures		8	0	5
2			NA	NO	Management and	Employee Health food employee awaren	ess: reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding		0	0	
3	×	0 0	1			riction and exclusion		0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	nu rime as			
ļ			NA			od Hygionic Practic						0	0	0		Proper cooling time and temperature		2		
4	黨	0				ting, drinking, or tobacc reves, nose, and mouth			8	5	19		00	0	0	Proper hot holding temperatures Proper cold holding temperatures		8		
	IN	OUT	NA	NO	Prevent	ing Contamination b					21		Õ		23	Proper date marking and disposition			õ	9
6 7	0	0			Hands clean and g No bare hand cont	properly washed tact with ready-to-eat fo	ods or approved	_	0	5	22	0	0	$ \mathbf{x} $	0	Time as a public health control: procedures	and records	0	0	
	0	0	0	X	alternate presedur	rag followed		0	0			IN	OUT	NA	NO	Consumer Advisory			_	
8	1N	OUT	NA	NO	Handwashing sink	s properly supplied and Approved Source	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and un food	dercooked	0	이	4
9	黨	0			Food obtained from	m approved source			0			IN	OUT	NA	NO	Highly Susceptible Populatio	ns			
10	0	8	0	*	Food received at p Food in good cond	proper temperature sition, safe, and unadult	erated	8	00	5	24	0	0	83		Pasteurized foods used; prohibited foods no	t offered	0	0	5
12	0	ŏ	52	0	Required records	s property supplied and Approved Source m approved source proper temperature dition, safe, and unadult available: shell stock ta		ŏ	ŏ			IN	OUT	NA	NO	Chemicais				
	IN	OUT	NA			ction from Contamin	ation	Ľ		_	25	0	0	22		Food additives: approved and properly used		0	ਗ	
13	23	0	0	110	Food separated an			0	0	4		Ř	ŏ		J	Toxic substances properly identified, stored,		ŏ		5
14	X	0	0		Deserve deserve Marco	aces: cleaned and sanit	18	0	0	5		IN	OUT	NA	NO	Conformance with Approved Proc			_	
15	×	0			Proper disposition served	of unsate food, returne	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized proce HACCP plan	iss, and	0	٥	5
				Goo	d Retail Practic	ces are preventive	measures to co	ntro	l the	intr	oduc	tion	of p	atho	geni	, chemicals, and physical objects in	to foods.			
								GOO	D R	ar/A	L PR	ACT	1CE	3						
$\square$				00	renot in compliance	pliance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same or Compliance Status		coel		WT
H		OUT	1			Food and Water		000	- 1			0	UT			Utensils and Equipment		000	~ 1	
	8				d eggs used where			0	0	1	4	5 )				nfood-contact surfaces cleanable, properly d	lesigned,	0	0	1
	19 10				ice from approved btained for special	ized processing method	5	8	8	2	H		-			and used		_	$\rightarrow$	
		OUT	_			mperature Control		_	_		4		_			g facilities, installed, maintained, used, test s	trips	0	0	1
3	н	0	Prop		ling methods used	t; adequate equipment f	or temperature	0	0	2	4	_	S N UT	lonfoo	d-cor	Physical Facilities		0	0	1
	2	0			properly cooked fo	or hot holding		0	0	1	4	-		lot and	d cold	water available; adequate pressure		0	ा	2
	3				thawing methods u			0	0	1	4					stalled; proper backflow devices		_	0	2
F.	14	X OUT		mom	eters provided and Foot	accurate d identification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied, cleaned			8	2
	5	0	_	i nene		al container; required re	cords available	0	0	1	5	_	_			use properly disposed; facilities maintained		ŏ	ŏ	1
Ľ		OUT		, brob		of Food Contaminati		Ŭ		· ·	5		-		· · · · ·	lities installed, maintained, and clean		-	6	1
	6	12	Insec	ts, ro	dents, and animals			0	0	2	5		_			ntilation and lighting; designated areas used		ō	0	1
	17					ring food preparation, st	orace & disclay	0	0	1	F	-	UT			Administrative items		- 1	-	
	8				leanliness	ing root proportion of or	oroge a anglog	0	0	1	5		-	himant	t nern	nit posted		0		
	19	-			ths: properly used a	and stored		-	ŏ	1						inspection posted		ŏ	허	0
Ľ	10		_	hing f	ruits and vegetable			0		1		_	_			Compliance Status		YES	NO	WT
H	1	001		e ute	Proper nsils; properly store	r Use of Utensils		0	0	1	5	7	- 0	omoli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		आ	01	
4	2	0	Uten	sils, e	quipment and liner	ns; properly stored, drie		0	0	1	5	8	T	obacc	o pro	ducts offered for sale		0	0	0
	13 14				/single-service arti ed properly	cles; properly stored, us	ied		8		5	9]	lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
						tame within two states as	nar mark in success						dell'en -	nand -	-	Repeated violation of an identical side feature to	a second in success	alee -		-
serv	ice e	stabli	shmen	t perm	sit. Items identified a	s constituting imminent h	with hazards shall b	e corre	cted i	mmed	ately	or op	eration	is shall	l ceas	Repeated violation of an identical risk factor may e. You are required to post the food service estat	blishment permit	in a c	onspi	cuous
		nd po		most os 68-		ort in a conspicuous man 14 208, 68-14-709, 68-14-71				t a hei	ring	egard	ing thi	is repo	rt by f	fling a written request with the Commissioner with	hin ten (10) days i	of the	date	of this
7	1		$\square$	Ĺ	V A	7				5		$\checkmark$	7	$\mathcal{N}$	20	<b>A</b>		210	610	023
$\frac{1}{2}$		d			/ /	-	03/0	2/01	_		_	$\sim$	K,	$\mathcal{F}$	Å		0	3/0	0/2	
Sig	natu	re of	Pers	on in	Charge					Date		gnatu				ental Health Specialist				Date
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																			

PH-2267 (Rev. 6-15)	Free food safety training class		th at the county health department.	RDA 629
(100.0-10)	Please call (	) 6153405620	to sign-up for a class.	104 023

#### 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)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	1
Total # 9	
Repeated # ()	
34:	
36:	
45:	
46:	
47:	
47:	
53:	
55:	
56:	
""See page at the end of this document for any violations that could not be displayed in this space	

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#### Establishment Information

Establishment Name: Many Caribbean 504 MT#638 Establishment Number: 605303003

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

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Sources		
Source Type:	Source:	

# Additional Comments

Discuss cold holding and cleaning and new invoice system