TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		114	E C														
Fetal	hist	hme	ent Nar		La Quinta Inn and Breakfast									O Fermer's Market Food Unit ant O Mobile			
Addr					531 Donelson Pike					Ту	pe of	Establ	ishme	O Temporary O Seasonal			
City					Nashville	<u> </u>	8:0)5 /	٩M	A	M/P	мті	me o	ut 08:30; AM AM / PM			
Inspe	etic	on D	ate		12/06/2023 Establishment # 60530969	_			Emb	_							
			Inspec		Routine O Follow-up O Complaint			_	relimi				Cor	nsultation/Other			
Risk	Cat	tego	ary .		01 322 03			04		,		Fo	ollow-	up Required O Yes 🕄 No Number of	Seats	30	
					ors are food preparation practices and employee contributing factors in foodborne lilness outbreak									to the Centers for Disease Control and Preve			
					FOODBORNE ILLNESS R		_										
				elgnet	ted compliance status (IN, OUT, HA, NO) for each numbered ite		Item)	
IN-	in ci	omp	liance	_	OUT=not in compliance NA=not applicable NO=not observ Compliance Status		S R			orrecti	id on-t	site dur	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
\rightarrow	_	ou	-	NO	Supervision		_		11	IN	001	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
		0	T NA	10	Person in charge present, demonstrates knowledge, and performs duties Employee Health	0	0	5		6 O				Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
2	X.	0	_	NO	Management and food employee awareness: reporting	_	0	5	۱Ľ			O NA		Cooling and Holding, Date Marking, and Time as	_		
$ \rightarrow $	R N	0	T NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0	°		8 0				a Public Health Control Proper cooling time and temperature		ा	
4	1	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19	9 😹	0	0		Proper hot holding temperatures	0	0	
		OU	T NA	NO	No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0		-		0 🐹 1 🛣			0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
-		0	_	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	Ź	2 0	0	×	0	Time as a public health control: procedures and records	0	0	
8	_			-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	6	2	2	1N 3 O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	_
	IN 家	00	TNA		Approved Source Food obtained from approved source	0	0		۱É		001		NO	food Highly Susceptible Populations	ľ	<u> </u>	-
	0			×	Food received at proper temperature Food in good condition, safe, and unadulterated		0		24	4 0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ō		0	Required records available: shell stock tags, parasite destruction	ŏ	_	1		IN	ουτ	NA	NO	Chemicals			
			T NA	NO	Protection from Contamination Food separated and protected		0		2	5 O	8	X		Food additives: approved and properly used	0	8	5
			Ő		Food-contact surfaces: cleaned and sanitized	ŏ	_		ľ	IN		NA		Toxic substances properly identified, stored, used Conformance with Approved Procedures	Ľ		
15 }	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontre	ol the	e int	rodu	ction	of	atho	gens	, chemicals, and physical objects into foods.			
						GOK	OD R	ET/A	JL PI	RAC	fice	8					
	_			00	T=not in compliance COS=com Compliance Status		on-site S R			ection				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	00	_	eurize	Safe Food and Water ed eggs used where required	0	0	1	1 E		TUX	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
29 30	-	0	Wate	er and	d ice from approved source obtained for specialized processing methods	0	0	2	1 –		<u> </u>	onstru	cted,	and used	0	0	1
	_	OU			Food Temperature Control	<u> </u>		-						g facilities, installed, maintained, used, test strips	0	0	1
31			Deep			-			니니	_	-			stast surfaces clean	0		·
32		0	cont	ol	oling methods used; adequate equipment for temperature	0	-	2	İÞ	47	1 O			ntact surfaces clean Physical Facilities	0	0	-
33	_	0	cont	ol t food		-	0	1		47 (48		Nonfoo	d-cor		0	0	2
33 34		000	Plan Appr Ther	ol t food oved	oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate	0	0	1		47 48 49 50		Nonfoo Hot and Plumbi Sewag	d-cor 5 cold ng ins e and	Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed	0000	0	2
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PH-2267 (Rev. 6-15)	Free food safety training class	PDA 62		
FI9-2207 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	104.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Quinta Inn and Breakfast Establishment Number # 605309696

VSPA 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 wenty-one (21) years of age or older.	
se-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Triple sink (not set up)	QA		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler #1	44
Reach in cooler #2	38
Reach in freezer	10

hrenhelt)

Observed Violations

Total # 2

Repeated # ()

37: Condensate from reach in cooler #2 leaking onto closed bags of biscuits in cooler

37: Apples not protected by individual wrappers or under sneeze guard

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Quinta Inn and Breakfast

Establishment Number : 605309696

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Has written policy

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 food prepped during inspection

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

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See sources

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: No raw food on site

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: (NÁ) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.

18: No active cooling done

19: See temps

20: See temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NÁ) No food held under time as a public health control.

23:

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: La Quinta Inn and Breakfast Establishment Number : 605309696

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: La Quinta Inn and Breakfast Establishment Number # 605309696

SourcesSource Type:FoodSource:SyscoSource Type:WaterSource:CitySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments