

City

Risk Category

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit La Quinta Inn Kitchen Permanent O Mobile Establishment Name Type of Establishment 315 interstate drive O Temporary O Seasonal Address Nashville Time in 09:40 AM AM / PM Time out 09:45; AM 11/22/2022 Establishment # 605306903 Embargoed 0 Inspection Date 日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 100 ase Control and Prevention

Follow-up Required

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12	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-340	0			Management and food employee awareness; reporting	0	0	-
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	×	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	300	0			Proper disposition of unsafe food, returned food not re-	0	О	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	243	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			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

O Yes 疑 No

s to control the introduction of pathogens, chemicals, and physical objects into foods.

						L PRA		
		OUT=not in compliance COS=com				inspect	on	R-repeat (vio
		Compliance Status	cos	R	WT			Compliance
	OUT	Safe Food and Water					OUT	Utensiis and Ec
28		Pasteurized eggs used where required	0	0		45	338	Food and nonfood-contact surfaces cle
29		Water and ice from approved source	0	0			-	constructed, and used
30	OUT	Variance obtained for specialized processing methods Food Temperature Control	0	0	1	46	0	Warewashing facilities, installed, maint
	001			_		47	300	Nonfood-contact surfaces clean
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	4/	OUT	
20	-		-	_	-	48	100.00	Physical Fac
32	0		0	0	H		_	Hot and cold water available; adequate
33	-	Approved thawing methods used	0	0		49	_	Plumbing installed; proper backflow de-
34	0	Thermometers provided and accurate	0	0	1	50		Sewage and waste water properly disp
	OUT	Food Identification	-	_	-	51	0	Toilet facilities: properly constructed, so
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; faci
	OUT	Prevention of Food Contamination				53	3%	Physical facilities installed, maintained,
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; desig
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrativ
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted
40	0	Washing fruits and vegetables	0	0 1			Compliance 3	
	OUT	Proper Use of Utensils						Non-Smokers
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Prote
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA sur
44	0	Gloves used properly	0	0	1			

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	羅	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	2%	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	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

> 11/22/2022 Date Signature of Environmental Health Specialist

11/22/2022 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



Establishment Information								
Establishment Name: La Quinta Inn Kitchen								
Establishment Number #: 605306903								
MCDA Common To be commissed if	#F7 := #M=#							
NSPA Survey - To be completed if		facilities at all times to ne	mons who are					
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 per	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-S	"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	s in non-enclosed areas are r	not completely removed or	ropen.					
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info			1					
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)				
Equipment Temperature								
Description			Temperature (Fahr	renhelt)				
			'					
Food Temperature								
Description		State of Food	Temperature (Fahr	renhelt)				

Observed Violations
Total # B
Repeated # 0
.5: .7:
.7:
53:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment No.	
Establishment Number: 605306903	
Comments/Other Observations	
Control of the Contro	
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See last page for additional comments.

Additional Comments

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

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

Establishment Information

Establishment Information					
Establishment Name: La Quinta Inn Kitchen					
Establishment Number #: 605306903					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					