TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	1000																
Esta	blisi	hmer	nt Nar	ne	Down N The Bayou Mobile Unit					Tvr	oe of	Establ	ishme	O Fermer's Market Food Unit o Permanent XMobile	r)	
Address 975 Main St								.,,				O Temporary O Seasonal					
City					Nashville Time in	12	2:4	1; F	M	A	M/P	мт	me o	ut 01:42: PM AM / PM			
Inspection Date 02/21/2024 Establishment # 605315903 Embargoed 0																	
Purp	ose	of Ir	spec	tion	鼠Routine O Follow-up O Complaint			O Pr	elimir	ary		c	Cor	nsuitation/Other			
Risk	Cat	tegor	v		O1 102 O3			04				F	-wollo	up Required 🕱 Yes O No 🛛 Number o	Seats		
	Risk Category O1 X O3 O4 Follow-up Required X Yes O No Number of Seats 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.																
				45 0	FOODBORNE ILLNESS RI												
		(1	urik de	elgne	ed compliance status (IH, OUT, HA, HO) for each sumbered item										itegory.	J)	
IN	in c	ompi	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R	_)S=co	rrecte	d on-t	site dur	ing ins	spection R=repeat (violation of the same code prov Compliance Status		R	WT
h	IN	OUT	NA	NO	Supervision	000				IN	0.0	NA	NO	Cooking and Reheating of Time/Temperature		1	
1	0	稟			Person in charge present, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) Foods			
H	IN	OUT	NA	NO	Employee Health	-	-			1 <u>2</u> 0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
23					Management and food employee awareness; reporting		0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a	_	· · ·	
\mapsto	8	0	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0		18		0	0	0	Public Health Centrol Proper cooling time and temperature			
4	X	0	nia.		Proper eating, tasting, drinking, or tobacco use	0	0		19	受	0	0		Proper hot holding temperatures	0	0	
	高 IN		NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	°		0	8	8	~	Proper cold holding temperatures Proper date marking and disposition	8	8	5
	0	X	-		Hands clean and properly washed	0	0		22	_	6	x		Time as a public health control: procedures and records	0	6	1
7	鼠	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	1	NO	Consumer Advisory	Ť	<u> </u>	
8	0	23			Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked	0	0	4
_	IN 宸		NA	NO	Approved Source Food obtained from approved source	0	0			IN	OUT		NO	food Highly Susceptible Populations	+-	-	
10	0	0	0	2	Food received at proper temperature	0	0		24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	<u>×</u>	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	IN	-	NA	-	Chemicals	+	-	
		-	NA	-	destruction Protection from Contamination	0	-	_	25	0		28		Food additives: approved and properly used	-	0	
13	0	13	0		Food separated and protected		0	4	26	0	25		·	Toxic substances properly identified, stored, used	ŏ	ŏ	5
13 14	×	0	0	l I	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	-	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and	-	_	
15	2	0			served	0	0	2	27	0	0	8		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	of	patho	geni	s, chemicals, and physical objects into foods.			
				0				чV.				3					
				00	T=not in compliance COS=corre Compliance Status	COS				scoon				R-repeat (violation of the same code provision Compliance Status		R	WT
2	8	001	_	0.0526	Safe Food and Water d eggs used where required	0	0	-			TUK	Lood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	ice from approved source	0	0	2	4	5				and used	0	0	1
3	0	OUT		ance o	obtained for specialized processing methods Food Temperature Control	0	0	1	4	6 3	8 V	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	x			cooling methods used; adequate equipment for temperature			2	4	_	-	Vonfoo	d-cor	ntact surfaces clean	0	0	1
3			contr		properly cooked for hot holding	0	0	1			NUT S	lot an	1004	Physical Facilities I water available; adequate pressure		0	2
3	_				thawing methods used	ŏ	ŏ	1	4	_				stalled; proper backflow devices		Ō	2
3	4	0		mom	eters provided and accurate Food Identification	0	0	1	5		-			i waste water properly disposed es: properly constructed, supplied, cleaned	0	0	
3	5	-	_	1 none	erly labeled; original container; required records available	0	0	1	5	_	_			use properly disposed; facilities maintained	6	6	1
L.	-	OUT		, prop	Prevention of Food Contamination	-	-	-	5		-		·	lities installed, maintained, and clean		6	
3	6	0	Inse	cts, ro	dents, and animals not present	0	0	2	5	-+-				entilation and lighting; designated areas used	ō	ō	1
3	,	23	Cont	amin	ation prevented during food preparation, storage & display	0	0	1			υт			Administrative Items	-		
			_			-		-	-		_		toore				
3	_	-			leanliness ths; properly used and stored	0	0	1						nit posted inspection posted	0	0	
4			Was	hing f	ruits and vegetables	0	0	1		_	_		_	Compliance Status	YES	NO	WT
4	_	001	In-us	e ute	Proper Use of Utensils tensils; properly stored		0	1	5	7		Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act				0	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0		1	5	8		Tobacc	o pro	ducts offered for sale roducts are sold, NSPA survey completed	0	0	
4	_				/single-service articles; properly stored, used ed properly		8		L3	4	1	10080	uo pr	www.site.suru, rear-A survey completed	10	10	
					tions of risk factor items within ten (10) days may result in suspen												
				most	iit. Items identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the rig	ht to r	eques										
repo	1	~	1	hs 68-	14-703, 05-14-707, 05-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7	16, 4-5	320.			/	A	$\mathbf{\mathcal{D}}$	- 1	\bigcirc			
_7	5	h	Ð	h	02/2	21/2	024	1		Ĵ	2	2	à		02/2	21/2	2024
Sinc	atu	in A	Dere	on In	Charge		1	Date	3	mah	rect	Envir	×	ental realth Specialist			Date

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

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Pł	52267 (Rev. 6-15)	Free food safety training Please call (classes are available each mor) 6153405620	nth at the county health department. to sign-up for a class.	RDA 629
		r roado com (10133403020	to sign up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Down N The Bayou Mobile Unit Establishment Number #: 605315903

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage 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.	<u> </u>

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

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	39
Ric	38

Food Temperature					
State of Food	Temperature (Fahrenheit)				
Hot Holding	201				
Hot Holding	138				
Cooking	198				
Cold Holding	41				
Cooling	57				
Cooling	48				
	Hot Holding Hot Holding Cooking Cold Holding Cooling				

Total # 14 Repeated # ()

1: Due to multiple priority violations and state of kitchen, managerial control is not established. All priority violations must be corrected and person in charge able to demonstrate managerial control of kitchen.

6: Hand wash sink was completely blocked and water was cut off. Attempted to wash hands, employee had to flip breaker in order for water to be restored to sinks. No hand washing was observed during inspection despite employees switching from working with raw food to ready to eat food.

6: Observed employee leave unit, return while using personal phone, and return to battering raw meat without washing hands. Employees must wash hands when changing task or using personal items before returning to food prep.
8: Hand sink completely obstructed by equipment; sink bowl filled with dishes and food such as a whole onion. No soap or paper towels stocked at sink. Hand sink must always be accessible, usable, and stocked with soap, disposable towels, and running water.

13: Multiple open employee can drinks stored on wire shelving beside and above uncovered foods for customers in ric. Food intended for customers must be protected from potential contamination; open employee drinks should not be stored above or beside them.

20: Two large plastic pans of raw fish stored on 3 comp sink counter at beginning of inspection. Pans still present 20+ minutes later. When asked what they were for, pic stated they were all about to be cooked. Advised pic to return bulk to temperature control and only pull as much as can be cooked at one time. Raw meat and poultry must be kept at 41F or less in temperature control unless being prepped or cooked.

26: Spray bottle of cleaner stored on lip directly overlooking hand sink bowl where multiple food contact surfaces and whole onion were stored. All chemicals and toxic items must be stored in such a way that food and food contact surfaces are not at risk of being contaminated.

31: Tomato sliced within past 3 hours temps 57F. Food was cooling in prep cooler with lid open, pic stated it had been open for a long time.

37: Employee drink stored on top of prep cooler.

43: Open To go boxes stored randomly throughout kitchen, some with food contact side exposed.

46: Cl test strips present but establishment using unlabeled sanitizer. Tested with cl and qa strips, qa strips turn blue. Establishment using qa for warewashing but has no qa test strips.

48: No water under pressure to sinks due to operator cutting power to pump. Power and water flow restored upon pic flipping breaker.

Observed Violations

Total # 14 Repeated # ()

53: Flooring missing near 3 comp sink. Kitchen is generally dirty and has grease build up, needs cleaning. 56: Inspection from May 2023 posted

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Down N The Bayou Mobile Unit

Establishment Number : 605315903

Comments/Other Observations

2: Able to discuss symptoms and illnesses

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

9: See Source

- 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.
- 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: TCS food being cooked was cooked to proper temp.
- 17: (NA) No TCS foods reheated for hot holding.

18: Tomato sliced 3 hours ago in makeline pc, shrimp in ric was returned to cooler after being out and used recently per observation.

- 19: TCS food being hot held was holding at proper temp.
- 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.

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: Down N The Bayou Mobile Unit Establishment Number: 605315903

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Down N The Bayou Mobile Unit Establishment Number #: 605315903

Sources				
Source Type:	Food	Source:	Restaurant depot	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Downnthebayou.foodtruck@gmail.com

Will return within 10 days of first inspection to perform follow up. Focus will be on ensuring all priority violations (items 1 - 27) are corrected.

Operator provided tentative schedule for Wed, Thurs, Fri of next week. Advised operator unit must be made available for follow up inspection within 10 days.

Will email operator all fact sheets applicable to their operations.