

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Many Caribbean 504 MT#638 O Permanent MMobile Establishment Name Type of Establishment 2398 Antioch Pike O Temporary O Seasonal Address Antioch Time in 02:30 PM AM / PM Time out 03:05: PM AM / PM City 05/01/2024 Establishment # 605303003 Embargoed 4 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	)S=cor	recte	d on-si	te
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	H
	IN	ОИТ	NA	NO	Employee Health				17	_	128	H
2	0	0			Management and food employee awareness; reporting	0	0	$\overline{}$		Ť		t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
Π	IN	OUT	NA	NO	Good Hyglenic Practices				18	0	0	Г
4	×	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	0	2	Γ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	Г
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	H
8	0	36			Handwashing sinks properly supplied and accessible	0	0	2	I			Ħ
	IN	OUT	NA	NO	Approved Source				23	0	0	Г
9	窓	0			Food obtained from approved source	0	0			IN	OUT	П
10	0	0	0	0	Food received at proper temperature	0	0		24	0	0	Г
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	•	L
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	Γ
13	0	100	0		Food separated and protected	0	0	4	26	0	0	Γ
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	Ī
15	×	0			Proper disposition of unsafe food, returned food not re-	0	О	2	27	0	0	Γ

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	186	0	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	0	0	Proper hot holding temperatures	0	0	
20	_	×	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	
22	0	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	0		Pasteurized foods used; prohibited foods not offered	0	0	5
Π	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	٥
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provision)

#### ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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

05/01/2024

Signature of Person In Charge

05/01/2024

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

Date

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.

Date

#### 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	Bleach					

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Prep cooler	47				
Reach in cooler	33				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Raw chicken on prep cooler top.	Cold Holding	
Refried beans on steam wellm	Hot Holding	116
Fried chicken on steam well	Hot Holding	
Raw shelled eggs in bowl with plantains	Cold Holding	80
House made pico in prep cooler	Cooling	55
Refried beans in reach in cooler	Cold Holding	38
Pulled chicken in reach in cooler	Cold Holding	39
Raw shell egg in reach in cooler	Cold Holding	37

Observed Violations
Total # 10
Repeated # ()
7: Observed employee handling frozen french fries with bare hands. CA: food
embargoed and had employee wash hands.
8: Hand sink is blocked with AC unit. Hand sink observed With utensils inside,
13: Raw shelled eggs stored with plantains in a bowl. Ca trained.
14: Observed employee rinse dirty dishes in the three compartment sink without
first washing and without sanitizing after. CA: retrained employees.
17: Cooked chicken at 130F on steam table and refried beans at 102F on steam
table at time of inspection. PIC stated items were moved from cooler to steam
table without being reheated to 165F. CA: items reheated to 165F before being
placed on steam table.
20: Raw shell eggs stored at room temperature inside a bowl with plantains.
Eggs temped at 81F and had been out for more than 4 hours. CA: embargoed 2
lbs.
20: Raw chicken inside prep cooler temped at 52F and milk inside prep cooler
temped at 57F at time of inspection. PIC would not state when the items were
placed in the prep cooler. Prep cooler is temping at 47F. CA: had employees put
several bags of ice inside prep cooler to lower the temperature of the foods
linside.

34: No visible thermometer inside chest freezer.

36: Observed open windows and flying insects inside truck.

37: Employee phone stored on cutting board.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### 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.
- 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 proper hand washing.
- 9: See source
- 15: (IN) No unsafe, returned or previously served food served.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Many Caribbean 504 MT#638			
Establishment Number: 605303003			
Comments/Other Observations (cont'd)			
A -L-Pat I O A A Al-II			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

	lany Caribbean 504 MT#	-036	
stablishment Number #:	605303003		
ources			
ource Type:	Water	Source:	City
Source Type:	Food	Source:	Restaurant depot, sams
ource Type:		Source:	
ource Type:		Source:	
ource Type:		Source:	
Additional Comme	ents		