



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
70

Establishment Name: Many Caribbean 504 MT#638
Address: 2398 Antioch Pike
City: Antioch
Inspection Date: 05/01/2024
Time in: 02:30 PM
Time out: 03:05 PM
Risk Category: 01
Purpose of Inspection: Routine

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/01/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/01/2024

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 # 0

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 inside.

34: No visible thermometer inside chest freezer.

36: Observed open windows and flying insects inside truck.

37: Employee phone stored on cutting board.



***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:

\*\*\*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.***

\*\*\*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**

Establishment Name: Many Caribbean 504 MT#638

Establishment Number #: 605303003

**Sources**

Source Type:	Water	Source:	City
Source Type:	Food	Source:	Restaurant depot, sams
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**