



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name Half Moon Empanadas Type of Establishment ☒ Farmer's Market Food Unit
Address 1 BNA Arriving Flights ☒ Permanent ☐ Mobile
City Nashville Time in 12:15 PM AM / PM Time out 01:20 PM AM / PM
Inspection Date 04/30/2024 Establishment # 605324044 Embargoed 10
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ 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.

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="checkbox"/>	<input type="checkbox"/>				5														
	IN	OUT	NA	NO	Employee Health																								
2	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Management and food employee awareness, reporting					<input type="checkbox"/>	<input type="checkbox"/>				5														
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion					<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<input type="checkbox"/>	<input type="checkbox"/>			5															
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	No discharge from eyes, nose, and mouth				<input type="checkbox"/>	<input type="checkbox"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	Hands clean and properly washed				<input type="checkbox"/>	<input type="checkbox"/>			5															
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="checkbox"/>	<input type="checkbox"/>																			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible				<input type="checkbox"/>	<input type="checkbox"/>			2																
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source				<input type="checkbox"/>	<input type="checkbox"/>			5																
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<input type="checkbox"/>	<input type="checkbox"/>																			
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated				<input type="checkbox"/>	<input type="checkbox"/>																			
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction				<input type="checkbox"/>	<input type="checkbox"/>																			
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food separated and protected				<input type="checkbox"/>	<input type="checkbox"/>			4																
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized				<input type="checkbox"/>	<input type="checkbox"/>			5																
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served				<input type="checkbox"/>	<input type="checkbox"/>			2																

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time and temperatures				<input type="checkbox"/>	<input type="checkbox"/>			5											
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding				<input type="checkbox"/>	<input type="checkbox"/>														
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperature				<input type="checkbox"/>	<input type="checkbox"/>			5											
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>														
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures				<input type="checkbox"/>	<input type="checkbox"/>														
21	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking and disposition				<input type="checkbox"/>	<input type="checkbox"/>														
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records				<input type="checkbox"/>	<input type="checkbox"/>														
	IN	OUT	NA	NO	Consumer Advisory																			
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw and undercooked food				<input type="checkbox"/>	<input type="checkbox"/>			4											
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered				<input type="checkbox"/>	<input type="checkbox"/>			5											
	IN	OUT	NA	NO	Chemicals																			
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used				<input type="checkbox"/>	<input type="checkbox"/>			5											
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Toxic substances properly identified, stored, used				<input type="checkbox"/>	<input type="checkbox"/>														
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan				<input type="checkbox"/>	<input type="checkbox"/>			5											

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

GOOD RETAIL PRACTICES													
OUT=not in compliance				COS=corrected on-site during inspection				R-repeat (violation of the same code provision)					
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT
Safe Food and Water				Utensils and Equipment									
28	OUT	Pasteurized eggs used where required		O	O	1	45	IN	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		O	O	1
29	OUT	Water and ice from approved source		O	O	2	46	OUT	Warewashing facilities, installed, maintained, used, test strips		O	O	1
30	OUT	Variance obtained for specialized processing methods		O	O	1	47	OUT	Nonfood-contact surfaces clean		O	O	1
Food Temperature Control				Physical Facilities									
31	OUT	Proper cooling methods used; adequate equipment for temperature control		O	O	2	48	OUT	Hot and cold water available; adequate pressure		O	O	2
32	OUT	Plant food properly cooked for hot holding		O	O	1	49	OUT	Plumbing installed; proper backflow devices		O	O	2
33	OUT	Approved thawing methods used		O	O	1	50	OUT	Sewage and waste water properly disposed		O	O	2
34	OUT	Thermometers provided and accurate		O	O	1	51	OUT	Toilet facilities: properly constructed, supplied, cleaned		O	O	1
Food Identification				Administrative Items									
35	OUT	Food properly labeled; original container; required records available		O	O	1	52	OUT	Garbage/refuse properly disposed; facilities maintained		O	O	1
Prevention of Food Contamination				Compliance Status									
36	OUT	Insects, rodents, and animals not present		O	O	2	53	OUT	Physical facilities installed, maintained, and clean		O	O	1
37	OUT	Contamination prevented during food preparation, storage & display		O	O	1	54	OUT	Adequate ventilation and lighting; designated areas used		O	O	1
38	OUT	Personal cleanliness		O	O	1	Non-Smokers Protection Act				YES	NO	WT
39	OUT	Wiping cloths: properly used and stored		O	O	1	57	OUT	Compliance with TN Non-Smoker Protection Act		IN	O	0
40	OUT	Washing fruits and vegetables		O	O	1	58	OUT	Tobacco products offered for sale		O	O	
41	OUT	Proper Use of Utensils		O	O	1	59	OUT	If tobacco products are sold, NSPA survey completed		O	O	
42	OUT	In-use utensils; properly stored		O	O	1							
43	OUT	Utensils, equipment and linens; properly stored, dried, handled		O	O	1							
44	OUT	Single-use/single-service articles; properly stored, used		O	O	1							
45	OUT	Gloves used properly		O	O	1							

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Lea Date 04/30/2024 Signature of Environmental Health Specialist Officer Stevens Date 04/30/2024

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

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



Establishment Information

Establishment Name: Half Moon Empanadas

Establishment Number #: 605324044

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	Quaternary	300	
Wiping cloth bucket	Quaternary	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	35
Reach in cooler	36
Walk in freezer	4
Reach in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cut lettuce reach in cooler	Cold Holding	41
Chicken empanada hot box	Hot Holding	130
Ham and cheese empanada Hot box	Hot Holding	128
Spicy chicken empanadas hot box	Hot Holding	128
Beef empanada	Reheating	140
Milk reach in cooler	Cold Holding	40
Beef empanada in display hot box	Hot Holding	129
Ham and cheese in display hot box	Hot Holding	129

Observed Violations

Total # 5

Repeated # 0

2: No employee health policy available written or verbal.

Ca gave employee a copy of the health policy and discussed it.

14: Employee wiping thermometer stem on cloth towel

Ca discussed using a alcohol swab, wash, rinse, and sanitize the thermometer.

19: Spicy chicken empanada at 129F, ham and cheese at 129F in display hot box.

Must be at 135F or above

Ca threw away

19: Chicken empanada at 130F, ham and cheese empanada at 128F, spicy chicken empanada at 128F. All empanadas in hot box in kitchen. They were made around 8am. Embargoed approximately 10lbs.

Ca discussed turning the hot box up. Must be at 135F or above

45: No chemical test strips available for quaternary ammonia

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Establishment Information

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Establishment Number : 605324044

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 employee properly wash hands
- 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: Employee does not know vendor name
- 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.
- 13: No raw animal product
- 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: (NA) No raw animal foods served.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No cooling of time and temperature control for safety foods
- 20: Cold food at 41F and below
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.
- 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.

***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: Half Moon Empanadas

Establishment Number : 605324044

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

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Establishment Number #:	605324044
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Sources

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments