



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
73

Establishment Name La Quinta Inn Kitchen
Address 315 interstate drive
City Nashville
Inspection Date 08/10/2021
Risk Category 01
Number of Seats 100

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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, 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.

Signature of Person In Charge [Signature] 08/10/2021
Signature of Environmental Health Specialist [Signature] 08/10/2021

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Quinta Inn Kitchen
 Establishment Number #: 605306903

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)
Violation Taken			

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	40
Prep freezer	-10
2nd prep cooler	40
Walk in cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes in prep cooler	Cold Holding	40
Lettuce in prep cooler	Cold Holding	39
Milk in prep cooler	Cold Holding	40
Lettuce in 2nd prep cooler	Cold Holding	39
Sliced tomatoes in 2nd prep cooler	Cold Holding	40
Chicken in walk in cooler	Cold Holding	40
Sausage in walk in cooler	Cold Holding	40
Beef in walk in cooler	Cold Holding	39

Observed Violations

Total # 8

Repeated # 0

- 1: Person in charge does not have basic food knowledge. She does not know what temperature to hold hot food or cold food. Corrective action, there must be someone with basic food knowledge when operating.
- 2: There was no employee health policy available and PIC can not demonstrate knowledge. Corrective action, I will provide a copy.
- 11: Excessive dented can of chilli with metal touching metal in walk in cooler. Corrective action, embargoed 5LBS
- 14: High temperature dish washer @130f. Corrective action, put in work order to fix dish washer. Temperature must be up to at least 160f.
- 21: PIC does not know when sausage in walk in cooler was cooked. Corrective action, embargoed 5lbs.
- 37: Boxes of milk, green peppers and dressing was stored directly on the floor.
- 37: Personal drink was stored on prep table in kitchen area.
- 39: Wet wiping cloth was stored on prep table.



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Comments/Other Observations

- 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
- 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: Next page
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Check temp log
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: US foods

Source Type: Source:

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Source Type: Source:

Source Type: Source:

Additional Comments