TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTIO

NAME OF TAXABLE		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT			SCO	RE														
Fet	abish	men	t Nar		La Nueva 、	Jerusalem #1										Fermer's Market Food Unit Ø Permanent O Mobile	8		7	
Address					409 Smyrna Square Dr DType of Establishment O Temporary O Seasonal								U							
City					Smyrna		Time in	12	2:5	0 F	M	AJ	//PN	и Тi	me o	ut 01:53; PM_ AM / PM				
Inspection Date			02/02/20	24 Establishment #						-	d <u>2</u>									
Purpose of Inspect					Routine	O Follow-up	O Complaint			- O Pre			_		Cor	nsultation/Other				
Risk Category					01	\$1C2	03			04		,				up Required 🕱 Yes O No	Number of St	nber of Seats 76		
Na	K CBD				ors are food pr	eparation practices	and employee		vior	s mo				repo	ortec	to the Centers for Disease Control	and Prevent	ion	_	
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 (IH, OUT, HA, NO) for each numbered Nem. For Hems marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.								pory.)												
IN	⊧in co	mpīi	ance			ance NA=not applicable mpliance Status	NO=not observe	-	R		S=cor	recte	d on-si	ite duri	ing ins	pection R=repeat (violation of the sar Compliance Status			R	WT
	IN	оит	NA	NO		Supervision						IN	олт	NA	NO	Cooking and Roheating of Time/Tem				
1	巖	0			Person in charge performs duties	present, demonstrates kr	owledge, and	0	0	5	16	0	0	0		Control For Safety (TCS) Foo Proper cooking time and temperatures	da	0	-	
			NA	NO		Employee Health		-					ŏ		X	Proper reheating procedures for hot holding		8	ŏ	5
2	X	8				d food employee awarene striction and exclusion	ss; reporting	0	8	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	nd Time as			
		-	NA	NO	,	ood Hygienic Practice		-			18	0	×	0	0	Proper cooling time and temperature		0		
4	黨	0				sting, drinking, or tobacco m eyes, nose, and mouth	use	0	0	5		0	0	0	义	Proper hot holding temperatures Proper cold holding temperatures		0	0	
-	IN	OUT	NA	NO	Preven	ting Contamination by	Hands	<u> </u>				100	ŏ	ŏ	0	Proper date marking and disposition		ŏ	ŏ	5
6	<u>8</u>	0		_		properly washed ntact with ready-to-eat foo	ds or approved		0	5	22	0	0	X	0	Time as a public health control: procedures a	and records	0	0	
7	×	0	0	0	alternate procedu	ures followed		0	0	_		IN	OUT	NA	NO	Consumer Advisory	4		_	
8	N IN	OUT	NA	NO	Handwashing sin	ks properly supplied and a Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and un food	dercooked	0	0	4
		0	~			om approved source proper temperature			0			IN	OUT		NO	Highly Susceptible Populatio	ns	_	_	
11	×	ŏ	0		Food in good cor	idition, safe, and unadulte		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not	t offered	0	0	5
12	- 1	0	×	0	Required records destruction	s available: shell stock tag	s, parasite	0	0			IN	OUT	NA	NO	Chemicals				
43	IN I	OUT	NA	NO	Pret Food separated a	ection from Contamina	ition	~			25	00	0	X	J	Food additives: approved and properly used		0	읭	5
14	욼	ŏ	ŏ			faces: cleaned and sanitiz	ed		ŏ		20	_	_	NA	NO	Toxic substances properly identified, stored, Conformance with Approved Proc		-	-	
15	2	0		·	Proper dispositio served	n of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proce HACCP plan	iss, and	0	0	5
				-				_			-		_						_	
				Goo	d Retail Pract	ices are preventive n							-		gens	, chemicals, and physical objects in	to foods.			
				-00	Tenot in compliance		COS=corre			au Al			ICE	3		R-repeat (violation of the same co	de provision)			
	_	OUT	_			pliance Status Food and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment		cos	R	WT
	8		Past	eurize	d eggs used whe				0		45	_	_	ood ar	nd no	nfood-contact surfaces cleanable, properly di	esigned,	0	0	1
	9				lice from approve obtained for specia	d source alized processing methods		00	8	2	\vdash	+	- 00			and used			-	
		OUT			Food T	emperature Control		_		_	46		_			g facilities, installed, maintained, used, test st	trips	0	0	1
3	и	×	Prop		oling methods use	d; adequate equipment fo	r temperature	0	0	2	47	_	O N UT	onfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
_	2				properly cooked f				0	1	48	5 0	D H			water available; adequate pressure		0		2
	3 4		<u> </u>		thawing methods eters provided and			0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed			0	2
	_	OUT	-			d Identification				_	51	_				s: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	i prop	erly labeled; origin	nal container; required rec	ords available	0	o	1	53	2 0	0 G	arbag	e/refi	use properly disposed; facilities maintained		0	0	1
	_	OUT				of Food Contaminatio	n				53	_		,		lities installed, maintained, and clean		_	0	1
	6	٥	Insec	cts, ro	dents, and anima	is not present		0	0	2	54	+-	-	dequa	vte ve	ntilation and lighting; designated areas used		0	0	1
	7	_				uring food preparation, sto	rage & display	0	0	1			UT			Administrative Items				
_	8	-	-		leanliness ths; properly used	and stored		0	0	1	55					nit posted inspection posted		0	읭	0
	0	0			ruits and vegetabl				ŏ		Ē	· · · ·	- Tu			Compliance Status		YES		WT
F,	_	DUT S	0.0	a ude	Prop nsils; properly sto	or Use of Utensils		0	0	1	57	,		omeE	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		Y	01	
4	2					ens; properly stored, dried,	handled	0	0	1	58	5	Te	obacc	o pro	ducts offered for sale		8	8	0
	3	0	Sing	le-use		ticles; properly stored, use		0	8	1	55	F	f	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
						items within ten (40) date -	av result in suspen				-		hlister	need or	errede.	Repeated sightings of an identical sisk faster over	result in respect	elon -	d une	r ford
	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																			

er 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 . T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-711, 68-14-716, 4-5-329.

Raw	02/02/2024	15 Same	02/02/2024
Signature of Person In Charge	Date	Signature of Environmental Nearth Specialist	Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mon	th at the county health department.	RDA 629
	Please call () 6158987889	to sign-up for a class.	hDH 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Nueva Jerusalem #1 Establishment Number # 605323526

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)
Dish machine 3 comp sink not set up	CI CI	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Make line cooler 1	59
Make line cooler 2	40
Wic	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Containers of cheese and pork make line cooler	Cooling	59
Pica de gallo make line cooler 2	Cold Holding	42
Diced tomatoes make line cooler 2	Cold Holding	42
Raw chicken make line cooler 2	Cold Holding	40
Raw beef make line cooler 2	Cold Holding	41
Raw chicken wic	Cold Holding	40
Milk ric	Cold Holding	40

Observed Violations

Total # 4

Repeated # ()

18: All tcs foods cooked and prepped yesterday in make line cooler was not within proper temp range. Pic stated the foods have not been prepped with since yesterday. Recieved a temp of 60 degrees with my thermometer. Cooler thermometer was flashing with an error code on the outside. Pic embargoed foods. Suggested placing a thermometer on the inside of cooler as well as using a daily log sheet to take daily temperatures. Pic will use the other cooler to store foods until this cooler has been serviced and reading proper temp.

26: Chemical spray bottle with yellow liquid not properly labeled. Pic labeled bottle.

31: Make line cooler not holding proper temp to cool cooked and prepped foods down. Discussed cooling methods ans procedures with pic.

41: Ice scoop handle touching ice in machine. Using scoops with no handles and touching product in various seasoning containers.



Establishment Information

Establishment Name: La Nueva Jerusalem #1

Establishment Number : 605323526

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: Management awareness
- 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 hand washing

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: See food 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: Not observed. Discussed cooking temps
- 17: (NO) No TCS foods reheated during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 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: Menu is compliant
- 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: La Nueva Jerusalem #1 Establishment Number : 605323526

Comments/Other Observations (cont'd)

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

Establishment Inform	nation
Establishment Name: La	Nueva Jerusalem #1
Establishment Number #	605323526

Sources			
Source Type:	Food	Source:	Performance
Source Type:	Water	Source:	Smyrna city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		

lanuevajerusalem34@gmail.com

I will be back within 10 days for a follow-up inspection to verify all priority item violations havs been corrected. I will provide op applicable food safety fact sheets in Spanish. I will also provide an log sheet for operator to use if he chooses to take daily food temps. Also informed pic we have a food safety class every month that he and his employees are more than welcome to attend.

New ownsership had occured. Permitted operator. Will send copy of new permit.