

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



Establishment Information	
Establishment Name:	Rafael's Italian Restaurant
Establishment Number #:	605219119

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)
Triple sink	CL	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Low boy	38
Reach in cooler	38
Walk in cooler	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken (walk in cooler)	Cold Holding	51
Ground beef (walk in cooler)	Cold Holding	51
Meatballs (walk in cooler)	Cold Holding	51
Diced tomatoes (low boy)	Cold Holding	38
Ground beef (low boy)	Cold Holding	39
Dairy (low boy)	Cold Holding	40
Strip steak (reach in)	Cold Holding	38
Lasgna	Hot Holding	158
Steak	Hot Holding	171
Meat sauce	Hot Holding	163
Cut leafy greens	Cold Holding	40
Strip steak	Cooling	100

Observed Violations

Total # 21

Repeated # 0

- 1: PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.
- 6: No observation of handwashing from establishment employees throughout routine inspection. Food prep employees must wash hands after handling raw animal products to RTE foods, after restroom use, breaks, coming in from outside etc.
- 8: Handsink in corner of establishment by reach in cooler not working.
- 8: Handsink by ice machine used for storing cloth rags and plastic. Inspector observed rodent droppings in bottom of handsink when cloth rags and plastic was removed from handsink. No soap or paper towels observed at handsink by ice machine. Handsink by ice machine does provide running water.
- 11: Bag flour stored near reach in cooler showing rodent activity. Flour packaging contains multiple rodent chew marks. Bag flour with rodent chew marks embargoed by PIC (50 pounds). Food ingredients must be kept in good safe condition, and be unadulterated.
- 20: Walk in cooler holding TCS foods 49-51F°. Door to walk in cooler left open for majority of routine health inspection. Fan unit temping 50°F. After 15 minutes of walk in cooler door being kept closed, fan unit temping 36°F. Walk in cooler door must be kept closed to help keep walk in cooler hold TCS foods below 41°F. PIC embargoed 5 pounds raw chicken wings, 5 pounds of ground beef, 5 pounds meatballs.
- 26: Multiple cleaning bottles with no labels in chemical storage. Chemical bottles must have labels to be properly identified.
- 26: Gas can with gasoline present in container stored on floor near triple sink in food prep area.
- 31: Sliced steak left out to cool at room temperature. TCS foods must be cooled in a cold holding unit, ice bath, ice wand etc. to ensure 6 hour period is met.
- 34: No thermometer present in walk in cooler.
- 36: Rodent droppings present in various areas of establishment. Rodent urine smell present in some areas of establishment. Rodent activity noted in packaging of flour packaging.
- 37: Multiple foods held in low boy unit/walk in cooler stored uncovered. Foods held in cold storage must be covered to help prevent contamination.
- 45: Walk in freezer door latch in poor repair.
- 45: Walk in freezer door gasket in poor repair.
- 45: Walk in cooler door latch in poor repair.
- 46: Sanitizer test strips not available during routine health inspection.
- 47: Racks in walk in cooler dirty.

Observed Violations

Total # 21

Repeated # 0

49: Handsink near ice machine leaking onto floor.

52: Multiple 5 gallons buckets with grease and trash stored outside in the open in rear of facility. Trash/waste products must be properly disposed in a waste container.

53: Multiple ceiling tiles missing/poor repair throughout establishment.

54: Employee drink stored near frozen foods in reach in freezer. Personal items must be properly stowed away from food items.

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Comments/Other Observations

- 2: (IN): An employee health policy is available.
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.
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
9: Food from approved sources.
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.
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: (NO) No raw animal foods cooked during inspection.
17: (NO) No TCS foods reheated during inspection.
18: See temperatures.
19: See temperatures.
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
22: (NO) Time as a public health control is not being used during the inspection.
23: Advisory located on menu.
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.

***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
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Source Type:	Water	Source:	Public
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Source Type:		Source:	
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

Walk in cooler holding TCS foods 49-50°F. Walk in cooler left open for majority of inspection. Door must be kept closed to help hold TCS foods at 41°F. Walk in cooler door kept closed for 15 minutes, fan unit blowing 36°F from 50°F. 2 hand sinks available in kitchen prep area. Handsink in corner of kitchen not working. Handsink near ice machine not accessible, plastic and cloth towels stored in handsink. Inspector removed plastic and cloths from handsink with rodent droppings present in bottom of handsink. Handsink near ice machine with large leak from pvc piping underneath sink and spilling onto floor. Bag flour with rodent chew marks present near reach in cooler. Gas can containing gasoline stored near triple sink. Multiple cleaning products unlabeled. PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.