

Address

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Taziki's Mediterranean Cafe Permanent O Mobile Establishment Name Type of Establishment 200 Crossing Ln Ste 100 O Temporary O Seasonal

Mount Juliet Time in 02:03 PM AM / PM Time out 03:04; PM City 11/04/2022 Establishment # 605229610 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 96 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=c	ornec	ted	on-sit	le duri	ng in
_			_		Compliance Status	cos	R	WT		_	_			
	IN	оит	NA	NO	Supervision					11	u c	оит	NA	NO
1	833	0			Person in charge present, demonstrates knowledge, and	0	0	5	Ļ		,		_	0
_	IN	OUT	NA	N/O	performs duties					6 X		8	0	_
3	-W	0	NA	NO	Employee Health Management and food employee awareness; reporting	0	0		1	4	4	9		X
-	-86	_				_	-	s	ш	1,	ء ا ہ	оит	NA	NO
3	×	0	Proper use of restriction and exclusion		0	0	ľ		"	. [161	110	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 8	K	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1		8	0	0	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	2	0 2	8	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 🛭	KT.	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		٠ ا	2 0	١	0	0	氮
7	900	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		1	-	_	
	-	_			alternate procedures followed	_	_			- 11	N C	OUT	NA	NO
8	26	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 C	١l	0	M	
		OUT	NA	NO	Approved Source	ļ.,	_				4	_		
9	200	0			Food obtained from approved source	0	0			11	4 (OUT	NA	NO
10	0	0	0	×	Food received at proper temperature	0	0		2	4 0	Л	0	200	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	1	_	(80)	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11	u (OUT	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				2	5 6	গ	0	X	
13	黛	0	0		Food separated and protected	0	0	4	2	6 8	8	0		
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	11	V C	OUT	NA	NO
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	7	0	×	

	Compliance Status				cos	R	WT	
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathoge ons, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	250	Single-use/single-service articles; properly stored, used	0	0	
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a l n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

Date

11/04/2022

ature of Environmental Health Specialist

11/04/2022

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taziki's Mediterranean Cafe

Establishment Number #: |605229610

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)						
Bucket	QA	200							
Ecolab	CI	100							
	-								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Delfield Ric	38						
Beverage-air	39						
Wic	38						
Beverage-air ric	38						

	State of Food	Description
ling 143	Hot Holding	Chicken
lding 41	Cold Holding	Chicken
lding 40	Cold Holding	Salmon
lding 41	Cold Holding	Tomato and cucumber salad
ling 146	Hot Holding	Rice
ding 167	Hot Holding	Roasted potatoes
177	Cooking	Salmon .
176	Cooking	Chicken
165	Cooking	Lamb
50	Cooling	Pimento cheese Wic 2 hrs
125	Cooling	Chicken breast 20 mins
lding 40	Cold Holding	Pimento cheese
_	,	

Observed Violations											
Total # 5											
Repeated # 0											
14: Dish machine as not sanitizing dishes when first checked while washing											
dishes. Machine primed and then started sanitizing dishes.											
35: Small plastic containers over prep area not labeled											
42: Pans stacked wet on shelf across from dish machine											
43: To go boxes turned up on shelf in cooking area											
45: Severely grooved cutting boards through out kitchen											

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Taziki's Mediterranean Cafe

Establishment Number: 605229610

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.
- 6: Employees are washing hands when changing gloves. Employee washed hands after handling dirty dishes
- 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 source info
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chicken breast and pimento cheese cooling in wic
- 19: See food temps
- 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: (NO) Time as a public health control is not being used during the inspection.
- 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 Name: Taziki's Mediterranean Cafe					
Establishment Number: 605229610					
Comments/Other Observations (cont'd)					
A -L-Pat L-O					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Infor	mation			
	aziki's Mediterranean Ca	afe		
Establishment Number #	605229610			
Sources				
Source Type:	Food	Source:	Freshpoint, GFS	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			