TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

86

Establishment Name: Guatemalteca 2 Panaderia Y Restaurante

Type of Establishment: O Farmer's Market Food Unit; ☒ Permanent; O Mobile; O Temporary; O Seasonal

Address: 5270 A Murfreesboro rd

City: La Vergne Time in: 11:58 AM Time out: 12:49 PM

Inspection Date: 04/11/2024 Establishment #: 605320544 Embargoed: 0

Purpose of Inspection: ☒ Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category: O 1 ☒ 2 O 3 O 4 Follow-up Required: ☒ Yes O No Number of Seats: 45

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	☒	O			Person in charge present, demonstrates knowledge, and performs duties	O	O	5
	IN	OUT	NA	NO	**Employee Health**			
2	☒	O			Management and food employee awareness; reporting	O	O	5
3	☒	O			Proper use of restriction and exclusion	O	O	
	IN	OUT	NA	NO	**Good Hygienic Practices**			
4	☒	O		O	Proper eating, tasting, drinking, or tobacco use	O	O	5
5	☒	O		O	No discharge from eyes, nose, and mouth	O	O	
	IN	OUT	NA	NO	**Preventing Contamination by Hands**			
6	☒	O		O	Hands clean and properly washed	O	O	5
7	☒	O	O	O	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	O	O	
8	O	☒			Handwashing sinks properly supplied and accessible	☒	O	2
	IN	OUT	NA	NO	**Approved Source**			
9	☒	O			Food obtained from approved source	O	O	5
10	O	O	O	☒	Food received at proper temperature	O	O	
11	☒	O			Food in good condition, safe, and unadulterated	O	O	
12	O	O	☒	O	Required records available: shell stock tags, parasite destruction	O	O	
	IN	OUT	NA	NO	**Protection from Contamination**			
13	☒	O	O		Food separated and protected	O	O	4
14	☒	O	O		Food-contact surfaces: cleaned and sanitized	O	O	5
15	☒	O			Proper disposition of unsafe food, returned food not re-served	O	O	2

	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	**Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods**			
16	O	O	O	☒	Proper cooking time and temperatures	O	O	5
17	O	O	O	☒	Proper reheating procedures for hot holding	O	O	
	IN	OUT	NA	NO	**Cooling and Holding, Date Marking, and Time as a Public Health Control**			
18	☒	O	O	O	Proper cooling time and temperature	O	O	5
19	O	O	O	☒	Proper hot holding temperatures	O	O	
20	O	☒	O		Proper cold holding temperatures	O	O	
21	☒	O	O	O	Proper date marking and disposition	O	O	
22	O	O	☒	O	Time as a public health control: procedures and records	O	O	
	IN	OUT	NA	NO	**Consumer Advisory**			
23	O	O	☒		Consumer advisory provided for raw and undercooked food	O	O	4
	IN	OUT	NA	NO	**Highly Susceptible Populations**			
24	O	O	☒		Pasteurized foods used; prohibited foods not offered	O	O	5
	IN	OUT	NA	NO	**Chemicals**			
25	O	O	☒		Food additives: approved and properly used	O	O	5
26	O	☒			Toxic substances properly identified, stored, used	☒	O	
	IN	OUT	NA	NO	**Conformance with Approved Procedures**			
27	O	O	☒		Compliance with variance, specialized process, and HACCP plan	O	O	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
	OUT	**Safe Food and Water**			
28	O	Pasteurized eggs used where required	O	O	1
29	O	Water and ice from approved source	O	O	2
30	O	Variance obtained for specialized processing methods	O	O	1
	OUT	**Food Temperature Control**			
31	O	Proper cooling methods used; adequate equipment for temperature control	O	O	2
32	O	Plant food properly cooked for hot holding	O	O	1
33	☒	Approved thawing methods used	O	O	1
34	O	Thermometers provided and accurate	O	O	1
	OUT	**Food Identification**			
35	O	Food properly labeled; original container; required records available	O	O	1
	OUT	**Prevention of Food Contamination**			
36	O	Insects, rodents, and animals not present	O	O	2
37	O	Contamination prevented during food preparation, storage & display	O	O	1
38	O	Personal cleanliness	O	O	1
39	O	Wiping cloths: properly used and stored	O	O	1
40	O	Washing fruits and vegetables	O	O	1
	OUT	**Proper Use of Utensils**			
41	O	In-use utensils; properly stored	O	O	1
42	☒	Utensils, equipment and linens; properly stored, dried, handled	O	O	1
43	O	Single-use/single-service articles; properly stored, used	O	O	1
44	O	Gloves used properly	O	O	1

	Compliance Status		COS	R	WT
	OUT	**Utensils and Equipment**			
45	O	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	O	O	1
46	O	Warewashing facilities, installed, maintained, used, test strips	O	O	1
47	O	Nonfood-contact surfaces clean	O	O	1
	OUT	**Physical Facilities**			
48	O	Hot and cold water available; adequate pressure	O	O	2
49	O	Plumbing installed; proper backflow devices	O	O	2
50	O	Sewage and waste water properly disposed	O	O	2
51	O	Toilet facilities: properly constructed, supplied, cleaned	O	O	1
52	O	Garbage/refuse properly disposed; facilities maintained	O	O	1
53	O	Physical facilities installed, maintained, and clean	O	O	1
54	O	Adequate ventilation and lighting; designated areas used	O	O	1
	OUT	**Administrative Items**			
55	☒	Current permit posted	O	O	0
56	☒	Most recent inspection posted	O	O	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	☒	O	0
58		Tobacco products offered for sale	O	O	
59		If tobacco products are sold, NSPA survey completed	O	O	

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, 4-5-320.

Patricia Fonseca 04/11/2024
Signature of Person In Charge Date

04/11/2024
Signature of Environmental Health Specialist Date

**** 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. Please call ( ) 6158987889 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA

Establishment Information	
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Establishment Number #:	605320544

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	Cl	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Front reach in (front ric)	41
Back reach in coolers (back ric)	40
Fridge	39
Kitchen room temperature	79

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk, back ric, 30 min	Cooling	45
Deli ham, back ric	Cold Holding	41
Tomales, back ric	Cold Holding	41
Chicken salad, back ric	Cold Holding	40
Rice, back ric	Cold Holding	41
Chicken soup, back ric	Cold Holding	39
Raw chicken, back ric	Cold Holding	41
Shelled eggs, counter, room temp	Cold Holding	79
Shelled eggs, fridge, ambient temp	Cold Holding	39
Shelled eggs, front ric, ambient temp	Cold Holding	41

Observed Violations	
Total #	7
Repeated #	0

8: The only hand sink in the back kitchen was blocked by a pastry rack at the begining of the inspection. COS employee moved the cart, discussed that the path to the hand sinks should always be clear.
El único fregadero de mano en la cocina trasera estaba bloqueado por un estante de pastelería al comienzo de la inspección. El empleado de COS movió el carro, discutió que el camino hacia los fregaderos de mano siempre debe ser claro
20: Observed shelled eggs sitting out on the counter unattended, room temperature observed at 79°f. The person in charge said the eggs where removed from the fridge at 10am to get to room temperature for baking for the day. Corrected on site by discussing with the person in charge that eggs should be kept at ot below41°f or placed on a time policy. Will email a time policy fact sheet and let them know i am available to answer any questions and help with a policy if requested.
Huevos con cáscara observados sentados en el mostrador sin supervisión, temperatura ambiente observada a 79 °F. La persona a cargo dijo que los huevos se sacaron de la nevera a las 10 a.m. para llegar a la temperatura ambiente para hornear durante el día. Corregido en el sitio discutiendo con la persona a cargo que los huevos deben mantenerse por debajo de 41 °f o colocarse en una política de tiempo. Enviaré por correo electrónico una hoja informativa de la política de tiempo y les haré saber que estoy disponible para responder a cualquier pregunta y ayudar con una política si se solicita.
26: Observed an unlabeled chemical spray bottle of clear liquid under the 3 compartment sink, person in charge said it was degreaser. Another unlabeled chemical spray bottle of clear liquid was by the mixer, person in charge said it was water. Corrrected on site bupy the person in charge labeling both, discussed always having a label on spray bottles and storing below food and equipment.
Observó una botella de spray químico sin etiquetar de líquido transparente debajo del fregadero de 3 compartimentos, la persona a cargo dijo que era desengrasante. Otra botella de spray químico sin etiquetar de líquido transparente estaba junto a la batidora, la persona a cargo dijo que era agua. Corregido en el sitio bupy la persona a cargo de etiquetar ambos, se discutió siempre tener una etiqueta en las botellas de spray y almacenar debajo de los alimentos y el equipo.
33: Observed a package of raw ribs thawing on the conter - thawing should take place under continuous running water on in the refrigerator
Observó un paquete de costillas crudas descongelando en el contador - la

***See page at the end of this document for any violations that could not be displayed in this space.

Observed Violations	
Total #	7
Repeated #	0

descongelación debe tener lugar bajo agua corriente continua en el refrigerador
42: Knives stored between the wall and the 3 compartment sink splash board - recomend getting a knife block for storage or a magnetic wall strip for knife storage.
Cuchillos almacenados entre la pared y el tablero de salpicaduras del fregadero de 3 compartimentos: se recomienda obtener un bloque de cuchillos para el almacenamiento o una tira de pared magnética para el almacenamiento de cuchillos.
55: No permit posted.
56: No inspection posted.

***See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number : 605320544

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
2: Pic can discuss
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: Onserved handwashing when needed, majotiry of employees stayed kn task
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
9: Uses approved sources - see list
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: Did not observe any raw products cooked at time of the inspection.
17: (NO) No TCS foods reheated during inspection.
18: Observed milk in the back ric above 41°f, lic stated it was used in prep 30 minutes prior.
19: (NO) TCS food is not being held hot during inspection.
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
22: Does not use at this time - suggested creating one for the eggs used in baking.
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.
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:	Restaurant depo
Source Type:	Water	Source:	Lv city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

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