



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name Down N The Bayou Mobile Unit Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 1060 SE Tater Peeler Rd ☐ Temporary ☐ Seasonal
City Lebanon Time in 01:34 PM AM / PM Time out 01:51 PM AM / PM
Inspection Date 02/29/2024 Establishment # 605315903 Embargoed 0
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

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 | Compliance Status | | | | | | | | | | | | | | | COS | R | WT |
| | IN | OUT | NA | NO | Supervision | | | | | | | | | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time and temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | | | | | | | | |
| | IN | OUT | NA | NO | Employee Health | | | | | | | | 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Management and food employee awareness, reporting | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | IN | OUT | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Proper use of restriction and exclusion | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time and temperature | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper cold holding temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | No discharge from eyes, nose, and mouth | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 21 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper date marking and disposition | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures and records | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | Hands clean and properly washed | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | IN | OUT | NA | NO | Consumer Advisory | | | | | | | | | | | | | | | | | |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input type="checkbox"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Consumer advisory provided for raw and undercooked food | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 4 | | | | | | | | | | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Handwashing sinks properly supplied and accessible | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Highly Susceptible Populations | | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | | | | IN | OUT | NA | NO | Chemicals | | | | | | | | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Food obtained from approved source | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Food additives: approved and properly used | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | | | | | | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | Toxic substances properly identified, stored, used | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Food in good condition, safe, and unadulterated | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | IN | OUT | NA | NO | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Required records available: shell stock tags, parasite destruction | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 2 | 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Compliance with variance, specialized process, and HACCP plan | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | | | | | | | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food separated and protected | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 4 | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food-contact surfaces: cleaned and sanitized | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 5 | | | | | | | | | | | | | | | | | | | | | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Proper disposition of unsafe food, returned food not re-served | | | | | <input type="checkbox"/> | <input type="checkbox"/> | 2 | | | | | | | | | | | | | | | | | | | | | | | |

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 | Compliance Status | | | | | COS | R | WT |
| Safe Food and Water | | | | | Utensils and Equipment | | | | | | | | | | |
| 28 | <input type="radio"/> | Pasteurized eggs used where required | | | <input type="radio"/> | <input type="radio"/> | 1 | 45 | <input type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 29 | <input type="radio"/> | Water and ice from approved source | | | <input type="radio"/> | <input type="radio"/> | 2 | 46 | <input checked="" type="radio"/> | Warewashing facilities, installed, maintained, used, test strips | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 30 | <input type="radio"/> | Variance obtained for specialized processing methods | | | <input type="radio"/> | <input type="radio"/> | 1 | 47 | <input type="radio"/> | Nonfood-contact surfaces clean | | | <input type="radio"/> | <input type="radio"/> | 1 |
| Food Temperature Control | | | | | Physical Facilities | | | | | | | | | | |
| 31 | <input checked="" type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | | | <input type="radio"/> | <input type="radio"/> | 2 | 48 | <input checked="" type="radio"/> | Hot and cold water available; adequate pressure | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 32 | <input type="radio"/> | Plant food properly cooked for hot holding | | | <input type="radio"/> | <input type="radio"/> | 1 | 49 | <input type="radio"/> | Plumbing installed; proper backflow devices | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 33 | <input type="radio"/> | Approved thawing methods used | | | <input type="radio"/> | <input type="radio"/> | 1 | 50 | <input type="radio"/> | Sewage and waste water properly disposed | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 34 | <input type="radio"/> | Thermometers provided and accurate | | | <input type="radio"/> | <input type="radio"/> | 1 | 51 | <input type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | | | <input type="radio"/> | <input type="radio"/> | 1 |
| Food Identification | | | | | Administrative Items | | | | | | | | | | |
| 35 | <input type="radio"/> | Food properly labeled; original container; required records available | | | <input type="radio"/> | <input type="radio"/> | 1 | 52 | <input type="radio"/> | Garbage/refuse properly disposed; facilities maintained | | | <input type="radio"/> | <input type="radio"/> | 1 |
| Prevention of Food Contamination | | | | | Compliance Status | | | | | | | | | | |
| 36 | <input type="radio"/> | Insects, rodents, and animals not present | | | <input type="radio"/> | <input type="radio"/> | 2 | 53 | <input checked="" type="radio"/> | Physical facilities installed, maintained, and clean | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 37 | <input checked="" type="radio"/> | Contamination prevented during food preparation, storage & display | | | <input type="radio"/> | <input type="radio"/> | 1 | 54 | <input type="radio"/> | Adequate ventilation and lighting; designated areas used | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 38 | <input type="radio"/> | Personal cleanliness | | | <input type="radio"/> | <input type="radio"/> | 1 | | <input type="radio"/> | Current permit posted | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 39 | <input type="radio"/> | Wiping cloths; properly used and stored | | | <input type="radio"/> | <input type="radio"/> | 1 | 56 | <input type="radio"/> | Most recent inspection posted | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 40 | <input type="radio"/> | Washing fruits and vegetables | | | <input type="radio"/> | <input type="radio"/> | 1 | Non-Smokers Protection Act | | | | | YES | NO | WT |
| Proper Use of Utensils | | | | | Non-Smokers Protection Act | | | | | | | | | | |
| 41 | <input type="radio"/> | In-use utensils; properly stored | | | <input type="radio"/> | <input type="radio"/> | 1 | 57 | <input type="radio"/> | Compliance with TN Non-Smoker Protection Act | | | <input checked="" type="radio"/> | <input type="radio"/> | 0 |
| 42 | <input type="radio"/> | Utensils, equipment and linens; properly stored, dried, handled | | | <input type="radio"/> | <input type="radio"/> | 1 | 58 | <input type="radio"/> | Tobacco products offered for sale | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 43 | <input checked="" type="radio"/> | Single-use/single-service articles; properly stored, used | | | <input type="radio"/> | <input type="radio"/> | 1 | 59 | <input type="radio"/> | If tobacco products are sold, NSPA survey completed | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 44 | <input type="radio"/> | Gloves used properly | | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | |

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



Establishment Information

Establishment Name: Down N The Bayou Mobile Unit

Establishment Number #: 605315903

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) |
|--------------|----------------|-----|---------------------------|
| | | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------|---------------------------|
| | |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-------------|---------------|---------------------------|
| | | |

Observed Violations**Total #** 6**Repeated #** 0

31:

37:

43:

46:

48:

53:

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FOOD INSPECTION DATA



Establishment Information

Establishment Name: Down N The Bayou Mobile Unit

Establishment Number : 605315903

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: Employee hand washing observed as needed
- 7:
- 8: Hand sink is accessible, operational, and properly stocked.
- 9:
- 10:
- 11:
- 12:
- 13: All food is protected, no open beverages stored above unprotected food
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: All cold held tcs foods temp 41F or less
- 21:
- 22:
- 23:
- 24:
- 25:
- 26: All toxic items are properly labeled and stored
- 27:
- 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 Information

Establishment Name: Down N The Bayou Mobile Unit

Establishment Number : 605315903

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

| | |
|----------------------------------|------------------------------|
| Establishment Information | |
| Establishment Name: | Down N The Bayou Mobile Unit |
| Establishment Number #: | 605315903 |

Sources

| | |
|--------------|---------|
| Source Type: | Source: |
| Source Type: | Source: |
| Source Type: | Source: |
| Source Type: | Source: |
| Source Type: | Source: |

Additional Comments