

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name
Address
City
Inspection Date

Frida's Restaurant FD

Type of Establishment
Type of Establis

Purpose of Inspection Reporting O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 💢 O3 O4 Follow-up Required O Yes 💢 No Number of Seats 200
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, HA, NO) for each numbered liem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory, appliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)

12	IN-in compliance				OUT=not in compliance NA=not applicable NO=not observed			0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	•
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	200			Handwashing sinks properly supplied and accessible	M.	0	2
	IN	OUT	NA	NO	Approved Source	-		
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

Compliance Status							R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	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	386	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=com				inspect	ion	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	333	Food and r
29		Water and ice from approved source	0	0		40	(20)	constructed
30		Variance obtained for specialized processing methods	0	0	1	46	۱ ه	Warewash
	OUT	Food Temperature Control	,	_	-		-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	∣ ₂	47	0	Nonfood-o
٠.	-	control	•	_	^		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and co
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing is
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage an
	OUT	Food Identification				51	0	Toilet facilit
35	0	Food properly labeled; original container, required records available	0	0	1	52	0	Garbage/re
	OUT	Prevention of Food Contamination				53	0	Physical fa
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate v
37	0	Contamination prevented during food preparation, storage & display	0	o	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Current per
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recen
40	0	Washing fruits and vegetables	0	0	1			•
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Compliano
42		Utensils, equipment and linens; properly stored, dried, handled	窓	0	1	58	1	Tobacco po
43		Single-use/single-service articles; properly stored, used	100	0	1	59	1	If tobacco
44	0	Gloves used properly	0	0	1			

pecti	OFF	R-repeat (violation of the same code provision		ь Т	WT
		Compliance Status	cos	к	W
	OUT	Utensils and Equipment	-		
45	麗	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	េ	٥	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	ा	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	0
56	0	Most recent inspection posted	0	0	•
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	- 0	0	

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 (8-14-705, 68-14-706, 68-14-708, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

05/25/2023

05/25/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frida's Restaurant FD
Establishment Number #: 605241528

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
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 compartment sink SSDC	Autochlor Autochlor	100 100								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep coolers	39					
Walk in cooler	37					
Freezers	0					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chicken	Hot Holding	169
Rice	Hot Holding	165
Refried Beans	Hot Holding	165
Ground Beef	Hot Holding	170
Tomatoes	Cold Holding	39
Guacamole	Cold Holding	38
Salsa	Cold Holding	38

Observed Violations								
Total # 4								
Repeated # ()								
8: No hand cleanser at front hand sink								
42: Improperly stored clean utensils								
43: Improperly stored single service items(carry out containers)								
45: Resurface storage shelves underneath prep tables								
143. Resultace storage sherves anderneam prep tables								

^{***}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: 605241528	
Comments/Other Observations	
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Additional Comments

See last page for additional comments.

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

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Frida's Restaurant FD				
Establishment Number: 605241528				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information								
Establishment Name: Fr	ida's Restaurant FD							
Establishment Number #:	605241528							
Sources								
Source Type:	Food	Source:	U.S. Foods, Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							