TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No.	-		10.00	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																
					$\mathbf{\cap}$															
Establishment Name								Tur	o of i	Establi	ehme	Farmer's Market Food Unit @ Permanent O Mobile	9	≻	5					
Address 9408 Apison Pike.								i yp	eori	-51800	SHITH	O Temporary O Seasonal								
City					Collegedale	;	Time in	02	2:5	0 F	M	AJ	M/P	и ти	ne or	и 03:10: РМ АМ/РМ				
		n Da	de		03/08/20	22 Establishment #						-	d 0							
					ORoutine	量 Follow-up	O Complaint			_			-		Cor	nsultation/Other			_	
Purpose of Inspection O Routine B Follow-up O Complaint O Preliminary O Consultation/Other Risk Category 01 第2 03 04 Follow-up Required O Yes 第 No Number of Seats 51																				
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																			
		(11	rk de	algnat	ed compliance stat	FOODBOR	each numbered lies	SK F	Remo	mark		РU П, на	BLIC Ink Co	HEA 35 or R	L T H	ach item as applicable. Deduct points for	category or subcate	gory.		
IN	⊧in c	ompii	ance			nce NA=not applicable	NO=not observe	ed COS	L R I		S=co	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of th Compliance Status			R	WT
	IN	OUT	NA	NO	CON	Supervision		000	-		h	IN	our	NA	NO	Cooking and Reheating of Time/		000	~	
1	展	0				present, demonstrates i	knowledge, and	0	0	5	10					Control For Safety (TCS)	Foods	_	~	
	IN	OUT	NA	NO	performs duties	Employee Health						оŴ	00	0		Proper cooking time and temperatures Proper reheating procedures for hot hok	ling	0	00	5
2	XX	0				food employee awaren triction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
-			NA	NO		od Hygionic Practic	**	-		_	18	0	0	0	<u>X</u> 3	a Public Health Centr Proper cooling time and temperature	01	0	o	
4	X	0		0	Proper eating, tas	ting, drinking, or tobacc	o use	0	0	5	19	家	0	0		Proper hot holding temperatures		0	0	
5	高 IN		NA	-		n eyes, nose, and mouth ing Contamination b		0	0	_		100	00	8	0	Proper cold holding temperatures Proper date marking and disposition		00	8	5
6	黛	0		0	Hands clean and		-	0	-	5	22		0	0	黨	Time as a public health control: procedu	res and records	0	0	
7	鬣	0	0	0	alternate procedu			0	0			IN	OUT	NA	NO	Consumer Advisory				
8	N N	애	NA	NO	Handwashing sink	Approved Source	1 accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and food	d undercooked	0	0	4
	黨					m approved source			0			IN	OUT	NA	NO	Highly Susceptible Popula	rtions			
10	×	8	0	24	Food in good con	proper temperature dition, safe, and unadult	terated	0	0	5	24	0	0	x		Pasteurized foods used; prohibited food	s not offered	0	0	5
12	0	0	×	0	Required records destruction	available: shell stock ta	gs, parasite	0	0			IN	OUT	NA	NO	Chemicais				
			NA	NO	Prote	ction from Contamin	nation			_	25	0 笑	<u>o</u>	X		Food additives: approved and properly u		00	2	5
	晟	00	8		Food separated a Food-contact surf	no protected aces: cleaned and sanit	tized	6	8	4	26	IN IN	O OUT	NA	NO	Taxic substances properly identified, sta Conformance with Approved I		0	0	
	X	0			Proper disposition served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Goo	d Retail Practi	ces are preventive	measures to co								gens	, chemicals, and physical object	s into foods.			
				01	T=not in compliance		COS=corre			111			1CE	5		R-repeat (violation of the san	na coda orovision)			
					Com	pliance Status	003-0016		R		Ē					Compliance Status		COS	R	WT
2	8	OUT	Past	eurize	Safe d eggs used when	Food and Water e required		0	0	1		_	UT F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, prope	fly designed.	-		
2	9 0	0	Wate	er and	lice from approved		de .	0	0	2	4	+				and used		0	0	1
9	•	OUT	vane	ince c		emperature Control	44			<u> </u>	4	6 8	18 V	Varew	ashin	g facilities, installed, maintained, used, to	st strips	0	0	1
3	1	0	Prop		oling methods used	d; adequate equipment f	for temperature	0	0	2	4		≣ ∧ UT	lonfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
	2		Plant	t food	properly cooked for				0	1	4	8 (0 1			water available; adequate pressure		0		2
3	3		<u> </u>		thawing methods u eters provided and			0	0	1	4	_				stalled; proper backflow devices waste water properly disposed		00	0	2
	-	OUT	TINCI			d identification		Ľ			5	_				s: properly constructed, supplied, cleane	d		ŏ	1
3	5	0	Food	i prop	erly labeled; origin	al container; required re	cords available	0	0	1	5	2 0	0	Sarbag	e/refi	use properly disposed; facilities maintaine	ed .	0	0	1
		OUT			Prevention	of Food Contaminati	on		—		5	_	o P	hysica	I faci	lities installed, maintained, and clean		0	0	1
3	6	0	Insec	cts, ro	dents, and animals	s not present		0	0	2	5	4 0	0 A	dequa	de ve	ntilation and lighting; designated areas u	sed	0	0	1
3	7	0	Cont	amina	ation prevented du	ring food preparation, st	torage & display	0	0	1		0	υτ			Administrative items				
_	8	-	-		leanliness			0	0	1	5					nit posted		0	0	0
3	9			<u> </u>	ths; properly used ruits and vegetable			8	8		-	6 (0 1	fost re	cent	inspection posted Compliance Status			NO	WT
		OUT			Prope	r Use of Utensils			· · ·			,		are of		Non-Smokers Protection	Act			
4	1 2				nsils; properly store quipment and line	ed ns; properly stored, drie	d, handled	0		1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale) No	0	0
	3 4	0	Singl	e-use		icles; properly stored, us			8	1	5	9	H	tobac	co pr	oducts are sold, NSPA survey completed	1	0	0	
		-				tame within tan 4400 dame	may result in success			_			hilin	mand er	urred a	Repeated violation of an identical risk factor	may read to record	ation -	af um	r food
serv	ce e	tablis	hmen	t perm	nit. Items identified a	is constituting imminent h	ealth hazards shall b	e corre	cted i	mmed	ately	or ope	mation	is shall	ceas	e. You are required to post the food service illing a written request with the Commissioner	establishment permit	t in a c	onsp	icuous
						-14-708, 68-14-709, 68-14-7					ang i			- apo		and a monor require man the contrastors				
	\mathcal{C}).	\cap	+ : / 4	L	03/0)8/2	022	2		1	C	17	4		()3/0	8/2	2022
Sig	natu	re of	Pers	on In	Charge				[Date	Sig	natu	re of	Envir	onme	ental Health Specialist				Date

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

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 625		
Priszon (Nev. 6-10)	Please call () 4232098110	to sign-up for a class.	NDA 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Los Potros Establishment Number #: 605301052

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 l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 2

Repeated # 0

46: See original report. 47: See original report.

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Establishment Number : 605301052

Comments/Other Observations	
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 extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Los Potros

Establishment Number: 605301052

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments

PIC moved rice and queso into hot well water to help keep foods at $135^{\circ}F$ and above.