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) | | | | | | |
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| Equipment l'emperature | |
|------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
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| Food Temperature | State of Food | Temperature (Fahrenheit |
|------------------|---------------|-------------------------|
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Observed Violations

Total # 2

Repeated # 0

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Los Potros

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.

Establishment Information

Establishment Name: Los Potros Establishment Number #: 605301052

| 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.