TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 10 | | 744 | a start | | | | | | | | | | | | | | | _ | |
|---------------------|--|--------------------------|---------|---|--|--|---|-------------------------------|--------------------------|-------------------------------|----------|----------------|----------------|------------|--------|--|----------|------------------|---------|
| | | | | | LA COSTA RESTAURANT - FD | | | | | | | | | | | O Fermer's Market Food Unit | | | |
| Establishment Name | | | t Nan | | 5359 WINCHESTER RD | | | | | | | | | | | | | | |
| Address | | | | | Momphie 10:10 AM | | | | | | | | | | | | | | |
| City | | | | | · · | <u>່</u> ງດ | | | J. 1 | | | - | | | me o | at 10:30; AM AM / PM | | | |
| | | on Da | | | | Establishment # | | | | _ | | | d 0 | | | L | | | |
| Pur | pose | of In | spect | tion | Routine | O Follow-up | O Complaint | | | O Pro | əlimin | ary | | 0 | Cor | nsultation/Other | | 10 | |
| Ris | k Cat | tegor, | | act | O1 | X2 | O3 and employee | beha | vior | 04 | atc | omm | nonh | | | up Required X Yes O No Number of S to the Centers for Disease Control and Preven | Seats | 10 | 0 |
| L | | | | as c | ontributing facto | ors in foodborne ill | ness outbreak | s. P | ubli | c Hea | uith I | Inte | rven | tions | are | control measures to prevent illness or injury. | | | |
| | | (He | ırk de | elgnet | ed compliance statu | | | | | | | | | | | INTERVENTIONS ach Itam as applicable. Deduct points for category or subcat | egoty. | , | |
| 11 | ⊨in c | ompii | ance | | | e NA=not applicable | NO=not observe | | | | S=cor | recte | d on-s | ite duri | ng ins | pection R=repeat (violation of the same code provis | | | 14/7 |
| h | IN | OUT | NA | NO | Comp | liance Status Supervision | | 1005 | R | WI | Ь | IN | оит | NA | NO | Compliance Status Cooking and Reheating of Time/Temperature | 005 | ĸ | WT |
| 1 | 0 | 2 | | | Person in charge pr performs duties | esent, demonstrates k | nowledge, and | 0 | 0 | 5 | 16 | 11 | 001 | 0 | | Control For Safety (TCS) Foods Proper cooking time and temperatures | | | |
| | | | NA | NO | | Employee Health | | | | | | õ | ŏ | × | | Proper reheating procedures for hot holding | ŏ | 00 | 5 |
| 3 | XX | 0 | | | Proper use of restri | od employee awarene ction and exclusion | ss; reporting | 6 | 0 | 5 | | IN | оυт | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| H | _ | OUT | NA | | | d Hygienic Practice | | | | | | 0 | 0 | × | | Proper cooling time and temperature | 0 | | _ |
| 4 | XX | 0 | | | | 1g. drinking, or tobacco eyes, nose, and mouth | | 8 | 0 | 5 | 19 20 | _ | 0 度 | | | Proper hot holding temperatures Proper cold holding temperatures | | 0 | |
| 6 | | | NA | 100000000000000000000000000000000000000 | Preventin Hands clean and pr | g Contamination by | y Hands | 0 | 0 | | | 0 | X | | | Proper date marking and disposition | 0 | 0 | 9 |
| 7 | 2 | ŏ | 0 | ō | No bare hand conta | ct with ready-to-eat for | ods or approved | ŏ | ŏ | 5 | 22 | O | 0 | NA NA | | Time as a public health control: procedures and records | 0 | <u> </u> | |
| 8 | | X | | | | properly supplied and | accessible | 0 | 0 | 2 | 23 | | OUT | 0 | NO | Consumer Advisory Consumer advisory provided for raw and undercooked | 0 | 0 | 4 |
| 9 | IN 爲 | 0 | NA | NO | Food obtained from | Approved Source approved source | | 0 | 0 | | | IN | OUT | | NO | food Highly Susceptible Populations | | | |
| 10 11 | 0 | 0 | 0 | * | Food received at pr Food in good condit | oper temperature ion, safe, and unadulte | erated | 8 | 0 | 5 | 24 | 鬣 | 0 | 0 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 11 12 | 0 | 0 | × | 0 | Required records an destruction | vailable: shell stock tag | parasite | 0 | 0 | | | IN | OUT | NA | NO | Chemicals | | | |
| 13 | IN Si | 001 | NA | NO | | tion from Contamin | ation | 0 | 0 | 4 | 25 | 0 溪 | 0 | X | | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 8 | 5 |
| 14 | 0 | 0 漢 0 | ŏ | | | es: cleaned and saniti | zed | ŏ | ŏ | 5 | 20 | IN | OUT | NA | NO | Conformance with Approved Procedures | Ľ | | |
| 15 | X | 0 | | | Proper disposition of served | f unsafe food, returned | d food not re- | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |
| | | | | Goo | d Retail Practice | a are preventive | measures to co | ontro | l the | intr | oduc | tion | of a | atho | oens | , chemicals, and physical objects into foods. | | | |
| | | | | | | | | | | ETAI | | | | | | | | | |
| F | | | | 00 | T=not in compliance Comp | liance Status | COS=corre | icted o | | during | | | | | | R-repeat (violation of the same code provision) Compliance Status | Icos | R | WT |
| E, | | OUT | Dest | | Safe F | ood and Water | | | | | | | UT | | | Utensils and Equipment | | | |
| | 8 9 | 0 | Wate | er and | d eggs used where lice from approved s | lource | | 0 | 0 | 2 | 4 | 5 | 0 1 | | | nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | 1 |
| | 0 | OUT | Varia | ince c | | ed processing method | 5 | 0 | 0 | 1 | 4 | 6 | ۰v | Varew | ashin | g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 1 | и | 0 | Prop | | oling methods used; | adequate equipment f | or temperature | 0 | 0 | 2 | 4 | _ | O N | lonfoo | d-cor | ntact surfaces clean Physical Facilities | 0 | 0 | 1 |
| <u> </u> | 2 | | Plant | food | properly cooked for | | | | 0 | 1 | 4 | 8 2 | R F | | | water available; adequate pressure | 0 | | 2 |
| | 3 4 | 8 | | | thawing methods us eters provided and a | | | 0 | 0 | 1 | 49 | _ | _ | | | stalled; proper backflow devices | 8 | 0 | 2 |
| | | OUT | | | Food | identification | | Ē | | | 5 | _ | - | | | es: properly constructed, supplied, cleaned | | ŏ | 1 |
| 1 | 5 | | Food | l prop | | container; required rec | | 0 | 0 | 1 | 5 | | - | - | | use properly disposed; facilities maintained | 0 | 0 | 1 |
| | 6 | 001 | Insec | 15 m | dents, and animals r | Food Contamination | >n | 0 | 0 | 2 | 5 | _ | | | | lities installed, maintained, and clean Intilation and lighting; designated areas used | 0 | 0 | 1 |
| \vdash | 7 | 2 | | | | g food preparation, sto | uman 8 direlau | 0 | 0 | 1 | F | + | ∞ ∩ υτ | | 10 10 | Administrative Items | Ē | | |
| | 8 | | | | leanliness | g rood preparation, sit | хаде о старкаў | 0 | 0 | 1 | 5 | | _ | Jument | Dern | nit posted | 0 | 0 | |
| | 9 | 0 | Wipir | ng cio | ths; properly used a | | | 0 | 0 | 1 | 54 | | | | | inspection posted | 0 | 0 | 0 |
| H | 0 | OUT | was | ningti | ruits and vegetables Proper | Use of Utensils | | 0 | 0 | 1 | H | | | | | Compliance Status Non-Smokers Protection Act | YES | NO | WT |
| | 1 | _ | | | nsils; properly stored | ; properly stored, dried | handled | 8 | 0 | 1 | 5 | | | | | with TN Non-Smoker Protection Act ducts offered for sale | 1X O | 읭 | 0 |
| | _ | 0 | Singl | e-use | | es; properly stored, us | | 0 | ĕ | 1 | 5 | 9 | | | | oducts are sold, NSPA survey completed | ŏ | | - |
| <u> </u> | | | 0.00 | es US | es property | | | | | _ | | | | | armis. | Repeated violation of an identical risk factor may result in revo- | | | r ford |
| Dails | 4 | | act are | v vinte | tions of risk factor its | ns within ten (40) down a | nav result in suspen | nion e | d ween | 1004 | Service | 0.000 | abilitation of | THEFT IS A | | | | of www | |
| serv | 4 are to ice e | corre | shmen | t perm | nit. Items identified as | constituting imminent he | alth hazards shall b | e corre | cted i | mmedi | ately | or op | eration | ns shall | ceas | e. You are required to post the food service establishment permi | t in a | conspi | |
| mar | 4 are to ice e | stablis | shmen | t perm | nit. Items identified as recent inspection repo | constituting imminent he | alth hazards shall b wr. You have the rig | e com pht to r | cted i eques | mmedi | ately | or op | eration | ns shall | ceas | | t in a | conspi | |
| mar | 4 are to ice er | stablis | shmen | t perm | nit. Items identified as recent inspection repo | constituting imminent he it in a conspicuous mann | alth hazards shall b wr. You have the rig | e corre pt to r 16, 4-5 | cted i eques -320. | mmedi t a her | ately | or op | eration | ns shall | ceas | e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days | t in a s | oonspi e date | |
| serv mar repo | 4 are to toe en ner a et. T. | stablin nd po C.A. | st the | t perm most n a (i) - | nit, Items identified as recent inspection repo 11-705 18-14-706, 68-1 Charge | constituting imminent he rt in a conspicuous mane I-708, 68-14-709, 68-14-71 | alth hazards shall b wr. You have the rig 1, 68-14-715, 68-14-7 03/2 | 23/2 | 022 | nmedi t a hea 2 Date | sing r | or op ogard | ing the | Envir | | e. You are required to post the food service establishment permi lling a written request with the Commissioner within ten (10) days | t in a s | oonspi e date | of this |

| PH-2267 (Rev. 6-15) | Free food safety training class | RDA 625 | | |
|---------------------|---------------------------------|--------------|-------------------------|---------|
| (Net. 0-15) | Please call (|) 9012229200 | to sign-up for a class. | NDF 023 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: LA COSTA RESTAURANT - FD Establishment Number #: 605261171

| Warewashing Info | | | | | | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
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| Equipment Temperature | |
|-----------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
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| Food Temperature | | |
|------------------|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Steak | Cold Holding | 43 |
| Chicken | Cold Holding | 41 |
| Tomato | Cold Holding | 39 |
| Sliced tomato | Cold Holding | 44 |
| Shrimp | Cold Holding | 40 |
| Chicken | Cooking | 181 |
| Raw steak | Cold Holding | 43 |
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Observed Violations

Total # 10 Repeated # 0

- 1: Several priority violations found during inspection.
- 8: No paper towels in handwashing sink.
- 14: Pink mildew build up in the ice machine.
- 20: Reach in cooler products are not at or under 41F.
- 21: No date marking on ground beef and enchiladades in reach in cooler.
- 35: Food containers in the walk in cooler are not labeled.
- 37: Eggs stored outside of cooler.
- 38: Food worker did not have hair restraint.
- 48: No running water in the handwashing sink in the kitchen.
- 54: Light fixture is out in the kitchen.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: LA COSTA RESTAURANT - FD Establishment Number : 605261171

| Comments/Other Observations | | |
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***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: LA COSTA RESTAURANT - FD

Establishment Number : 605261171

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: LA COSTA RESTAURANT - FD Establishment Number #: 605261171

| Sources | | | | |
|--------------|------|---------|---------------|--|
| Source Type: | Food | Source: | Prime Meats | |
| Source Type: | Food | Source: | A and D Foods | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |

Additional Comments