TENNESSEE DEPARTMENT OF HEALTH

| FOOD SERVICE ESTAB | | | BL | SH | IME | ENT | r IP | S | PEC | TIC | ON REPORT | sco | RE | | | | | | | |
|--|---|----------|---------------------|-----------------------|--|--|-------------------------------|--------------|------|---------------|--|--------------|--------------|-----------------|--------|--|----------------------------------|--------|----|----|
| Los Potros Establishment Name | | | | | | | - | | | | Farmer's Market Food Unit Ø Permanent O Mobile | Q | | 2 | | | | | | |
| 0.44 | ress | | | | 9408 Apison | ı Pike. | | | | | _ | Typ | xe of t | Establi | shme | O Temporary O Seasonal | | | | |
| | | | | | Collegedale | | | 02 |)·2 | | | | | | | | | | | |
| City | | | | | |)1 | | _ | | | | - | | | me ou | ut 02:50; PIVI AM/PM | | | | |
| Insp | ectio | on Da | rte | | 09/28/202 | 21 Establishment # | 60530105 | 2 | | - | Embe | irgoe | d U |) | | | | | | |
| Puŋ | ose | of In | spect | ion | O Routine | 簡 Follow-up | O Complaint | | | O Pr | elimin | ary | | 0 | Cor | nsuitation/Other | | | | |
| Risi | Cat | legon | | | O 1 | XX2 | O 3 | | | O 4 | | | | | | up Required O Yes 賞 No | Number of S | | 51 | |
| | | R | isk i | acto as c | ors are food prep ontributing facto | paration practices : ors in foodborne ill | and employee ness outbreak | beha s. P | vior | s mo : He: | st c aith i | omm Inter | nonh rven | y repo tions | are | to the Centers for Disease Cont control measures to prevent illn | rol and Preven ess or injury. | tion | | |
| 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 liem. 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 prov Compliance Status COS R WT Compliance Status | | | e same code provisi | | R | WT | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | | Supervision | | | | | | IN | 017 | NA | NO | Cooking and Reheating of Time/ | Temperature | | | |
| 1 | 邕 | 0 | | | | resent, demonstrates kr | nowledge, and | 0 | 0 | 5 | 10 | | | | | Control For Safety (TCS) | Foods | _ | | |
| | IN | OUT | NA | NO | performs duties | Employee Health | | - | | | 16 | 00 | 0 | 0 | 춣 | Proper cooking time and temperatures Proper reheating procedures for hot hok | ding | 0 | 00 | 5 |
| | X | _ | | | | ood employee awarene | ss; reporting | | 0 | 5 | | IN | оит | NA | NO | Cooling and Holding, Date Markin | | | | |
| 3 | 8 | 0 | NA | | Proper use of restri | ction and exclusion d Hygienic Practice | | 0 | 0 | - | 48 | NX N | 0 | 0 | 0 | a Public Health Contr | ler | _ | | |
| 4 | 1 | 0 | nua | | | ng, drinking, or tobacco | | 0 | 0 | 5 | 19 | Ň | 8 | | | Proper cooling time and temperature Proper hot holding temperatures | | 0 | 8 | |
| 5 | 24 | 0 | | 0 | No discharge from | eyes, nose, and mouth | | 0 | 0 | <u> </u> | | 12 | 0 | 0 | | Proper cold holding temperatures | | 0 | 0 | 5 |
| 6 | N N | 001 | NA | and the second second | Hands clean and pr | ng Contamination by roperly washed | Hands | 0 | ο | - | | <u>×</u> | 0 | | | Proper date marking and disposition | | | 0 | |
| 7 | × | 0 | 0 | _ | No bare hand conta | ect with ready-to-eat foo | ds or approved | 0 | 0 | 5 | " | 0 | 0 | O NA | | Time as a public health control: procedu | | 0 | 0 | |
| 8 | 20 | 0 | | | alternate procedure Handwashing sinks | properly supplied and a | accessible | 0 | 0 | 2 | 23 | 0 ≅ | OUT | 12 | NO | Consumer Advisory Consumer advisory provided for raw an | | 0 | 0 | |
| | IN 宸 | | NA | _ | Food obtained from | Approved Source | | ~ | 0 | | | N IN | OUT | | NO | food Highly Susceptible Popula | attens | • | _ | - |
| 10 | 0 | 0 | 0 | | Food received at pr | | | 0 | 0 | | - | | | 200 | | | | | | |
| 11 | × | 0 | | | Food in good condit | tion, safe, and unadulte vailable: shell stock tag | | 0 | 0 | 5 | 24 | | 0 | _ | | Pasteurized foods used; prohibited food | s not offered | 0 | 0 | • |
| 12 | 0 | 0 | × | 0 | destruction | | | 0 | 0 | | | IN | OUT | | | Chemicals | | | | |
| 13 | | 001 | NA | NO | Food separated and | tion from Contamina d protected | tion | 0 | o | 4 | 25 | <u></u> (| 8 | X | | Food additives: approved and properly u Toxic substances properly identified, sto | | 0 | 0 | 5 |
| 14 | X | ŏ | õ | | Food-contact surfac | ces: cleaned and sanitiz | | ŏ | _ | 5 | | | | NA | NO | Conformance with Approved I | | Ť | - | |
| 15 | × | 0 | | | Proper disposition of served | of unsafe food, returned | food not re- | 0 | 0 | 2 | 27 | 0 | 0 | × | | Compliance with variance, specialized p HACCP plan | rocess, and | 0 | 0 | 5 |
| | | | | | | | | | | | | | | | | | | | | |
| | Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. GOOD RETAIL PRACTICES | | | | | | | | | | | | | | | | | | | |
| | | | | -00 | T=not in compliance | | COS=corre | | | | | | | 5 | | R-repeat (violation of the sar | ne code provision) | | | |
| | | | _ | | Comp | liance Status | | COS | R | WT | É | | | | | Compliance Status | | COS | R | WT |
| 2 | _ | OUT | | eurize | d eggs used where | ood and Water required | | 0 | 0 | 1 | | _ | UT F | ood ar | nd no | Utensils and Equipment infood-contact surfaces cleanable, prope | rly designed. | - | | |
| 2 | _ | 0 | Wate | r and | lice from approved s | source | | 0 | 0 | 2 | 4 | <u> </u> | | | | and used | | 0 | ٥ | 1 |
| - 3 | | OUT | | nce c | | red processing methods mperature Control | > | 0 | 0 | - | 4 | 6 0 | ٥l | Varews | ashin | g facilities, installed, maintained, used, to | est strips | 0 | 0 | 1 |
| 3 | 1 | × | | | oling methods used; | adequate equipment fo | r temperature | 0 | 0 | 2 | 4 | | | lonfoo | d-con | ntact surfaces clean | | 0 | 0 | 1 |
| 3 | 2 | | contr Plant | | properly cooked for | hot holding | | 0 | 0 | 1 | 4 | _ | UT OF | lot and | i cold | Physical Facilities water available; adequate pressure | | 0 | | 2 |
| 3 | 3 | 0 | Appr | oved | thawing methods us | ed | | 0 | 0 | 1 | 4 | 9 (| O P | Numbir | ng ins | stalled; proper backflow devices | | 0 | 0 | 2 |
| 3 | 4 | 0 OUT | | mome | eters provided and a | courate Identification | | 0 | 0 | 1 | 5 | _ | - | | | waste water properly disposed s: properly constructed, supplied, cleane | 4 | 0 | 0 | 2 |
| 3 | 5 | | | 0000 | | container; required rec | orde available | 0 | 0 | 1 | 5 | _ | | | | use properly disposed; facilities maintain | | 0 | 0 | 1 |
| - | - | OUT | 1 000 | pop | | f Food Contaminatio | | Ŭ | | - | 5 | | - | - | | lities installed, maintained, and clean | | 0 | 0 | 1 |
| 3 | 6 | 0.0 | Insec | ts, ro | dents, and animals i | | | 0 | 0 | 2 | 5 | _ | - | | | intilation and lighting; designated areas u | sed | ō | o | 1 |
| 3 | 7 | | Cont | amina | ation prevented durin | ng food preparation, sto | rage & display | 0 | 0 | 1 | | + | UT | | | Administrative Items | | | | |
| 3 | 8 | 0 | Pers | onal c | leanliness | | | 0 | 0 | 1 | 5 | 5 (| 0 | Jurrent | perm | nit posted | | 0 | 0 | - |
| 3 | 9 | Ó | Wipir | ng clo | ths; properly used a | | | 0 | 0 | 1 | 5 | | | | | inspection posted | | 0 | 0 | 0 |
| 4 | - | O OUT | | ning fi | ruits and vegetables Proper | Use of Utensils | | 0 | 0 | 1 | | | | | | Compliance Status Non-Smokers Protection | Act | YES | NO | WT |
| 4 | 1 | 0 | In-us | | nsils; properly stored | ł | | | 0 | | 5 | | | | | with TN Non-Smoker Protection Act | | Ж 0 | 0 | |
| 4 | | | | | | c properly stored, dried, les; properly stored, use | | | 0 | | 5 | 5 | | | | ducts offered for sale oducts are sold, NSPA survey completed | t | 0 | 8 | 0 |
| | 4 | | | | ed properly | paperipatrica, and | | | ŏ | | <u> </u> | | | | | | | - | - | |

alture 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. 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 anner 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 port. T.C.A. sections (8-14-703, 68-14-706, 68-14-708, 68-14-718, 68-14-715, 68-14-716, 4-5-320.

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| | Signature | of | Person | In Cr | harge | |
|--|-----------|----|--------|-------|-------|--|
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Date Signature of Environmental Health Spec alist

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Date

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

| Please call () 4232098110 to sign-up for a class. | PH-2267 (Rev. 6-15) | Free food safety training cla | isses are available each mo | nth at the county health department. | RDA 625 |
|--|---------------------|-------------------------------|-----------------------------|--------------------------------------|---------|
| | PT92207 (Nev. 0-10) | Please call (|) 4232098110 | to sign-up for a class. | NDA 02 |

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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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Los Potros Establishment Number : 605301052

| Comments/Other Observations | |
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| 3: Raw chicken stored seperate from RTE foods in hot top drawers. | |
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| 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58: | |
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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

Raw animal products stored seperately from RTE foods in drawer under hot top. Walk in cooler ceiling unit leak repaired, no leak observed.