



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name: La Tavola
Address: 114 Front St
City: Smyrna
Inspection Date: 05/05/2023
Time in: 02:06 PM
Time out: 02:54 PM
Risk Category: 03
Number of Seats: 100

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

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 05/05/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/05/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: La Tavola  
 Establishment Number #: 605260060

**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)
Dish machine	Cl	100	
3 comp sink not set up	Cl		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Make line cooler ambient temp	61
Walk in cooler	38

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Ground beef cooling rack 10min	Cooling	93
Noodles cooling rack 10 mins	Cooling	70
Raw chicken make line cooler	Cold Holding	55
Diced tomatoes make line cooler	Cold Holding	47
Meatballs make line cooler	Cold Holding	50
Noodles cooked 3 hrs make line cooler	Cooling	60
Diced tomatoes make line cooler 2	Cold Holding	42
Noodles ric	Cold Holding	39
Ground beef wic	Cold Holding	39
Sliced meat wic	Cold Holding	39
Lasagna wic	Cold Holding	38

**Observed Violations**

**Total #** 4

**Repeated #** 0

20: Raw chicken stored in make line cooler not in proper cold holding temp. Pic stated it has been in there for 3 days. Pic discarded. Diced tomatoes, commercially cooked meat balls not in proper temp range. Make line cooler thermometer on the outside is reading 38, however, i received an ambient temp reading with my thermometer of 61. Pic relocated all tcs foods to wic to quick chill and called a tech. Will not use cooler until fixed and properly reading cold holding temp range 41 or below.

37: Noodles and ground beef on cooling rack placed under ceiling tile that is in extreme poor repair. Ventilation is sticking out and could fall into food product.

41: Utensils stored in room temp water. Scoops with no handle touching food product in cooler.

53: Floors, walls, ceiling all throughout kitchen are in poor repair.



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Establishment Number : 605260060

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management awareness
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observes good hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: (NO) TCS food is not being held hot during inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*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 Tavola

Establishment Number : 605260060

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

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Establishment Number #: 605260060

**Sources**

Source Type: Food Source: Sysco

Source Type: Water Source: Smyrna city

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

aadjabbarov@gmail.com

I will be back out for a follow-up inspection within 10 days to verify all priority item violations have been corrected.