

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 03:04 PM AM / PM Time out 03:21; PM AM / PM 11/04/2022 Establishment # 605229610 Embargoed 0 Inspection Date

Taziki's Mediterranean Cafe

200 Crossing Ln Ste 100

Mount Juliet

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 96 Risk Category О3 04 Follow-up Required O Yes 疑 No

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=)S=≎	orrect	N			
					Compliance Status	cos	R	WT			_
	IN	OUT	NA	NO	Supervision				П	IN	4
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 2	đ
	IN	OUT	NA	NO	Employee Health					7 C	
2	ЭXС	0			Management and food employee awareness; reporting	0	0				Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	4
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 1	ij
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 3	Ŗ
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		2		ś
	IN	OUT	NA	NO	Preventing Contamination by Hands			2	1 2	8	
6	黨	0		0	Hands clean and properly washed	0	0		Ź	2 C	`
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 C	Ξ
	IN	OUT	NA	NO	Approved Source				ا ا	1	_
9	黨	0			Food obtained from approved source	0	0			IN	4
10	0	0	0	×	Food received at proper temperature	0	0		2	4 C	Ξ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	•	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	_
		OUT	NA	NO	Protection from Contamination				2		
13	黛	0	0		Food separated and protected	0	0	4	2	6 8	Ī
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	4
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 C	>

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

the introduction of pathoge

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

inspection R-repeat (violation of the same code provision)								
		Compliance Status	COS	R	W			
	OUT	Utensiis and Equipment						
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	0	Nonfood-contact surfaces clean	0	0	1			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	- :			
49	0	Plumbing installed; proper backflow devices	0	0	-:			
50	0	Sewage and waste water properly disposed	0	0	- 2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0				
53	0	Physical facilities installed, maintained, and clean	0	0				
54	0	Adequate ventilation and lighting; designated areas used	0	0				
	OUT	Administrative Items			Ī			
55	0	Current permit posted	0	0				
56	0	Most recent inspection posted	0	0				
		Compliance Status	YES	NO	W			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- X	0				
58		Tobacco products offered for sale	0	0	1			
59		If tobacco products are sold, NSPA survey completed	0	0				

er. You have the right to request a (10) days of the date of the

11/04/2022

Date

11/04/2022

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

ature of Environmental Health Specialist

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Taziki's Mediterranean Cafe Establishment Name: Taziki's Mediterranean Cafe Establishment Number #: [605229610] 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 been young to juve and age or older. Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. *No Broking" signs or the international "Non-Broking" 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. 3 make from non-enclosed areas is infiltrating into areas where smoking is prohibited. 3 moking observed where smoking is prohibited by the Act. Warewashing Info Machine Name Banitizer Type PPM Temperature (Fahren) Food Temperature Decoription State of Food Temperature (Fahren)										
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	and Temperature									
			State of Food	Temperature (Fah	renhelt)					
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Observed Violations
Total # 4 Repeated # ()
Repeated # ()
35: 42:
42:
43:
45:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Taziki's Mediterranean Cafe	
Establishment Number: 605229610	

Comments/Other Observations	
1: 2: 3: 4:	
5: 6: 7: 8:	29
9: 10: 11: 12:	
14: Item corrected 15: 16: 17: 18: 19:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Item corrected 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
57: 58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Taziki's Mediterranean Cafe					
Establishment Number: 605229610					
Comments/Other Observations (cont'd)					
A -L-Pat					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Name: Taziki's Mediterranean Cafe						
Establishment Number # 605229610						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
See routine inspection for comments						

Establishment Information