TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second s	C. C. C.				PANCA PERUVIAN RESTAURANT									O Farmer's Market Food Unit		7	
Establishment Name						_	Ту;	xe of E	Istabl	ishme							
City					Time i		1.5			_			me o	at 11:45:AIN AM/PM			
Insp					03/19/2024 Establishment # 60526154			_			d 0			L			
,			spec	tion	O Routine	t		O Pro	limin	ary				nsultation/Other		56	
Risk	Cat	legor		Fact	O1 X2 O3 ors are food preparation practices and employee	beh	vior	04	st c	omin	nonly			up Required O Yes X No Number of S to the Centers for Disease Control and Prevent		50	
				as (contributing factors in foodborne illness outbreak	us. P	ubli	c Hei	lth	Inte	rven	tions	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 c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		Γ₽	CO WT	\$=co	rrecte	d on-si	ite dur	ing ins	pection R=repeat (violation of the same code provisio Compliance Status	n) COS	e I	WT
h	IN	OUT	NA	NO			<u> </u>		h	IN	оит	NA	NO	Cooking and Roheating of Time/Temperature	000	~1	
1	黨	0		-	Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
Ļ			NA	NO			0		17		ŏ			Proper reheating procedures for hot holding	8	ŏ	5
23	Â	0			Proper use of restriction and exclusion	ŏ	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	_		NA							0	0	0		Proper cooling time and temperature	0	0	
4	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	00	5	20	X	0	00	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
6	IN 黨	OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			*				Proper date marking and disposition	0		
7	×	0	0	ō	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	O	O	NA	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	×	0	NA	NO	Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0	<u> </u>		Food obtained from approved source		0			IN	OUT	NA	NO	food Highly Susceptible Populations			
10	0 ※	0	0		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
_	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
13				NO	Protection from Contamination Food separated and protected	0	0	4	25	0 戻	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	2	ŏ	1×		Food-contact surfaces: cleaned and sanitized	tŏ			100			NA	NO	Conformance with Approved Procedures	-	-	_
	~	~	<u> </u>]		<u> </u>	0	5		IN	00.	1873					
15		_		J	Proper disposition of unsafe food, returned food not re- served	-	0		27	_		×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_		_	Ĩ	God	Proper disposition of unsafe food, returned food not re- served	0	0	2		0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_		_		God	Proper disposition of unsafe food, returned food not re-	ontro	O I the	2 intro	oduc	o	0 of p	笑 atho		Compliance with variance, specialized process, and HACCP plan	0	0	5
_		_			Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to c T=not in compliance C05=com	O ontro coc	0 the	2 intro	oduc	0 tion	o ofp	笑 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
15	2	0		00	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to c IT=not in compliance COS=corr Compliance Status Safe Food and Water	ontro coto cos	O the n-site R	2 intro Juring WT	oduc	O tion	o ofp (टिइ	义 atho	geni	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	0		
15 2 2	2 8 9	0	Past	OU teurize	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to c T=not in compliance COS=corr Compliance Status Safe Food and Water ed eggs used where required dice from approved source	ontro cox ected cos	0 the R R	2 intro during WT	oduc	O tion	of p	atho	gen:	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			
15	2 8 9	0	Past Wate Varia	OU teurize	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to c IT=not in compliance COS=corr Compliance Status Safe Food and Water ed eggs used where required	ontro ected o cos	0 the R R	2 Intro during WT	pduc inspe	C C C C C C C C C C C C C C C C C C C	ofp (Cl≊ ΩT O Γ	atho	gena nd no	Compliance with variance, specialized process, and HACCP plan chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	cos	R	WT
15 2 2	义 8 9 0	00000	Past Wate Varia	OU teurize er and ance o	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to c T=not in compliance COS=corr Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods	ontro cox ected cos	0 the R R	2 intro during WT	inspe 4	Contraction Contraction		atho	geni nd no icted,	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean	cos 0	R	WT
15 2 2 3	义 8 9 0		Past Wate Varia Prop	ou teurize er ance ance o rol t food	Proper disposition of unsafe food, returned food not re- served	ontro ected c Cos O O O O	O I the D I co I co O O O O O O O O O O	2 arAl during WT 1 2 1	4	O tion Action 5 6 7 0 8		atho ood a onstru /arew ionfoo	gena nd nc icted, ashin d-cor	Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Invater available; adequate pressure		R 0 0 0	WT 1 1 1
15 22 23 3 3 3 3	义 8 9 0 1 1 2 3		Past Wate Varia Prop Plan Appr	ou teurize er and ance o xer co rol t food roved	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to c T=not in compliance COS=corr Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature d properly cocked for hot holding I thawing methods used		0 1 the 1 The	2 ar/Al during WT 1 2 1 2 1 1	44444444444444444444444444444444444444	0 tion Co f f f f f f f f f f f f f f f f f f		atho ood a onstru Varew ionfoo iumbii	gena nd no icted, ashin d-cor d-cor	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities I water available; adequate pressure Italled, proper backflow devices	0 0 0 0	R 0 0 0	WT 1 1 1 2 2
15 22 22 3 3 3	义 8 9 0 1 1 2 3		Past Wate Varia Prop Prop Plan Ther	ou teurize er and ance o xer co rol t food roved	Proper disposition of unsafe food, returned food not re- served	ontro ected c Cos O O O O	O I the D I co I co O O O O O O O O O O	2 ar/Al during WT 1 2 1 2 1	4	0 tion f f f f f f f f f f f f f f f f f f f		atho	gena nd no coted ashin d-cor d cold ng ins	Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Invater available; adequate pressure	0 0 0 0	R 0 0 0 0 0	WT 1 1 1
15 22 23 3 3 3 3	篇 8 9 9 0 1 1 2 3 4		Past Wate Varia Prop contr Plan Ther	ou teurize er and ance o rol t food roved	Proper disposition of unsafe food, returned food not re- served		0 1 the 1 The	2 ar/Al during WT 1 2 1 2 1 1	41 44 44 44 44 44 44 44 44 44 44 44 44 4	0 tion 2.01 6 7 0 8 9 0 1 2		atho ood a onstru varew lonfoo ot and fumbi ewag oilet fi larbaç	gena nd nc cted, ashin d-cor d cold ng ins e and acilitie ge/ref	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure stalled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained		R 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 1 1
15 22 22 33 33 33 33 33 33 33	义 8 9 9 0 1 1 2 3 3 4		Past Wate Varia Prop cont Plan Appr Ther Food	OU teurize ance of rol t food mom	Proper disposition of unsafe food, returned food not re- served	0 control cos cos 0 0 0 0 0 0 0 0 0 0 0 0 0		2 ar/1 during WT 1 2 1 1 1 1 1 1 1	44 44 44 45 55 55	0 tion (Control (Contro (Control (Control (Control (Control (Control (Control		atho ood a onstru varew ionfoo oot and fumbio sevag oolet fi sarbag	gena nd nc ccted, ashin d-cor d cold ng ins e and aciltis ge/ref	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities water available; adequate pressure stalled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 1 1 1 1
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	义 8 9 9 0 1 1 2 3 3 4 5 6		Past Wate Varie Prop contr Plan Ther Food	ou teurize ance o per co rol t food mom d prop	Proper disposition of unsafe food, returned food not re- served COS=corr COS=corr Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot hoking thawing methods used eters provided and accurate Food Identification prevention of Food Contamination codents, and animals not present	0 control		2 arAl during WT 1 2 1 1 1 1 1 1 1 1 2 1 1 1 1 2 1	41 44 44 44 44 44 44 44 44 44 44 44 44 4	0 tion 2.61 5 6 7 0 7 0 8 9 0 1 2 3 2 4		atho ood a onstru varew ionfoo oot and fumbio sevag oolet fi sarbag	gena nd nc ccted, ashin d-cor d cold ng ins e and aciltis ge/ref	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled; proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Italiation and lighting; designated areas used		R 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 1 1
15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 1 2 3 4 5 6 7		Past Wate Varia Prop cont Plan Appr Ther Food	OU teurize ance of ance of rol t food mom d prop cts, ro tamin	Proper disposition of unsafe food, returned food not re- served	0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 1 1 1 1 1 1 1 1 1 1 1 1 1	2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 45 55 55 55	0 tion ction 6 7 0 6 7 0 6 7 0 0 1 0 1 0 0 1 0 0 0 0 0 0 0 0 0 0 0 0 0		ood a ood a onstru arew oolet fi arbag olet fi arbag hysica dequa	gena nd nc icted, ashin d-cor d cold ng ins e and aciltis ge/refi al fac	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities I water available; adequate pressure talled, proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 1 1 1 1
15 22 22 33 33 33 33 33 33 33 33 33	第 8 9 9 0 1 1 2 2 3 3 4 4 5 6 6 7 7 8 9 9		Past Wate Varia Prop conti Plan Appr Ther Food Inset Conti Pers Wipi	ou teurize ance of mom t food mom d prop cts, ro tamin conal of ing clo	Proper disposition of unsafe food, returned food not re- served	0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 45 55 55	0 ttion C 5 6 7 C 8 9 9 0 1 2 2 4 C 5 5 6 7 C 6 7 C 7 C 8 7 C 7 C 8 7 C 7 C 8 C 7 C 8 C 7 C 8		atho ood a onstru varew lonfoo olet fi sarbag olet fi sarbag dequa	gena nd nc cted, ashin d-cor d cold ng ins e and acilitie ge/ref	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled, proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Ites installed, maintained, and clean Intilation and lighting; designated areas used Administrative items It posted Inspection posted Inspection posted Inspection posted Inspection posted Integration		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
15 22 22 33 33 33 33 33 33 33 33 33 33 33	第 8 9 9 0 1 1 2 2 3 4 4 5 5 6 6 7 7 8 9 9 0		Past Wate Varia Prop conti Plan Appr Ther Food Cont Pers Wipi Was	ou teurize ance of mom t food mom d prop cts, ro tamin conal of ing clo	Proper disposition of unsafe food, returned food not re- served A Retail Practices are preventive measures to c Trinot in compliance are preventive measures to c Trinot in compliance COS=com Compliance Status Safe Food and Water ed eggs used where required dice from approved source cobtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature diproperly cocked for hot holding I thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available Prevention of Feed Contamination codents, and animals not present ation prevented during food preparation, storage & display cleanliness	0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 45 55 55 55 55	0 ttion C 5 6 7 C 8 9 9 0 1 2 2 4 C 5 5 6 7 C 6 7 C 7 C 8 7 C 7 C 8 7 C 7 C 8 C 7 C 8 C 7 C 8		atho ood a onstru varew lonfoo olet fi sarbag olet fi sarbag dequa	gena nd nc cted, ashin d-cor d cold ng ins e and acilitie ge/ref	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled, proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Ites installed, maintained, and clean Intilation and lighting; designated areas used Administrative items It posted Inspection posted Inspection posted Inspection posted Inspection posted Integration		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
15 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	演 8 8 9 9 0 1 1 5 5 6 6 7 7 8 9 9 0		Past Wate Varia Prop cont Plan Appr Ther Food Cont Pers Wipi Was	ou teurizo ance o rol t food roved mom d prop cts, ro tamin conal o ing ck hing f	Proper disposition of unsafe food, returned food not re- served COS=corr COS=corr Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature diproperly cooked for hot holding I thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & display cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils ensils; properly stored	0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 ar/1 during WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 56 55 55 55 55 55	0 ttion C 5 6 7 0 7 0 1 2 2 3 2 4 0 7 7 7		atho ood a onstru- varew ionfoo ordet fi arbag ordet fi arbag ordet fi arbag ordet fi arbag ordet fi arbag ordet fi arbag ordet fi arbag	gena nd nc cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac t perm cent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ntact surfaces clean Physical Facilities water available; adequate pressure stalled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
15 22 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	第 第 第 第 第 9 9 0 1 1 2 3 3 4 4 5 5 6 6 7 8 9 9 0 0 1 1 2 3 3 4 4 5 5 6 1 1 2 3 3 4 4 5 5 5 7 6 7 7 8 9 9 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Pass Wate Varia Prop cont Plan Ther Food Inset Wipi Was Uten Sing	ou teurize ance o ance o rol t food t	Proper disposition of unsafe food, returned food not re- served	0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 arAl during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55	0 tion Co 5 6 7 0 5 6 7 0 1 2 2 3 2 4 0 5 7 8 7 8 7 8		atho ood a onstru Varew lonfoo ot and lumbii ewag oilet fi arbas oilet fi arbas	gena nd nc ccted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t perm ccent t perm ccent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italled, proper backflow devices Iwaste water properly disposed Ities installed, maintained, supplied, cleaned Ities installed, maintained, and clean Initiation and lighting; designated areas used Administrative items Init posted Inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
15 22 22 33 33 33 33 33 33 33 33 33 33 33	第 3 3 4 5 6 7 7 8 9 9 0 1 1 2 3 4 4		Past Wate Varia Prop cont Plan Appr Ther Food Inset Cont Pers Wip Was Uten Sing Glov	ou teurize er anc ance o rol t foood mom d prop cts, ro tamin tamin conal o ing ck hing f se ute esits, o	Proper disposition of unsafe food, returned food not re- served	0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55 55 55 55 55 5	0 tion 5 6 7 0 8 9 0 1 2 2 1 2 7 6 7 6 7 7 8 9 9 1 1 7 7 8 9 9 1 1 1 1 1 1 1 1 1 1 1 1 1		atho ood a onstru varew lonfoo ot and ourrent lost re lost re lost re lost re lost re lost re lost re	gena nd nc icted, ashin d-cor d cold ng ins e and aciltis ge/ref all fac iste ve icent t perm icent	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities Ivater available; adequate pressure stalled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0	WT 1 1 1 1 1 1 1 1 1 1 0 WT 0
15 22 23 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 9 0 1 22 3 4 5 6 7 7 8 9 0 1 22 3 4 5 3 4 3 5 3 4 5		Pass Wate Varia Prop cont Plan Ther Food Insee Cont Pers Wip Was Uten Sing Glov	ou teurize ance o ance o rol t fooo rol d prop cts, ro tamin conal o tamin conal o tamin se ute sits, o teurize tamin conal o tamin to ance o tamin conal o tamin tamin conal o tamin ta t	Proper disposition of unsafe food, returned food not re- served	0 control coded coded <td></td> <td>2 arAl during WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>44 44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56</td> <td>O tion C</td> <td></td> <td>atho ood a onstru Varew lonfoo ot and lumbii ewag oilet fi arbas oilet fa arbas oilet fa oilet fa oilet fa oilet fa arbas oile</td> <td>gena nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t perm coent ance t perm cont co pro co pro</td> <td>Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ntact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean entilation and lighting; designated areas used Administrative items nit posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act with TN Non-Smoker Protection Act Muture stalled in special cleaned</td> <td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>WT 1 1 1 1 2 2 1 1 1 1 0 WT 0 wT</td>		2 arAl during WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56	O tion C		atho ood a onstru Varew lonfoo ot and lumbii ewag oilet fi arbas oilet fa arbas oilet fa oilet fa oilet fa oilet fa arbas oile	gena nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t perm coent ance t perm cont co pro co pro	Compliance with variance, specialized process, and HACCP plan R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ntact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean entilation and lighting; designated areas used Administrative items nit posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act with TN Non-Smoker Protection Act Muture stalled in special cleaned	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 1 1 1 1 0 WT 0 wT
15 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 89 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4		Pass Wate Varia Prop cont Plan Ther Food Inset Cont Pers Wip Was In-us Uten Sing Glov	OU teurize ance of ance of rol t food rorowed d prop d prop cts, ro tamin conal of hing to hing to hing to tamin conal of teurise tamin conal of teurise tamin conal cona	Proper disposition of unsafe food, returned food not re- served Of Retail Practices are preventive measures to c Trinot in compliance are preventive measures to c Trinot in compliance Construing Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot hoking thawing methods used eters provided and accurate Food Identification prevention of Food Contamination codents, and animals not present ation prevented during food preparation, storage & display cleanliness proper Use of Utensils nsils; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in suspen mit. Items identified as constituting imminent health hacards shall I recent inspection report in a conspicuous manner. You have the ri ation prevent or proper used and -100, 08-14-711, 08-14-715, 08-14-	0 control coded coded <td></td> <td>2 arAl during WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>44 44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56</td> <td>O tion C</td> <td></td> <td>atho ood a onstru Varew lonfoo ot and lumbii ewag oilet fi arbas oilet fa arbas oilet fa oilet fa oilet fa oilet fa arbas oile</td> <td>gena nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t perm coent ance t perm cont co pro co pro</td> <td>Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities Iwater available; adequate pressure ttalled, proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoce Non-Smoker Protection I in the factor may result in the facto</td> <td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>WT 1 1 1 1 2 2 1 1 1 1 0 WT 0 wT</td>		2 arAl during WT 1 2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56	O tion C		atho ood a onstru Varew lonfoo ot and lumbii ewag oilet fi arbas oilet fa arbas oilet fa oilet fa oilet fa oilet fa arbas oile	gena nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t perm coent ance t perm cont co pro co pro	Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities Iwater available; adequate pressure ttalled, proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean Initiation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoce Non-Smoker Protection I in the factor may result in the facto	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 1 1 1 1 0 WT 0 wT
15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 8 99 0 1 2 3 4 5 6 7 8 9 0 1 22 3 4 5 6 7 8 9 0 1 22 3 4 5		Past Wate Varia Prop contr Plan Appr Ther Food Insee Cont Pers Wipi Was In-us Uten Sing Glov est me st the sectio	OU teurize er and ance (ver co rol t food t food f	Proper disposition of unsafe food, returned food not re- served of Retail Practices are preventive measures to c Trinct in compliance COS+corr Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature d properly cooked for hot hoking I thawing methods used eters provided and accurate Food Identification codents, and animals not present ation prevented during food preparation, storage & display cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils Proper Use of Utensils result, terms identified as constituting immines thealth hazards shall recent inspection report in a complicuous manner. You have the ri "Mot GE-14-715, GE-14-708, GE-14-711, GE-14-715, GE-14-708, GE-14-711, GE-14-715, GE-	0 control coded coded <td></td> <td>2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>A duc PR Inspe 44 44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56</td> <td>O tion Co Co Co Co Co Co Co Co Co</td> <td></td> <td>atho ood a onstru- varew lonfoo ot and lumbii ewag oilet fi iarbag oilet fi oilet fi oilet fi oilet fi oilet fi oi oilet fi oilet fi oilet fi oilet fi oilet fi oi oilet fi oi</td> <td>gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci iste ve t perm cent cont</td> <td>Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities Iwater available; adequate pressure Italed, proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Compliance Status Non-Smokers Protection Act With TN Non-Smoker Protection Act Muth SPA survey completed Repeated wiolation of an identical risk factor may result in revoce to You are required to post the food service establishment permit Iting a written request with the Commissioner within ten (10) days</td> <td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>WT 1 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food of this</td>		2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	A duc PR Inspe 44 44 44 44 44 44 44 56 56 56 56 56 56 56 56 56 56	O tion Co Co Co Co Co Co Co Co Co		atho ood a onstru- varew lonfoo ot and lumbii ewag oilet fi iarbag oilet fi oilet fi oilet fi oilet fi oilet fi oi oilet fi oilet fi oilet fi oilet fi oilet fi oi oilet fi oi	gena nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci iste ve t perm cent cont	Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Pacilities Iwater available; adequate pressure Italed, proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Compliance Status Non-Smokers Protection Act With TN Non-Smoker Protection Act Muth SPA survey completed Repeated wiolation of an identical risk factor may result in revoce to You are required to post the food service establishment permit Iting a written request with the Commissioner within ten (10) days	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food of this
15 2 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8 8 99 0 1 2 3 4 5 6 7 8 9 0 1 22 3 4 5 6 7 8 9 0 1 22 3 4 5		Past Wate Varia Prop contr Plan Appr Ther Food Insee Cont Pers Wipi Was In-us Uten Sing Glov est me st the sectio	OU teurize er and ance (ver co rol t food t food f	Proper disposition of unsafe food, returned food not re- served Of Retail Practices are preventive measures to c Trinot in compliance are preventive measures to c Trinot in compliance Construing Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cocked for hot hoking thawing methods used eters provided and accurate Food Identification prevention of Food Contamination codents, and animals not present ation prevented during food preparation, storage & display cleanliness proper Use of Utensils nsils; properly used and stored fruits and vegetables Proper Use of Utensils misls; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in suspen mit. Items identified as constituting imminent health hacards shall I recent inspection report in a conspicuous manner. You have the ri ation prevent or proper used and -100, 08-14-711, 08-14-715, 08-14-	0 ontro cos cos 0 0 0 0 0 0 0 0 0 0 0 0 0		2 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	L PR impe 44 44 44 44 44 44 55 55 55 55 55 55 55	0 tion A G 6 7 0 8 9 0 1 2 7 8 9 0 1 2 7 8 9 0 1 2 7 8 9 0 0 1 1 2 7 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0		atho ood a onstru- varew lonfoo oot and fumbio ewag oolet fi arbag oolet fi arbag dequa bost re oompli obacc tobacc tobac onstru- tobac obacc tobac	gena nd nc icted, ashin d-cord ng ins e and acilitie ge/ref acilitie ge/ref acilitie ge/ref acilitie ge/ref acilitie ge/ref acilitie ge/ref acilitie cont acilitie aci	Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Itact surfaces clean Physical Facilities Iwater available; adequate pressure Italed, proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Int posted Inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed Admica. MicChal Admication A	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 1 2 2 2 1 1 1 1 0 WT 0 wr food of this

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	1000

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: PANCA PERUVIAN RESTAURANT Establishment Number #: 605261548

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Low temp dish machine	Chlorine	100								

ielt)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				

Observed Violations		
Total # 3 Repeated # 0		
Repeated # ()		
37:		
20.		
39:		
53:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PANCA PERUVIAN RESTAURANT Establishment Number : 605261548

Comments/Other Observations	
L: 2: 3: 4: 5: 5: 5: 6: 7: 8: 9: 10: 11: 12:	
Comments/Other Observations 1: 2: 3: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 26: 27: 26: 27: 28:	

***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: PANCA PERUVIAN RESTAURANT Establishment Number : 605261548

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: PANCA PERUVIAN RESTAURANT Establishment Number # 605261548

Sources		
Source Type:	Source:	

Additional Comments

The critical item #14 mentioned in complete inspection report on 3/07/2024 has been corrected.