

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Rafael's Italian Restaurant

Establishment Number #: 605219119

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)
CL sani bucket	CL	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	38
Low boy	39
Reach in cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pasta	Cold Holding	68
Lasgna (room temperature)	Cooling	100
Mushrooms (room temperature)	Cold Holding	69
Dairy (reach in cooler)	Cold Holding	37
Rice mix (walk in cooler)	Cold Holding	37
Raw hamburger (walk in cooler)	Cold Holding	38
Dairy (walk in cooler)	Cold Holding	38
Sliced tomatoes (low boy)	Cold Holding	38
Sliced steak (low boy)	Cold Holding	38
Sliced green pepper (low boy)	Cold Holding	39
Lasgna	Hot Holding	157
Tomato sauce	Hot Holding	160
Raw chicken	Cooking	180
Dairy (walk in cooler)	Cold Holding	38

Observed Violations

Total # 17

Repeated # 0

1: PIC does not demonstrate control over foodborne illness risk factors at time of routine inspection.

6: No observation of handwashing from establishment employees throughout routine inspection. Food prep employees must wash hands after handling raw products to RTE foods, after restroom use, breaks, coming in from outside etc.

8: Handsoap and paper towels not available in handsink in rear corner of establishment.

11: Raw chicken stored on ground outside of establishment uncovered by walk in cooler. Raw animal products must not be kept outside and stored on the ground to help prevent contamination. 30 pounds of raw chicken embargoed.

14: Numerous food and non food contact surfaces dirty throughout establishment. Adequate cleaning and sanitizing frequency not provided. Outside rear of establishment contains many harborage areas that attract pests. Old dirty equipment, grease buckets, garbage present in outside rear facility. Numerous rodent droppings present on/in food shelves, storage closets, underneath soda fountains, restrooms etc.

20: Cooked pasta noodles, garlic oil mixture, cooked sliced mushrooms held at room temperature for entire routine inspection. TCS foods intended for cold holding must be 41°F or below.

26: Sanitizer bucket 200+ppm CL. CL used as sanitizer must be between 50-100ppm CL.

31: Lasgna left out to cool at room temperature in rear corner of establishment. Not an approved cooling method. Cooked TCS foods not intended to be immediately served must be cooled in a cold holding unit, a ice bath, ice wand etc.

36: Rodent droppings present in many areas of establishment. Rodent urine smell present in some areas of establishment.

37: Multiple TCS foods left uncovered in reach in coolers, low boy coolers, and walk in coolers. Foods held in cold storage must be covered to help prevent contamination.

39: Multiple dirty rags on counters and shelves.

42: Numerous wet containers stacked—must air dry before stacking.

45: Walk in freezer door in poor repair. Does not latch, large gap opening.

47: Unit fan cover in walk in cooler dirty. Multiple reach in cooler/low boy coolers dirty.

52: Multiple 5 gallon buckets with grease and trash stored outside in the open in rear of facility. Trash/waste products must be properly disposed in a waste container.

Observed Violations

Total # 17

Repeated # 0

53: Walk in cooler floor dirty with excessive food debris, excessive food debris in food prep area.

54: Multiple light covers hanging from ceiling in rear of establishment.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rafael's Italian Restaurant

Establishment Number : 605219119

Comments/Other Observations

- 2: (IN): An employee health policy is available.
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.
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
9: Food from approved sources.
10: (NO): No food received during 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.
15: (IN) No unsafe, returned or previously served food served.
16: See temperatures.
17: (NO) No TCS foods reheated during inspection.
18: See temperatures.
19: See temperatures.
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
22: (NO) Time as a public health control is not being used during the inspection.
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.
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: Rafael's Italian Restaurant

Establishment Number : 605219119

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Rafael's Italian Restaurant

Establishment Number #:	605219119
-------------------------	-----------

Sources

Source Type:	Food	Source:	US Foods
--------------	------	---------	----------

Source Type:	Water	Source:	Public
--------------	-------	---------	--------

Source Type:	Source:
--------------	---------

Source Type: _____ Source: _____

Source Type:	Source:
--------------	---------

Additional Comments