

Establishment Name

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Time in 02:48 PM AM / PM Time out 02:57: PM AM / PM

O Temporary O Seasonal

SCORE

10/25/2023 Establishment # 605229610 Embargoed 0 Inspection Date

Taziki's Mediterranean Cafe

200 Crossing Ln Ste 100

**Mount Juliet** 

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

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

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed C					C	OS=co	mect			
					Compliance Status	COS	R	WT		
	IN	OUT	NA	NO	Supervisien				П	IN
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0
	IN	OUT	NA	NO	Employee Health				17	0
2	ЭK	0			Management and food employee awareness; reporting	0	0		1 🗆	
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN
	IN	OUT	NA	NO	Good Hygienic Practices		_		18	200
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	13
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	
		OUT	NA	NO	Preventing Contamination by Hands	Preventing Contamination by Hands				<b>I</b>
6	黨	0		0	Hands clean and properly washed	0	0		22	0
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	120
	IN	OUT	NA	NO	Approved Source				l L~	1 .
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
		OUT	NA	NO	Protection from Contamination				25	
13	Ŕ	0	0		Food separated and protected	0	0	4	26	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## duction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			G	D R	3/A
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	200	provided and advantage of the provided and arrest contract and arrest and arrest and arrest and arrest arrest and arrest arrest and arrest arr	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

		R-repeat (violation of the same code provision Compliance Status	COS	R	W		
	OUT						
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46 O Warewashing facilities, installed, maintained, used, test s			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	7		
49	0	Plumbing installed; proper backflow devices	0	0	- 2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
52	0	Garbage/refuse properly disposed; facilities maintained		0	1		
53	3%	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	Г,		
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	- 100	0			
58		Tobacco products offered for sale	0	0	١		
59		If tobacco products are sold, NSPA survey completed	0	0			

ost recent inspection report in a conspicuous manner. You have the right to request a h 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

DORCIC

10/25/2023

nvironmental Health Specialist

10/25/2023

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

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

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 benefy one (21) years of age or older.  Age-restricted venue does not require each person attempting to gain entry to submit acceptable form or identification.  *No @moking" signs or the international "Non-@moking" 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.  Bmoking observed where smoking is prohibited by the Act.  Warewashing Info  Machine Name  Sanifizer Type  PPM  Temperature (Fahre  Equipment Temperature  Description  State of Food  Temperature (Fahre)									
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Food Temperature  Temperature (Fahre									
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Food Temperature  Temperature (Fahre			•	•					
Food Temperature	Equipment Temperature								
	Description			Temperature ( Fah	renhelt)				
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	Food Temperature								
			State of Food	Temperature ( Fah	renhelt)				

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



Establishment Information	
Establishment Name: Taziki's Mediterranean Cafe	
Establishment Number: 605229610	
Comments/Other Observations	
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Αa	lditi	onal	Com	ments

See last page for additional comments.

<sup>\*\*\*</sup>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.				

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Sources						
Source Type:	Source:					
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Source Type:	Source:					
Additional Comments						

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