

Address

Inspection Date

Risk Category

City

FO

TENNES	SEE DEPAI	RTMENT OF	HEALTH	
OD SERVICE	E ESTABLIS	HMENT INS	PECTION	REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

级 Yes O No

04/05/2024 Establishment # 605314110

La Quinta Inn & Suites Breakfast

120 S Cartwright St

Goodlettsville

Time in 07:45 AM AM / PM Time out 08:30; AM

Embargoed 0

O Follow-up O Preliminary Purpose of Inspection ■ Routine O Complaint O Consultation/Other О3

Number of Seats 50

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S =cor	recte	d on-si	te dur	ing
_	_		_		Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	N
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	XX	7
	IN	OUT	NA	NO	Employee Health		-		17		ō	õ	×
2	100	0			Management and food employee awareness: reporting	0	0						Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	X	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	黨	0	0	┖
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	245	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	Г
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	×	·
7	933	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	"	_	_		L,
'			•	_	alternate procedures followed	_	_			IN	OUT	NA	N
8	0	200			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M	
		OUT	NA	NO	Approved Source		_	=		_	_		ш
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	200	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	•	_	(40)	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	N
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X	П
13	0	0	窳		Food separated and protected	0	0	4	26	2	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X	

	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	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	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
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	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	r
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	ŀ
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	·
	OUT	Proper Use of Utensils	\top		T
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	_		0	0	ь.
43	0	Childre-aperalistic-pervice arrives, broberry stored, asea		-	

spect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT	
	OUT	Utensiis and Equipment				
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	題	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	2	
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	0	1	
53	0	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	0	
56	0	Most recent inspection posted	0	0	۰	
		Compliance Status	YES	NO	WT	
	Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

04/05/2024

Date Signature of Environmental Health Specialist

04/05/2024

Signature of Person In Charge

Date

RDA 629

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Quinta Inn & Suites Breakfast
Establishment Number # | 605314110

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 wenty-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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Manual	QA						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
True refrigerator in kitchen	40			
Upright freezer	0			
Refrigerator in serving area	34			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Eggs in warmer in kitchen	Hot Holding	138
Gravy and sausage in refrigerator	Cold Holding	38
Sausage patties in refrigerator	Cold Holding	38
Eggs in warmer in dining area	Hot Holding	154
Chicken patties in dining area	Hot Holding	139
Gravy and sausage meat in warmer	Hot Holding	156
Milk in dining room in refrigerator	Cold Holding	36

Observed Violations
Total # B
Repeated # ()
8: No hand dink kitchen. It was removed. (CA) Must be replace asap
8: No soap to wash hands in dispenser (CA) replace
46: No chemical test strips

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605314110

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy
- 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: Observed employee wash hands at three compartment sink. This is a temporary fix until hand sink install
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See food source
- 10: (NO): No food received during inspection.
- 111 ·
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw animal products
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling is done
- 19: See food temperature chart
- 20: See food source
- 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:

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: La Quinta Inn & Suites Breakfast	
Establishment Number: 605314110	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

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Establishment Name: La Establishment Number #:	Quinta Inn & Suites E	Breakfast		
Semonarilleri (Vollide) W.	605314110			
Sources				7
Source Type:	Water	Source:	City	
Source Type.	vvalei	Source.	City	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			