## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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|------|--|--|--|---|--|--|---|---|---|--|---|--|--|---|---|---|---|--|
| 2    |  | 2794   | - Carlo  |   |  |  |   |   |   |  |   |  |  |   |   |   |   |  |
|      |  |  |  |   | La Hacienda Meican Restaurant  |  |   |   |   |  |   |  |  |   | Farmer's Market Food Unit     @ Permanent O Mobile  |   |   |  |
| Es   | tablis   | hm   | ent Na   |   |  |  |   |   |   |  | Ty;   | pe of  | Establ   | ishme   | ent KPermanent O Mobile   |   |   |  |
| Ad   | dress  | 5  |  |   | 3170 Village Shop Dr.  |  |   |   |   |  |   |  |  |   | O Temporary O Seasonal  |   |   |  |
| Cit  | у  |  |  |   | Memphis T  | îme in   | 02  | <u>2:4</u>  | 0 F   | PM   | _ A   | M/P  | M Ti   | me o  | ut 02:55: PM AM/PM  |   |   |  |
| Ins  | pecti  | ion (  | Date   |   | 07/05/2022 Establishment # 60522   | 0118   |   |   | _   | Emba   | argoe   | d Q  | 000  |   |   |   |   |  |
| Pu   | rpose  | e of   | Inspec   | tion  | ORoutine 猶Follow-up OCom   | plaint   |   |   | _   | elimir   |   |  |  | Cor   | nsultation/Other  |   |   |  |
| Ris  | ik Ca  | teg  | ony  |   | O1 第2 O3   |  |   |   | <b>O</b> 4  |  |   |  | F  | -wollo  | up Required 🕱 Yes O No Number of  | Seats   | 0   |  |
| Г    |  |  |  |   |  |  |   |   |   |  |   |  |  |   | to the Centers for Disease Control and Preve  |   | _   |  |
|      |  |  |  | as c  | FOODBORNE ILLNES   |  |   |   |   |  |   |  |  |   | control measures to prevent illness or injury.  |   |   |  |
|      |  | (I   | Mark de  | algnet  |  |  |   |   |   |  |   |  |  |   | ach item as applicable. Deduct points for category or subca   | tegory.   | )   |  |
| F    | N⊨in (   | comp   | pliance  |   | OUT=not in compliance NA=not applicable NO=not of<br>Compliance Status   | observed<br>I C  | _   | R   |   | )S=co  | rrecte  | d on-t   | site dur   | ing ins   | spection R=repeat (violation of the same code provi<br>Compliance Status  |   | R   | WT   |
| F    | IN   | OU   | JT NA  | NO  | Supervision  |  | ~~~   | -   |   | F  | IN  | ουτ  | NA   | NO  | Cooking and Reheating of Time/Temperature   | 000   | ~   |  |
| 5    | 8  | 6  | ,  |   | Person in charge present, demonstrates knowledge, a  | ind  | 0   | 0   | 5   | 10   | 0   |  |  |   | Control For Safety (TCS) Foods Proper cooking time and temperatures   |   |   |  |
|      | IN   | OU   | JT NA  | NO  | Employee Health  |  |   |   |   |  | 8   |  |  |   | Proper reheating procedures for hot holding   | ő   | 00  | 5  |
| 23   | X  |  | _  |   | Management and food employee awareness: reporting<br>Proper use of restriction and exclusion   |  | 0   | 0   | 5   |  | IN  | ουτ  | NA   | NO  | Cooling and Holding, Date Marking, and Time as  |   |   |  |
| Ľ    |  | -  | JT NA  | NO  | Good Hygienic Practices  | -  | -   | _   | _   | 18   | ×   | 6  | 0  | 0   | Public Health Control Proper cooling time and temperature   | -   | ा   |  |
| 4    | X  | 0  | >  | 0   | Proper eating, tasting, drinking, or tobacco use   |  | 0   | 0   | 5   | 19   | 12  | 0  | 0  |   | Proper hot holding temperatures   | 0   | 0   |  |
| 5    | XX<br>IN   |  | JT NA  |   | No discharge from eyes, nose, and mouth<br>Preventing Contamination by Hands   | _  | 0   | 0   | Ť   |  | 14  | 8  |  | 0   | Proper cold holding temperatures<br>Proper date marking and disposition   | 8   | 8   | 5  |
| 6    |  | 0  |  |   | Hands clean and properly washed  |  | 0   | 0   |   | 22   | _   | ō  | X  | ō   | Time as a public health control: procedures and records   | o   | ō   |  |
| 7    | 鬣  | 0  | 0  | 0   | No bare hand contact with ready-to-eat foods or appro<br>alternate procedures followed   | wed  | 0   | 0   | 5   | -  | IN  | OUT  | 1  | -   | Consumer Advisory   | -   | _   |  |
| 8    |  |  |  |   | Handwashing sinks properly supplied and accessible   |  | 0   | 0   | 2   | 23   | _   | 0  | 12   |   | Consumer advisory provided for raw and undercooked  | 0   | 0   | 4  |
| 9    |  |  | JT NA  | NO  | Approved Source Food obtained from approved source   | -+   | 0   | 0   | -   | -  | IN  | OUT  |  | NO  | food<br>Highly Susceptible Populations  | +-  | -   |  |
| 10   | 0  | 0  | 0  | 122   | Food received at proper temperature  |  | 0   | 0   |   | 24   | -   | 0  | 88   |   | Pasteurized foods used; prohibited foods not offered  | 0   | ि   | 5  |
| 11   | 1000   | 0  |  | -   | Food in good condition, safe, and unadulterated<br>Required records available: shell stock tags, parasite  |  | 0   | 0   | 5   | Ē  | _   | -  | -  |   |   | Ť   |   | -  |
| 12   |  | 0  | 1  | 0   | destruction  |  | 0   | 0   |   | ~  | IN  | 001  |  | NO  | Chemicals   |   |   |  |
| 13   |  |  | D O  | NO  | Protection from Contamination Food separated and protected   |  | 0   | ο   | 4   | 25   | <b>0</b><br>家   | 8  | X  | J   | Food additives: approved and properly used<br>Toxic substances properly identified, stored, used  | 8   | 응   | 5  |
|      | õ  |  |  | 1   | Food-contact surfaces: cleaned and sanitized   |  | ŏ   | ŏ   | 5   |  |   |  | NA   | NO  | Conformance with Approved Procedures  | Ť   |   |  |
| 15   | 麗  | 0  | >  |   | Proper disposition of unsafe food, returned food not re<br>served  | -  | 0   | 0   | 2   | 27   | 0   | 0  | 8  |   | Compliance with variance, specialized process, and<br>HACCP plan  | 0   | 0   | 5  |
| μ    |  |  |  | -   |  |  |   | _   | _   | _  |   | -  |  | _   |   | -   |   | _  |
| ╘    |  |  |  | Goo   | d Retail Practices are preventive measures   |  |   |   |   |  |   | _  |  | geni  | s, chemicals, and physical objects into foods.  |   |   |  |
|      |  |  |  | - 011   | T=not in compliance COS  | G<br>S=correcte  |   |   |   |  |   |  | 5  |   | R-repeat (violation of the same code provision)   |   |   |  |
| E    |  | _  |  |   | Compliance Status  |  |   | R   |   | Ē  |   |  |  |   | Compliance Status   | COS   | R   | WT   |
| H    | 28   | OU   |  | eurize  | Safe Food and Water<br>ad eggs used where required   |  | 0   | 0   | 1   |  |   | TUK  | lood a   | nd no   | Utensils and Equipment<br>infood-contact surfaces cleanable, properly designed.   | -   |   |  |
|      | 29   | Ō  |  | er and  | fice from approved source  |  | ŏ   | 0   | 2   | 4  | 5   | 0 1  |  |   | and used  | 0   | 이   | 1  |
| H    | 30   | 0  |  |   |  |  | <u> </u>  |   |   |  | _   |  | A DELET  |   |   | +   |   | 1  |
|      | _  | OU   | Vari   | ance o  | obtained for specialized processing methods<br>Food Temperature Control  |  | ŏ   | 0   | 1   | 4  | 6   | - 1  |  |   | g facilities, installed, maintained, used, test strips  | 0   | 0   |  |
|      | 31   | -  | Vari   | xer co  | Food Temperature Control oling methods used; adequate equipment for temperature  |  | 0   |   | 1   | 4  | 7   | 0  | Narew  | ashin   | g facilities, installed, maintained, used, test strips<br>ntact surfaces clean  | 0<br>0  |   | 1  |
|      | 31   | 0  | Prop<br>cont   | xer cox   | Food Temporature Control<br>oling methods used; adequate equipment for temperatu   | ure  | 0   | 0   | 1   | 4  | 7   |  | Varew  | ashin<br>d-cor  | ntact surfaces clean Physical Facilities  | 0   | 0   |  |
| _    | 31<br>32<br>33   | 0  | Prop<br>cont<br>Plan   | xer coo<br>rol<br>t food  | Food Temperature Control   | ure  | 0   |   | 1   |  | 7<br>7<br>8   |  | Varew<br>Nonfoc  | ashin<br>d-cor<br>d cold  | ntact surfaces clean  | 0   |   | 2  |
|      | 32   | 000  | Prop<br>cont<br>Plan<br>Plan<br>App  | er co<br>rol<br>t food<br>roved   | Food Temperature Control<br>oling methods used; adequate equipment for temperature<br>properly cooked for hot holding<br>thawing methods used<br>eters provided and accurate   | ure  | 000   | 0   | 1 2 1   | 4 4 5  | 7<br>8<br>9<br>0  |  | Narew<br>Nonfoo<br>Hot an<br>Plumbi<br>Sewag   | d-cor<br>d cold<br>ng ins<br>e and  | Intact surfaces clean   Physical Facilities  I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed  | 0 0 0 0 0   | 0<br>0<br>0   | 2 2 2 2  |
|      | 32<br>33<br>34   | 0000000  | Vari<br>Prop<br>cont<br>Plan<br>App<br>C The<br>J  | er co<br>rol<br>t food<br>roved<br>mome   | Food Temperature Control<br>oling methods used; adequate equipment for temperature<br>properly cooked for hot holding<br>thawing methods used<br>eters provided and accurate<br>Food Identification  | ure  | 0000  | 0<br>0<br>0<br>0  | 1 2 1 1 1   | 4 4 5 5  | 7<br>7<br>8<br>9<br>0   |  | Varew<br>Nonfoo<br>Hot an<br>Plumbi<br>Sewag<br>Toilet fi  | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie   | htact surfaces clean<br>Physical Facilities<br>I water available; adequate pressure<br>stalled; proper backflow devices<br>I waste water properly disposed<br>es: properly constructed, supplied, cleaned   | 0<br>0<br>0<br>0<br>0   | 0<br>0<br>0<br>0  | 2<br>2<br>2<br>1   |
|      | 32<br>33   | 000000000000000000000000000000000000000  | Vari<br>Prop<br>cont<br>Plan<br>Plan<br>App<br>(The<br>J<br>Foo  | er co<br>rol<br>t food<br>roved<br>mome   | Food Temperature Control oling methods used; adequate equipment for temperatu i properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records availab  | ure  | 000   | 0<br>0<br>0   | 1<br>2<br>1   | 4<br>4<br>5<br>5   | 7<br>8<br>9<br>0<br>1<br>2  |  | Varew<br>Nonfoc<br>Hot an<br>Plumbi<br>Sewag<br>Foilet fi<br>Garba;  | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/ref   | Atact surfaces clean  | 0<br>0<br>0<br>0<br>0<br>0<br>0   | 0<br>0<br>0<br>0<br>0   | 2<br>2<br>2<br>1   |
|      | 32<br>33<br>34<br>35   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0      | Vari<br>Prop<br>cont<br>Plan<br>App<br>C The<br>JT<br>C Foo<br>JT  | er cor<br>rol<br>t food<br>roved<br>mome<br>d prop  | Food Temperature Control oling methods used; adequate equipment for temperatu properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records availal Prevention of Food Contamination   | ble  | 0000  | 0<br>0<br>0<br>0  | 1 2 1 1 1 1 1   | 4<br>4<br>5<br>5<br>5  | 7<br>8<br>9<br>0<br>1<br>2<br>3   |  | Varew<br>Vonfoo<br>Plumbi<br>Sewag<br>Toilet f<br>Sarba;<br>Physic   | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/ref   | htact 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 ilities installed, maintained, and clean  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0  | 0<br>0<br>0<br>0<br>0<br>0  | 2<br>2<br>2<br>1   |
|      | 32<br>33<br>34<br>35<br>36   | 0<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2 | Vari<br>Prop<br>cont<br>Plan<br>App<br>The<br>T<br>Foo<br>T<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo<br>foo  | er coo<br>rol<br>t food<br>mome<br>d prop<br>cts, ro  | Food Temperature Control oling methods used; adequate equipment for temperatu i properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erfy labeled; original container; required records availal Prevention of Food Contamination edents, and animals not present   | ble  | 0 0 0 0 0 0   | 0<br>0<br>0<br>0<br>0   | 1 2 1 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2   | 4<br>4<br>5<br>5   | 7<br>8<br>9<br>0<br>1<br>2<br>3<br>2<br>4   |  | Varew<br>Vonfoo<br>Plumbi<br>Sewag<br>Toilet f<br>Sarba;<br>Physic   | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/ref   | the 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     ities installed, maintained, and clean     entilation and lighting; designated areas used   | 0<br>0<br>0<br>0<br>0<br>0<br>0   | 0<br>0<br>0<br>0<br>0   | 2<br>2<br>2<br>1   |
|      | 32<br>33<br>34<br>35<br>36<br>37   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0      | Vari<br>Pros<br>cont<br>Plan<br>Plan<br>App<br>The<br>The<br>The<br>The<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont                | er cor<br>rol<br>t food<br>mome<br>d prop<br>cts, ro<br>tamina  | Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erry labeled; original container; required records availat Prevention of Food Contamination edents, and animals not present ation prevented during food preparation, storage & disp   | ble  | 0 0 0 0 0 0 0   | 0<br>0<br>0<br>0<br>0   | 1<br>2<br>1<br>1<br>1<br>2<br>1   | 4<br>4<br>5<br>5<br>5<br>5<br>5  | 7<br>8<br>9<br>0<br>1<br>2<br>3<br>2<br>4<br>2  |  | Varew<br>Nonfoo<br>Plumbi<br>Sewag<br>Foilet fi<br>Sarbaş<br>Physic<br>Adequi  | ashin<br>d-cor<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci   | htact surfaces clean  Physical Facilities  d water available; adequate pressure stalled; proper backflow devices  waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ittes installed, maintained, and clean entilation and lighting; designated areas used  Administrative Items  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0   | 0<br>0<br>0<br>0<br>0<br>0  | 2<br>2<br>2<br>1   |
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|      | 32<br>33<br>34<br>35<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43   |  | Vari<br>Trop<br>Cont<br>Plan<br>Plan<br>App<br>App<br>Foo<br>Tro<br>Foo<br>Tro<br>Plan<br>Plan<br>App<br>App<br>Cont<br>Tro<br>Plan<br>Plan<br>App<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Tro<br>App<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>C | er coo<br>rol<br>t food<br>roved<br>d prop<br>cts, ro<br>tamina<br>conal co<br>ng clo<br>hing fi<br>se uter<br>ssits, e<br>le-use   | Food Temperature Control  oling methods used; adequate equipment for temperatu  properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  verly labeled; original container; required records availal  Prevention of Food Contamination  vdents, and animals not present ation prevented during food preparation, storage & disp cleanliness this; properly used and stored fruits and vegetables  Proper Use of Utensils Insils; properly stored aquipment and linens; properly stored, dried, handled stingle-service articles; properly stored, used   | ble  |   |   | 1 2 1 1 1 1 2 1 1 1 1 1 1 1 1 1   | 444555555555555555555555555555555555555  | 7<br>6<br>8<br>9<br>0<br>1<br>2<br>3<br>3<br>4<br>5<br>5<br>5<br>7  |  | Warew<br>Norfoo<br>Hot an<br>Plumbi<br>Sewag<br>Foilet f<br>Sarbaş<br>Physic<br>Adequi<br>Durren<br>Most re<br>Compli  | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>ate ve<br>ecent<br>ance co pro   | that surfaces clean     Physical Facilities     iwater available; adequate pressure     stalled; proper backflow devices     iwaste water properly disposed     is: properly constructed, supplied, cleaned     use properly disposed; facilities maintained     ities installed, maintained, and clean     entilation and lighting; designated areas used     Administrative items nit posted     inspection posted     Compliance Status     Non-Smoker Protection Act  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0                          | 2<br>2<br>1<br>1<br>1<br>1<br>0<br>WT  |
|      | 32<br>33<br>34<br>35<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43<br>44   |  | Vari<br>Prop<br>cont<br>Pian<br>Prop<br>cont<br>Pian<br>App<br>Con<br>Con<br>Con<br>Con<br>Vip<br>Vip<br>Vip<br>Vip<br>Vip<br>Vip<br>Vip<br>Vip  | er coo<br>rol<br>t food<br>troved<br>d prop<br>cts, ro<br>cts, ro<br>cal o<br>ng clo<br>hing f<br>se ute<br>sils, e<br>le-use<br>ves us   | Food Temperature Control oling methods used; adequate equipment for temperatu i properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records availat Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & disp cleanliness eths; properly used and stored fruits and vegetables Proper Use of Utensilis nsils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ed properly  | ble  |   |   | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 4<br>4<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5           | 7<br>6<br>8<br>9<br>0<br>1<br>2<br>3<br>3<br>4<br>5<br>6<br>7<br>8<br>9<br>9<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  |  | Varew<br>Vorfoc<br>Plumbi<br>Sewag<br>Foilet f<br>Sarbaş<br>Foilet f<br>Adequi<br>Zorren<br>Zorren<br>Zornpli<br>Cobacc<br>Flobacc   | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al fac:<br>acilitie<br>ge/refi<br>al fac:<br>cont<br>t perm<br>ecent  | Administrative Items     Administrative Items     Non-Smokers Protection Act     with TN Non-Smoker Protection Act     ducts are sold, NSPA survey completed  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0      | 2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT   |
| Fail | 32<br>33<br>34<br>35<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43<br>44<br>44<br>44<br>44<br>44                               |  | Vari   | er coo<br>rol<br>t food<br>roved<br>mome<br>d prop<br>cts, ro<br>tamina<br>conal o<br>ng clo<br>ng clo<br>ng clo<br>ng clo<br>sits, e<br>le-use<br>ves us<br>viola<br>t pen<br>y viola  | Food Temperature Control  oling methods used; adequate equipment for temperatu  i properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  prevention of Food Contamination  certy labeled; original container; property stored  celanliness  this; properly used and stored  rules and vegetables  Proper Use of Utensilis  nsils; properly stored  equipment and linens; properly stored, dried, handled  a/single-service articles; properly stored, used  ed properly  ations of risk factor items within ten (10) days may result in  nit, items identified as constituting imminent health hazerds  | ble  |   |   | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 4<br>4<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5 | 7<br>6<br>8<br>9<br>0<br>1<br>1<br>2<br>3<br>3<br>4<br>5<br>6<br>7<br>8<br>9<br>7<br>8<br>9<br>9<br>0<br>1<br>1<br>2<br>5<br>6<br>7<br>8<br>9<br>0<br>0<br>1<br>1<br>2<br>5<br>6<br>6<br>6<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7           |  | Warew<br>Vorfoo<br>Hot ann<br>Plumbi<br>Sewag<br>Foilet f<br>Sarbaş<br>Physic<br>Adequi<br>Ourren<br>Most re<br>Compli<br>Tobaco<br>F tobac  | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>ate ve<br>t permit<br>coent<br>ance<br>co pro<br>coo pro   | Administrative items     Non-Smoker Protection Act     With TN Non-Smoker Protection Act     ducts offered for sale     oducts are sold, NSPA survey completed  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 |   | 2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT<br>0                                   |
| Fail | 32<br>33<br>34<br>35<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43<br>44   |  | Vari<br>Vari<br>Prop<br>cont<br>Plan<br>App<br>App<br>Foo<br>Foo<br>T<br>Con<br>Con<br>Con<br>Con<br>D<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con   | er coo<br>rol<br>t food<br>roved<br>d prop<br>cts, ro<br>d prop<br>cts, ro<br>tamina<br>conal c<br>ng clo<br>hing fi<br>se ute<br>sists, e<br>le-use<br>ves us<br>v viola<br>t permost  | Food Temperature Control  oling methods used; adequate equipment for temperatu  i properly cooked for hot holding thawing methods used eters provided and accurate  Food Identification  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  Prevention of Food Contamination  certy labeled; original container; required records availal  prevention of Food Contamination  certy labeled; original container; property stored  celanliness  this; properly used and stored  rules and vegetables  Proper Use of Utensilis  nsils; properly stored  equipment and linens; properly stored, dried, handled  a/single-service articles; properly stored, used  ed properly  ations of risk factor items within ten (10) days may result in  nit, items identified as constituting imminent health hazerds  | ble  |   |   | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 4<br>4<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5 | 7<br>6<br>8<br>9<br>0<br>1<br>1<br>2<br>3<br>3<br>4<br>5<br>6<br>7<br>8<br>9<br>7<br>8<br>9<br>9<br>0<br>1<br>1<br>2<br>5<br>6<br>7<br>8<br>9<br>0<br>0<br>1<br>1<br>2<br>5<br>6<br>6<br>6<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7           |  | Warew<br>Vorfoo<br>Hot ann<br>Plumbi<br>Sewag<br>Foilet f<br>Sarbaş<br>Physic<br>Adequi<br>Ourren<br>Most re<br>Compli<br>Tobaco<br>F tobac  | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>ate ve<br>t permit<br>coent<br>ance<br>co pro<br>coo pro   | Administrative Items     Non-Smoker Protection Act     With TN Non-Smoker Protection Act     ducts offered for sale     outputs of a survey completed   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 |   | 2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT<br>0                                   |
| Fail | 32<br>33<br>34<br>35<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43<br>44   |  | Vari<br>Vari<br>Prop<br>cont<br>Plan<br>App<br>App<br>Foo<br>Foo<br>T<br>Con<br>Con<br>Con<br>Con<br>D<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con   | er coo<br>rol<br>t food<br>roved<br>d prop<br>cts, ro<br>d prop<br>cts, ro<br>tamina<br>conal c<br>ng clo<br>hing fi<br>se ute<br>sists, e<br>le-use<br>ves us<br>v viola<br>t permost  | Food Temperature Control  oling methods used; adequate equipment for temperature  properly cocked for hot holding thawing methods used eters provided and accurate  Food Identification  cerly labeled; original container; required records availat  Prevention of Food Contamination  cdents, and animals not present ation prevented during food preparation, storage & disp cleanliness  ths; properly used and stored ruts and vegetables  Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled assingle-service articles; properly stored, used used properly  ations of risk factor items within ten (10) days may result in thet. Items identified as conspicuous manner. You have 1-703, 68-14-708, 68-14-708, 68-14-718, 68-14 | ble<br>ble<br>suspensid<br>shall be c<br>e the right<br>(8-14-716,                             |   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 4<br>4<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5 | 7<br>6<br>8<br>9<br>0<br>1<br>1<br>2<br>3<br>3<br>4<br>5<br>6<br>7<br>8<br>9<br>7<br>8<br>9<br>9<br>0<br>1<br>1<br>2<br>5<br>6<br>7<br>8<br>9<br>0<br>0<br>1<br>1<br>2<br>5<br>6<br>6<br>6<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7           |  | Warew<br>Vorfoo<br>Hot ann<br>Plumbi<br>Sewag<br>Foilet f<br>Sarbaş<br>Physic<br>Adequi<br>Ourren<br>Most re<br>Compli<br>Tobaco<br>F tobac  | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>ate ve<br>t permit<br>coent<br>ance<br>co pro<br>coo pro   | Administrative items     Non-Smoker Protection Act     With TN Non-Smoker Protection Act     ducts offered for sale     oducts are sold, NSPA survey completed  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT<br>0<br>0<br>WT                        |
| Fail | 32<br>33<br>34<br>35<br>35<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43<br>44<br>44<br>44<br>44<br>40<br>41<br>42<br>43<br>44 |  | Vari<br>Vari<br>Prop<br>cont<br>Plan<br>Plan<br>Prop<br>Cont<br>Plan<br>Prop<br>Cont<br>Plan<br>Prop<br>Cont<br>Plan<br>Prop<br>Cont<br>Plan<br>Prop<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>C  | er coo<br>rol<br>t food<br>roved<br>mome<br>d prop<br>cts, ro<br>tamina<br>conal c<br>ng clo<br>hing f<br>hing f<br>ise ute<br>sists, e<br>le-use<br>ves us<br>v viola<br>s t per<br>sists, e<br>ro<br>tamina<br>conal c<br>s s s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s   | Food Temperature Control           oling methods used; adequate equipment for temperatulation           I properly cooked for hot holding           thawing methods used           eters provided and accurate           Food Identification           verty labeled; original container; required records availal           Prevention of Food Contamination           odents, and animals not present           ation prevented during food preparation, storage & disp           cleanliness           this; properly used and stored           ruits and vegetables           Proper Use of Utensils           nsils; properly stored           equipment and linens; properly stored, dried, handled           aligns, stratified as constituting imminent health hazards           recent inspection report in a conspicuous manner. You have           *703, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 6   | ble  |   |   | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 4<br>4<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5 | 7<br>6<br>8<br>9<br>0<br>1<br>1<br>2<br>3<br>3<br>4<br>5<br>6<br>7<br>8<br>9<br>9<br>0<br>1<br>1<br>2<br>5<br>6<br>7<br>8<br>9<br>9<br>0<br>1<br>1<br>2<br>5<br>6<br>6<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7<br>7                               |  | Warew<br>Vorfoo<br>Plumbi<br>Sewag<br>Foilet f<br>3arbas<br>Physic<br>Adequi<br>Compli<br>Tobac<br>Compli<br>Tobac<br>Compli<br>Tobac<br>Compli<br>Tobac   | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al fac<br>ate ve<br>t permit<br>coent<br>ance<br>co pro<br>coo pro<br>coo pro   | Administrative items     Model of the food service establishment per  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT<br>0<br>0<br>WT<br>0<br>2022 |
| Fail | 32<br>33<br>34<br>35<br>35<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43<br>44<br>44<br>44<br>44<br>40<br>41<br>42<br>43<br>44 |  | Vari<br>Vari<br>Prop<br>cont<br>Plan<br>App<br>App<br>Foo<br>Foo<br>T<br>Con<br>Con<br>Con<br>Con<br>D<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con<br>Con   | er coo<br>rol<br>t food<br>roved<br>mome<br>d prop<br>cts, ro<br>tamina<br>conal c<br>ng clo<br>hing f<br>hing f<br>ise ute<br>sists, e<br>le-use<br>ves us<br>v viola<br>s t per<br>sists, e<br>ro<br>tamina<br>conal c<br>s s s<br>tamina<br>conal c<br>s s<br>tamina<br>conal c<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s | Food Temperature Control           oling methods used; adequate equipment for temperatulation           I properly cooked for hot holding           thawing methods used           eters provided and accurate           Food Identification           werly labeled; original container; required records available           Prevention of Food Contamination           odents, and animals not present           ation prevented during food preparation, storage & disp           cleanliness           others; properly used and stored           truts and vegetables           Proper Use of Utensils           msils; properly stored           equipment and linens; properly stored, dried, handled           avaingle-service articles; properly stored, used           ued properly           stions of risk factor items within ten (10) days may result in mit, items identified as constituting imminent health hazards recent inspection report in a conspicuous manner. You have           articles           artis and vegetables           artic  | ble<br>ble<br>suspensid<br>shall be c<br>o the right<br>60-14-716<br>07/05                     |   |   | 1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 4<br>4<br>4<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5<br>5 | 7<br>6<br>8<br>9<br>0<br>1<br>2<br>3<br>3<br>4<br>5<br>5<br>6<br>7<br>8<br>9<br>0<br>1<br>1<br>2<br>5<br>6<br>7<br>8<br>9<br>0<br>0<br>1<br>1<br>2<br>5<br>6<br>7<br>8<br>9<br>0<br>0<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1 |  | Warew<br>Vorfoo<br>Plumbi<br>Sewag<br>Foilet fi<br>Sarbaş<br>Physici<br>Curren<br>Most re<br>Compli<br>Tobacc<br>Fitobac<br>Compli<br>Tobacc<br>Fitobac  | ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitic<br>ge/ref<br>al fac<br>inte ve<br>cont<br>t permit<br>cont<br>f cost<br>ance<br>co pro<br>co pro<br>co pro<br>co pro<br>co pro<br>co pro<br>co pro  | that 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 ittes 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 ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in rev  . You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) de  mutal Health Specialist  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT<br>0<br>0<br>WT                        |
| Fail | 32<br>33<br>34<br>35<br>35<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43<br>44<br>44<br>44<br>44<br>40<br>41<br>42<br>43<br>44 |  | Vari<br>Vari<br>Prop<br>cont<br>Plan<br>Plan<br>Prop<br>Cont<br>Plan<br>Prop<br>Cont<br>Plan<br>Prop<br>Cont<br>Plan<br>Prop<br>Cont<br>Plan<br>Prop<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>Cont<br>C  | er coo<br>rol<br>t food<br>roved<br>mome<br>d prop<br>cts, ro<br>tamina<br>conal c<br>ng clo<br>hing f<br>hing f<br>ise ute<br>sists, e<br>le-use<br>ves us<br>v viola<br>s t per<br>sists, e<br>ro<br>tamina<br>conal c<br>s s s<br>tamina<br>conal c<br>s s<br>tamina<br>conal c<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s<br>s | Food Temperature Control           oling methods used; adequate equipment for temperatulation           I properly cooked for hot holding           thawing methods used           eters provided and accurate           Food Identification           werly labeled; original container; required records available           Prevention of Food Contamination           odents, and animals not present           ation prevented during food preparation, storage & disp           cleanliness           others; properly used and stored           truts and vegetables           Proper Use of Utensils           msils; properly stored           equipment and linens; properly stored, dried, handled           avaingle-service articles; properly stored, used           ued properly           stions of risk factor items within ten (10) days may result in mit, items identified as constituting imminent health hazards recent inspection report in a conspicuous manner. 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You are required to post the food service establishment per  fing a written request with the Commissioner within ten (10) dep  Table Administrative Items  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0 | 2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT<br>0<br>0<br>WT<br>0<br>2022      |

| PH-2267 (Rev. 6-15)  | Free food safety training classes are available each month at the county health department. |              |                         |        |  |
|----------------------|---|--------------|-------------------------|--------|--|
| P192201 (1094. 0=10) | Please call (   | ) 9012229200 | to sign-up for a class. | RDA 62 |  |

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



#### Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number #: 605220118

| ISPA Survey – To be completed if #57 is "No"   |  |
|--|--|
| ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are<br>wenty-one (21) years of age or older. |  |
| ge-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.  |  |
| arage type doors in non-enclosed areas are not completely open.  |  |
| ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.  |  |
| moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.   |  |
| moking observed where smoking is prohibited by the Act.  |  |

| Warewashing Info |                |     |                          |  |  |  |  |  |  |  |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |  |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |  |
| Walk in cooler        | 43                       |  |  |  |  |  |
|                       |                          |  |  |  |  |  |
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|                       |                          |  |  |  |  |  |
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|                       |                          |  |  |  |  |  |

| Food Temperature Decoription | State of Food | Temperature ( Fahrenheit |
|------------------------------|---------------|--------------------------|
| Ground beef                  | Cooling       | 50                       |
| Ground beef                  | Cold Holding  | 43                       |
|                              |               |                          |
|                              |               |                          |
|                              |               |                          |
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|                              |               |                          |
|                              |               |                          |

#### Observed Violations

Total # 9

Repeated # ()

8: Hand washing signs not present.

14: Ice machine needs to be cleaned to remove pink slime build up on the guard. Drain, wash, rinse, and sanitize to clean.

34: Thermometers missing inside of coolers

35: Prepared food items are missing labels of common name on containers36: Receiving door does not close tightly enough leaving outer openings not protected. There is a gap between the kick-plate, door, and hole to outside.41: Bowls used as scoops touching food items. Please use a scoop with a handle stored upright.

53: Ceiling tile missing above wash sink at dishwasher. Ceiling stained. Ceiling tiles uneven between dishwasher, shelving, and ice machine.

53: Wall behind dishwasher is peeling and no longer easily cleanable. Please repair to prevent mold.

54: Missing light bulb above stove. Several unshielded lights near walk in coolers and freezer.

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



### Establishment Information

Establishment Name: La Hacienda Meican Restaurant Establishment Number : 605220118

| comments/Other Observations |  |  |
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\*\*\*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: La Hacienda Meican Restaurant Establishment Number : 605220118

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: La Hacienda Meican Restaurant

Establishment Number #: 605220118

| Sources      |         |  |
|--------------|---------|--|
| Source Type: | Source: |  |

#### Additional Comments

Priority item 8 not completely corrected. Priority item 14 not corrected. Priority items 18 and 26 corrected. A closure letter will be issued for items not corrected in 10 days. Handwashing signs left with PIC again.

Also, your walk-in cooler may need to be serviced as it is now 43 degrees when during the routine inspection it was much colder.