## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| Ser.   | 1000   | HAN ST   | A.C.   |         |  |   |                    |         |        |         |                            |  |          |           |             |  |          | 7       |         |
|--|--|----------|--|---------|--|---|--------------------|---------|--------|---------|----------------------------|--|----------|-----------|-------------|--|----------|---------|---------|
| Establishment Name   |  |          | t Nar  | ne      | Taziki's Mediterranean Cafe                |   |                    |         |        |         |                            | Type of Establishment     W Permanent     O Mobile |          |           |             |  |          |         |         |
| Address  |  |          | 200 Crossing Ln Ste 100 O Temporary O Seasonal |         |  |   |                    |         |        |         |                            |  |          |           |             |  |          |         |         |
|  |  |          |  | 12      | 2:1  | 1. F  | M                  | А       | м/1    | РМ Т    | ime o                      | ut 01:12: PM AM / PM                               |          |           |             |  |          |         |         |
|  |  | on Da    | rte  |         | 12/07/202                                  | 21 Establishment #  | 60522961           | _       |        |         |                            | _  |          |           |             |  |          |         |         |
|  |  |          | spec   |         | Routine                                    | O Follow-up   | O Complaint        |         |        | O Pr    |                            |  |          |           | <b>)</b> Co | nsultation/Other   |          |         |         |
| Risi   | Cat  | legor    | y  |         | 01   | \$22  | 03                 |         |        | 04      |                            |  |          | F         | ollow-      | up Required O Yes 🕄 No Number of S   | Seats    | 96      | i       |
|  |  | R        | isk  |         |  |   |                    |         |        |         |                            |  |          |           |             | d to the Centers for Disease Control and Preven  |          |         |         |
|  | as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.<br>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS |          |  |         |  |   |                    |         |        |         |                            |  |          |           |             |  |          |         |         |
| (Mark designated compliance status (IN, OUT, NA, NO) for each numbered litem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.) |  |          |  |         |  |   |                    | )       |        |         |                            |  |          |           |             |  |          |         |         |
|  | =in c  | ompli    | ance   | _       |  | ce NA=not applicable                                      | NO=not observe     | cos     | R      |         | )\$=cc                     | mecte  | id on    | -site du  | nng int     | spection Rerepeat (violation of the same code provis<br>Compliance Status  |          | R       | WT      |
| Ц  | _  | OUT      | NA   | NO      | D  | Supervision   |                    |         | _      |         |                            | IN   | ου       | T NA      | NO          | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods  |          |         |         |
| 1  | 鬣  | 0        |  |         | Person in charge pr<br>performs duties     | resent, demonstrates kn                                   | owledge, and       | 0       | 0      | 5       |                            | 0  | 0        |           |             | Proper cooking time and temperatures   | 0        | 8       | 5       |
| 2  | X  |          | NA   | NO      | Management and fo                          | Employee Health<br>ood employee awarenes                  | s; reporting       | 0       | 0      |         | 17                         | 0  |          |           |             | Proper reheating procedures for hot holding<br>Ceoling and Holding, Date Marking, and Time as  | 0        | 0       |         |
|  | ×  | 0        |  |         | Proper use of restri                       | ction and exclusion                                       |                    | 0       | 0      | 5       |                            | IN   | 00       | T NA      | NO          | a Public Health Control  |          |         |         |
| 4  | IN<br>XX   |          | NA   |         |  | d Hygionic Practicos<br>ng. drinking, or tobacco          |                    |         | 0      |         |                            | 00   | 8        |           | _           | Proper cooling time and temperature<br>Proper hot holding temperatures   |          | 8       |         |
| 5  | 澎  | 0        |  | 0       | No discharge from                          | eyes, nose, and mouth                                     |                    | ŏ       | ŏ      | 5       | 20                         | 0  | 0        | 0         |             | Proper cold holding temperatures   | 0        | 0       | 5       |
|  | IN<br>演  | OUT<br>O | NA   |         | Hands clean and pr                         | ng Contamination by<br>roperly washed                     | Hands              | 0       | 0      |         | 21                         | -  | P°       |           |             | Proper date marking and disposition  | 0        | -       | -       |
| 7  | ×  | 0        | 0  | 0       | No bare hand conta                         | act with ready-to-eat food                                | ts or approved     | 0       | 0      | 5       | 22                         | -  | 0        | -         | O<br>NO     | Time as a public health control: procedures and records  | 0        | 0       |         |
| 8  | X  | 0        |  |         |  | properly supplied and a                                   | ccessible          | 0       | 0      | 2       | 23                         |  | 0        | _         | NO          | Consumer Advisory<br>Consumer advisory provided for raw and undercooked  | 0        | ि       | 4       |
|  | IN<br>家  | 001      | NA   | NO      | Food obtained from                         | Approved Source   |                    | 0       | 0      |         | H                          | IN   | 00       | -         | NO          | food<br>Highly Susceptible Populations   | Ť        | Ľ       |         |
| 10   | 0  | 0        | 0  | 20      | Food received at pr                        | roper temperature   |                    | 0       | 0      | 5       | 24                         | -  | 0        | -         |             | Pasteurized foods used; prohibited foods not offered   | 0        | 0       | 5       |
| 11<br>12   | 8  | 0        | ×  | 0       | Required records a                         | tion, safe, and unadulter<br>vailable: shell stock tags   |                    | 0       | 0      | ľ       | F                          | IN   | ou       | -         | NO          |  | -        |         | -       |
|  |  |          |  | NO      | destruction<br>Protect                     | tion from Contamina                                       | tion               | Ľ       | -      | -       | 25                         |  |          |           |             | Food additives: approved and properly used   | 0        | ា       |         |
|  |  | 0        |  |         | Food separated and                         |   |                    |         | 0      |         | 26                         | 6 0  | 0        | 2         | 1           | Toxic substances properly identified, stored, used   | 0        | 8       | 5       |
|  | _  | 0        | 0  |         |  | ces: cleaned and sanitize<br>of unsafe food, returned     |                    | 0       | 0      | 5       | 27                         |  | 00       | _         | NO          | Conformance with Approved Procedures<br>Compliance with variance, specialized process, and   | 0        |         |         |
| 15   | 2  | 0        |  |         | served                                     |   |                    | 0       | 0      | 2       | 2/                         | 0  | 10       | 0         |             | HACCP plan   | 0        | 0       | 5       |
|  |  |          |  | Goo     | d Retail Practice                          | es are preventive m                                       | easures to co      | ontro   | l the  | intr    | odue                       | ction  | n of     | patho     | gen         | s, chemicals, and physical objects into foods.   |          |         |         |
|  |  |          |  |         |  |   |                    |         |        | ETA     |                            |  |          | 53        |             |  |          |         |         |
| -  |  |          |  | 00      | T=not in compliance<br>Comp                | liance Status   | COS=come           | COS     |        |         | inspe                      | ection   |          |           |             | R-repeat (violation of the same code provision)<br>Compliance Status   | COS      | R       | WT      |
|  | 0  | OUT      | Dest   |         |  | ood and Water   |                    |         |        |         |                            |  | TUC      | F         |             | Utensils and Equipment   |          |         |         |
| 2  | o<br>9   |          |  |         | ed eggs used where<br>fice from approved : |   |                    | 0       | 00     | 2       | 4                          | 5  | 邕        |           |             | onfood-contact surfaces cleanable, properly designed,<br>, and used  | 0        | 0       | 1       |
| 3  | 0  | 0        |  | ance (  |  | zed processing methods<br>mperature Control               |                    | 0       | 0      | 1       | 4                          | 6  | 0        | Warev     | /ashin      | ng facilities, installed, maintained, used, test strips  | 0        | 0       | 1       |
| 3  | 1  | 0        | Prop   |         |  | adequate equipment for                                    | temperature        | 0       | 0      | 2       |                            |  | 0        | Nonfor    | xd-cor      | ntact surfaces clean   | 0        | 0       | 1       |
| 3  |  | -        | cont   |         | properly cooked for                        | hot bolding   |                    | -       | 0      | -       |                            |  | NUT<br>O | Hot an    | d cold      | Physical Facilities<br>d water available; adequate pressure  | 0        | ा       | 2       |
| 3  |  | 0        | Appr   | oved    | thawing methods us                         | ied   |                    | 0       | 0      | 1       |                            | 9  | Õ        | Plumb     | ing ins     | stalled; proper backflow devices   | 0        | 0       | 2       |
| 3  | 4  | 0<br>OUT | Ther   | mom     | eters provided and a                       | identification  |                    | 0       | 0      | 1       |                            |  | 응        |           |             | d waste water properly disposed<br>es: properly constructed, supplied, cleaned   | 8        | 0       | 2       |
| 3  | 5  |          | Food   | i prop  |  | container; required reco                                  | rds available      | 0       | 0      | 1       |                            | _  | _        |           |             | fuse properly disposed; facilities maintained  | ō        | 6       | 1       |
|  |  | OUT      |  |         |  | f Food Contamination                                      |                    |         |        |         | 5                          | 3  | -        |           | -           | lities installed, maintained, and clean  | -        | 0       | 1       |
| 3  | 6  | 0        | Inse   | cts, ro | dents, and animals                         | not present   |                    | 0       | 0      | 2       | 5                          | 14   | 0        | Adequ     | ate ve      | entilation and lighting; designated areas used   | 0        | 0       | 1       |
| 3  | 7  | 0        | Cont   | amin    | ation prevented durin                      | ng food preparation, stor                                 | age & display      | 0       | 0      | 1       |                            | 0  | лл       |           |             | Administrative Items   |          |         |         |
| 3  | 8  | 0        | Pers   | onal    | cleanliness                                |   |                    | 0       | 0      | 1       | 5                          | i5   | 0        | Curren    | t perr      | mit posted   | 0        | 0       | 0       |
| 3  | _  |          |  |         | ths; properly used a                       |   |                    | 8       | 0      | 1       | 5                          | 6  | 0        | Most r    | ecent       | Compliance Status  |          | 0<br>NO | WT      |
| 40 O Washing fruits and vegetables OUT Proper Use of Utensils  |  |          | Ľ  |         | -  |   |                    |         |        |         | Non-Smokers Protection Act | 16.0   | 140      |           |             |  |          |         |         |
| 4  | 12   |          |  |         | nsils; properly stored                     | d<br>s; properly stored, dried,                           | handlad            | 8       | 8      | 1       | 15                         | 7<br>8   |          |           |             | with TN Non-Smoker Protection Act<br>oducts offered for sale   | X        | 믱       | 0       |
| 4  | 3  | 0        | Sing   | le-use  | e/single-service artic                     | les; properly stored, use                                 |                    | 0       | 0      | 1       | ľ                          | š  |          |           |             | roducts are sold, NSPA survey completed  |          | ŏ       | Ů       |
|  | 4  |          |  |         | ed properly                                |   |                    | -       | 0      |         |                            |  |          |           |             |  |          |         |         |
| serv   | ce e   | stablis  | shmer  | t per   | nit. Items identified as                   | constituting imminent heat                                | th hazards shall b | e corre | cted i | immed   | iately                     | or op  | er ati-  | ons sha   | II ceas     | <ul> <li>Repeated violation of an identical risk factor may result in revor<br/>se. You are required to post the food service establishment permi</li> </ul> | t in a i | consp   | icuous  |
|  |  |          |  |         |  | rt in a conspicuous manne<br>4-708, 68-14-709, 68-14-711, |                    |         |        | st a he | aring                      | regan  |          | this repo | ert by I    | filing a written request with the Commissioner within ten (10) days  | i of the | e date  | of this |
| (  | $\checkmark$   |          |  |         | a gave."                                   | 4   | 12/0               | )7/2    | 02     | 1       | _                          | $\sum_{i=1}^{n}$                                   | Þ        | Ą         | ЬĻ          |  | 12/0     | )7/2    |         |
| Sig  | natu   | re of    | Pers   | on In   | Charge                                     |   |                    |         |        | Date    | S                          | -  |          |           |             | ental Health Specialist  |          |         | Date    |
|  |  |          |  |         |  |   |                    |         |        |         |                            |  |          |           |             | health/article/eh-foodservice **** unty health department.   |          |         |         |
| PH-3   | 267  | (Rev.    | 6-15)  | )       |  | Piece lood salety i                                       |                    | \ 6     |        |         |                            |  |          |           |             | infor a class  |          | R       | DA 629  |

| 267 (Rev. 6-15) | Free food safety training o | RDA 6        |                         |       |
|-----------------|-----------------------------|--------------|-------------------------|-------|
| (Nev. 0-10)     | Please call (               | ) 6154445325 | to sign-up for a class. | NDR 0 |
|                 |                             |              |                         |       |

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



# Establishment Information

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<br>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.   |  |
| Sarage 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) |  |  |  |  |  |
| Dish machine<br>3 comp sink | CI<br>QA       | 150<br>200 |                          |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |
| Ric                   | 39                       |  |  |  |  |
| Wic                   | 40                       |  |  |  |  |
| Ric                   | 41                       |  |  |  |  |
|                       |                          |  |  |  |  |

| Food Temperature  |               |                          |  |  |  |  |
|-------------------|---------------|--------------------------|--|--|--|--|
| Description       | State of Food | Temperature (Fahrenheit) |  |  |  |  |
| Diced tomatoes    | Cold Holding  | 41                       |  |  |  |  |
| Grilled chicken   | Hot Holding   | 147                      |  |  |  |  |
| Grilled lamb      | Cooking       | 155                      |  |  |  |  |
| Grilled salmon    | Cooking       | 146                      |  |  |  |  |
| Rice              | Hot Holding   | 159                      |  |  |  |  |
| Pasta salad       | Cold Holding  | 41                       |  |  |  |  |
| Chicken Sliced    | Cold Holding  | 39                       |  |  |  |  |
| Chicken Wic 4 hrs | Cooling       | 42                       |  |  |  |  |
|                   |               |                          |  |  |  |  |
|                   |               |                          |  |  |  |  |
|                   |               |                          |  |  |  |  |
|                   |               |                          |  |  |  |  |
|                   |               |                          |  |  |  |  |
|                   |               |                          |  |  |  |  |
|                   |               |                          |  |  |  |  |

| Observed | Vio | lations |  |
|----------|-----|---------|--|
|----------|-----|---------|--|

Total # 2

Repeated # 0

42: Pans stacked wet on shelf across from dish area

45: Severely grooved cutting boards

#### 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

#### 1: (IN): ANSI Certified Manager present.

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.

6: Employees washed hands when changing gloves

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source info

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of 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.

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.

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: Taziki's Mediterranean Cafe Establishment Number : 605229610

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Taziki's Mediterranean Cafe Establishment Number #: 605229610

| Water | Source: | City                               |  |
|-------|---------|------------------------------------|--|
| Food  | Source: | GFS, Freshpoint                    |  |
|       | Source: |                                    |  |
|       | Source: |                                    |  |
|       | Source: |                                    |  |
|       |         | Food Source:<br>Source:<br>Source: | Food Source: GFS, Freshpoint<br>Source:<br>Source: |

## Additional Comments