

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and phyaical objects into foods.


[^0]TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

| Establishment Information |
| :--- |
| Establahment Name: Taziki's Mediterranean Cafe |
| Establahment: Number $: \quad 605229610$ |


| NSPA Survey - To be completed if \#57 is "No" |  |
| :---: | :---: |
| Age-reatricted venue does not aminnatively reatrict access to ita bulidings or facilites at al times to persons who are twenty-one (21) yearz of age or older. |  |
| Age-reatricted venue does not require each person athempting to gain entry to submit acceptabie form of identication. |  |
| "No 3moking" algns or the intemational "Non-Smoking" symbol are not consplcuousily posted at every entrance. |  |
| Garape type doors in non-enciosed areas are not completely open. |  |
| Tents or awnings with removabie sides or vents in non-tenciosed areas are not completely removed or open. |  |
| Smoke from non-enciosed aress is infitrating into areas where amoking is prohibited. |  |
| Smoking observed where smoking is prohiblted by the Act. |  |


| Warewashing Info |  |  |  |
| :---: | :---: | :---: | :---: |
| Maohline Name | sanitizer Type | PPM | Temperature ( Fahrenheit) |
| Dish machine | Cl | 150 |  |
| 3 comp sink | QA | 200 |  |


| Equipment Temperature | Temperature ( Fahrenhent) |
| :--- | :--- |
| Decoription | 39 |
| Ric | 40 |
| Wic | 41 |
| Ric |  |


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

42: Pans stacked wet on shelf across from dish area
45: Severely grooved cutting boards

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## 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:
${ }^{* * S}$ 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.

[^1]Comments/Other Observations (cont'd)

Additional Comments (cont'd)

## Establishment Information

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

## Sources

Source Type:

Source Type:
Food
Source:
GFS, Freshpoint

Source Type:

Source Type:
Source:

Source Type:
Source:

## Additional Comments


[^0]:    
    
    
    

[^1]:    ${ }^{* \cdots}$ See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

