



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



**Establishment Information**

Establishment Name: La Altena II  
Establishment Number #: 605222194

**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 twenty-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.

Smoking observed where smoking is prohibited by the Act.

**Warewashing Info**

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Dishmachine	Chlorine	0	
Dishmachine after maint.	Chlorine	50	
Sani bucket		0	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Rice	Cooling	153
Ground beef	Hot Holding	168
Beans	Reheating	165
Diced tomatoes-prep top	Cold Holding	36
Raw shrimp-prep top	Cold Holding	36
Pico de gallo	Cold Holding	36
Raw fish-3 dr reach in	Cold Holding	36
Raw steak-3 dr reach in	Cold Holding	36
Raw chicken-cold drawer	Cold Holding	41
Diced tomatoes-cold drawer	Cold Holding	41
Cut tomatoes-2 dr tall	Cold Holding	43
Carnitas-walk in	Cold Holding	41
Ground beef-walk in	Cold Holding	36
Milk-2 dr true by bar	Cold Holding	41
Salsa-bar unit	Cold Holding	41

### Observed Violations

Total # 9

Repeated # 0

8: Hot water faucet is turned off at kitchen handwash sink. Provide warm water (100F) for proper handwashing

14: Dishmachine is dispensing 0ppm chlorine sanitizer when tested multiple times today. Use test strips and monitor dishmachine to ensure it is sanitizing at least 50ppm chlorine. In addition, wiping cloth bucket is empty upon arrival. Store wiping cloths in sanitizer solution when not in use. The sanitizer bucket was prepared during inspection.

Auto Chlor arrived during inspection and corrected machine.

20: Raw shell eggs sitting at room temperature (74F) during inspection. Store raw shell eggs refrigerated at 41F or below. Manager stated eggs have been out approx 2.5 hours and were placed back in refrigeration unit for cold holding.

37: Food items uncovered in freezer. Cover foods to prevent contamination.

37: Discontinue storing sheet pan on top of trash can at cook line to prevent contamination.

41: Ice scoop is stored on top of ice machine that is not cleaned routinely. Store ice scoop in/on a surface that is cleaned/sanitized on a routine basis.

42: Discontinue storing/stacking dishes wet. Properly air dry dishes to prevent contamination.

47: Black substance on inside top of ice machine. Clean and sanitize on a more routine basis to prevent contamination.

53: Floor tiles cracked in kitchen and walk in floor is in poor repair. Repair or replace to ensure floor is easily cleanable and smooth.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: (IN) Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food obtained from approved source
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Rice and beans cooling properly during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 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: On menu
- 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:

\*\*\*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.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

***See last page for additional comments.***

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### ***Additional Comments***