TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Add	iress	5			2555 Murfreesboro Pike					1 yş	xe or i	Establ	ISTITU		C		
City		_			Nashville	O Complaint O Preliminary O Consultation/Other O 3 O 4 Follow-up Required O Yes Number of Seats 15 and employee behaviors most commonly reported to the Centers for Disease Control and Prevention Incess outbreaks. Public Health Interventions are control measures to prevent illness or injury. NE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS seth as abered Item. For Items marked OUT, mark COS or R for each Item as applicable. Cedent points for category or subcategory. NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision) NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision) mowledge, and O 0 5 IN OUT NA NO Coording and Reheating of Time/Temperatures COS R WT is 0 0 0 2 Proper cooking time and temperatures O 0 5 5											
					03/20/2024 Establishment # 60532367					-			me or				
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		e of Ir		tion				O Pr	Mimin	ary						10	
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IN	⊨in c	compli					100110										
_			_	_	Compliance Status		R	WT			_	_	_	Compliance Status		R	WT
		OUT	NA	NO	Supervision					IN	ουτ	NA	NO				
1	×				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		-		-		Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0	0		17						0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO				
4	IN XX	OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0		18 19	区区	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	ᇬ	
5	***	ŏ			No discharge from eyes, nose, and mouth	1ŏ	ŏ	5	20	25	ŏ	ŏ	-	Proper cold holding temperatures	0	0	
		OUT	NA	_	Preventing Contamination by Hands				21	0	0	0	X	Proper date marking and disposition	0	0	
6	直区	_	0		Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
4		0	•	0	alternate procedures followed	-	-			IN	OUT	_	NO	Consumer Advisory		_	
		OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	×	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0		-	Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	10	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	ō	0			IN	OUT	NA	NO	Chemicals			
		OUT		NO	Protection from Contamination				25	25		0		Food additives: approved and properly used	0	0	
13	10	0	0		Food separated and protected		0		26	×	0		,	Toxic substances properly identified, stored, used	0	0	•
	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-		0	•		IN	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	风	0			served	0	0	Z	27	0	0	黨		HACCP plan	0	9	0
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DR	ET/A	L PR	ACT	1CE	8					
					COB-com	ected o		during						R-repeat (violation of the same code provision)			14/7
				00					inspe					Compliance Status	0.06		WI
_				00	Compliance Status Safe Food and Water	COS		WT	inspe	ction	UT	_	_	Compliance Status Utensils and Equipment	COS	R	
	8	0		eurize	Compliance Status Safe Food and Water d eggs used where required	0	R	1	inspe 4	Ction	υT O F			Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	R	1
2	28 29 10	8	Wate	eurize er and	Compliance Status Safe Food and Water d eggs used where required lice from approved source	0	R O O	1	4	ction 5	υτ Ο ^Γ ο	onstru	cted,	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	0	1
2	9	8	Wate Varia	eurize er and ance c	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control	0	R	1	4	Clion Clion S	ит О ^F с О V	onstru Varew	cted, ashin	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	0 0	1
3	9	000	Wate Varia Prop	eurize er and ance c	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods	0	R O O	1	4	Ction 5 0 5 0 7 0	0 F 0 V 0 V	onstru Varew	cted, ashin	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean	0	0	1 1 1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
(Net: 0-15)	Please call () 6153405620	to sign-up for a class.	nor of

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: La Michuacana Fruta

Establishment Number # 605323677

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 venty-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)								
Wiping cloth bucket	Chlorine	200									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ice cream freezer	-4
Prep cooler	34
Deep freezer	8
Walk in cooler	40

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Corn steamwell	Hot Holding	192			
Cantaloupe prep cooler	Cold Holding	45			
Watermelon prep cooler	Cold Holding	45			
Yogurt prep cooler	Cold Holding	40			
Milk on prep cooler	Cold Holding	41			
Ice cream walk in cooler	Cold Holding	41			
Flan display cooler	Cold Holding	39			
Milk drink	Cooling	45			

Observed Violations Total # 3 Repeated # 0 31: Cantaloupe and watermelon were spilling over top of container on prep cooler. Fruit had just been cut. Discussed with owner about not overfilling particulate the food will not reach proper temperature if overfilled. 36: Door closure broken on back door 41: Scoops stored in standing water
Repeated # 0 31: Cantaloupe and watermelon were spilling over top of container on prep cooler. Fruit had just been cut. Discussed with owner about not overfilling pa because the food will not reach proper temperature if overfilled. 36: Door closure broken on back door
cooler. Fruit had just been cut. Discussed with owner about not overfilling pa because the food will not reach proper temperature if overfilled. 36: Door closure broken on back door

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: La Michuacana Fruta

Establishment Number : 605323677

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Employee health policy is available. Symptoms and diseases are listed on the 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: Did not observe employee wash hands during inspection

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: Sams, aleva produce, restaurant depot, purity
- 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.
- 16: Did not observe cooking of raw shrimp during inspection. Owner stated they boil it.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling milk drink at 45F. Made approximately 30 minutes prior. It is cooling down in cooler.
- 19: Hot food at 135F and above
- 20: Cold food at 41F and below
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: They use approved food coloring
- 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.

Establishment Information							
Establishment Name:	La Michuacana Fruta						
Establishment Number	605323677						

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: La Michuacana Fruta

Establishment Number # 605323677

Sources				
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments