TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name						O Farmer's Market Food Unit Type of Establishment O Mobile							}	6					
Address 200 Crossing Ln Ste 100				O Temporary O Seasonal															
City Mount Juliet Time in					11	.:4	7: A	M	AJ	/ / PI	M Tir	ne o	ut <u>12:43</u> : <u>РМ</u> ам / РМ						
Inspection Date 04/27/2022 Establishment # 605229610 Embargoed 0																			
			ispec		©Routine	O Follow-up	O Complaint			O Pre			-		Cor	nsultation/Other			
Risk	Cat	tegor	v		01	3022	03			04				Fo	ilow-	up Required O Yes K No Numbe	of Seats	96	5
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																		
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																		
	(Hark designated compliance status (IK, OUT, HA, HO) for each numbered Item. For items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.)																		
IN	in c	ompli	ance			ce NA=not applicable	NO=not observe	-	R	the second s	S=con	recte	d on-s	ite duri	ng ins	spection Rerepeat (violation of the same code ; Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperatur	•		
٦T	邕	0			Person in charge p performs duties	resent, demonstrates kr	nowledge, and	0	0	5	16	2	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	- 0	0	
	1. 1.		NA	NO		Employee Health	er mostina	~				õ	Ő	Ó		Proper reheating procedures for hot holding	_	00	<u>ه</u>
2		0				ood employee awarenet iction and exclusion	ss, reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	49		
H	IN		NA	NO	God	d Hygienic Practice	•				18	0.00	0	0	_	Proper cooling time and temperature		0	
4		0				ng, drinking, or tobacco eyes, nose, and mouth	use	00	0	5		22	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	
	IN	OUT	NA	NO	Preventi	ng Contamination by	Hands	Ŭ				100		ŏ	0	Proper date marking and disposition		ŏ	5
	8	0		_	Hands clean and p	roperly washed act with ready-to-eat foo	ds or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and reco	ds O	0	
	鬣	0	0	0	alternate procedure	as followed		0	0	·		IN	OUT	NA	NO	Consumer Advisory		-	
8	层 IN	OUT	NA	NO	Handwashing sinks	Approved Source	accessible	0	0	2	23	0	0	2		Consumer advisory provided for raw and undercooke food	3 O	0	4
	黨		_		Food obtained from				0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	0 2	8	0		Food received at p Food in good cond	roper temperature ition, safe, and unadulte	rated	8	00	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	Ō	X	0		vailable: shell stock tag	s, parasite	0	ō		H	IN	OUT	NA	NO	Chemicals			
H	IN		NA	NO	destruction Protec	tion from Contamina	ation				25	0	0	X		Food additives: approved and properly used	0	0	
13			0		Food separated an				0		26	×	0			Toxic substances properly identified, stored, used	0	0	L°.
\vdash	_	0	0	1		ces: cleaned and sanitiz of unsafe food, returned		0		5		_		NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	-		
15 2 0 Proper disposition of unsafe food, returned food not re- served 0 0 2 27 0 0 2 Compliance with variance, specialized process, and HACCP plan 0 0 0									5										
				God	d Retail Practic	es are preventive n	neasures to co	ntro	l the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical objects into food			
				0	T=not in compliance		COS=corre			ar/J			ICE	3		R-repeat (violation of the same code provis	(m)		
			_		Comp	liance Status	000-0016		R		Ĕ					Compliance Status		R	WT
21	2	OUT		euriz	Safe F ed eggs used where	Food and Water		0	0	1			UT	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
25)	0	Wab	er and	ice from approved	source		0	0	2	45	5 1				and used	0	0	1
30	,	OUT		ance		zed processing methods mperature Control	5	0	0	1	46	5 0	o v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31	1	0			oling methods used;	adequate equipment fo	r temperature	0	0	2	47	_	-	lonfoo	d-cor	ntact surfaces clean	0	0	1
3:		0	cont		properly cooked for	r hot holding			0	1	48	_	UT D H	lot and	Look	Physical Facilities I water available; adequate pressure	- 0	0	2
33	3			_	thawing methods us			ŏ	ŏ	1	49	_	_			stalled; proper backflow devices	ŏ	ŏ	2
34	1	O OUT		mom	eters provided and a	occurate		0	0	1	50	_	-			waste water properly disposed es: properly constructed, supplied, cleaned	0	00	2
35		_	_	t near		I container; required rec	odeseve aboo	0	0	1	52	_				use properly disposed; facilities maintained	0	6	1
Ļ	-	∽ out	1000	s proş		f Food Contaminatio		Ŭ	<u> </u>	<u> </u>	53		_			lities installed, maintained, and clean		6	1
30	3	-	Inse	cts n	dents, and animals			0	0	2	54	_	-			entilation and lighting; designated areas used	ŏ	ō	1
⊢	-	-	-				a di setta d		+			+-	-				-	-	
37	_		_	_		ng food preparation, sto	rage & display	0	0	1			UT	Lune of	0.0.0	Administrative items	-		
38	_	-			leanliness ths; properly used a	and stored		0	0	1	55					nit posted inspection posted	8	0	0
40	_	0	Was		ruits and vegetables	5			õ							Compliance Status			WT
41	-	OUT		se ute	Proper nsils; properly store	Use of Utensils		0	0	1	57	7	- 0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 37	0	
43	2	0	Uter	sils, e	quipment and linens	s; properly stored, dried,		0	0	1	58	8	T	obacc	o pro	ducts offered for sale	0	0	0
4					a/single-service artic ed properly	cles; properly stored, use	ed		0		59	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food									ur food										
service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this																			
report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.																			
2	F		\sim	\mathcal{T}			04/2	27/2	022	2	/		Ľ	¥1,	t	\mathcal{O}	04/	27/2	2022
Ľ	1	_		~ `					_	_	-	/	_	-V	70	-			

Signature of Person In Charge

04/	211	202	.∠
			Date

Date Signature of Environmental Health Specialist

SCORE

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

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)					
Dish machine	CI	100						
Bucket	QA	200						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler (ric) meat	39				
Ric salad	38				
Walk in cooler (wic)	41				

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Salmon	Cooking	150	
Chicken	Cold Holding	41	
Salmon	Cold Holding	40	
Pasta salad	Cold Holding	41	
Sliced tomatoes Ric	Cooling	50	
Roasted potatoes	Hot Holding	176	
Rice	Hot Holding	167	
Chicken wic	Cold Holding	41	
Pimento cheese	Cold Holding	41	
Beef	Cooking	159	

Observed Violations

Total # 4

Repeated # ()

35: Small plastic containers over prep sink not labeled

- 37: Containers of chicken broth for soup stacked on floor in wic
- 41: Scoop handle laying in sugar
- 45: Severely grooved cutting boardson line coolers and in prep area

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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 washing 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: (NÁ) 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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: Sliced tomatoes cut 1 hr before inspection. Sliced fressh multiple times during the day

19: See food temps

20: See food temps

- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

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

Sources				
Source Type:	Food	Source:	Freshpoint, GFS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments