



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
78

Establishment Name: Reshia's Taste of Heaven Mobile Food Est
Address: 902 Grand Oak Dr
City: Smyrna
Inspection Date: 04/19/2024
Time in: 12:53 PM
Time out: 01:41 PM
Risk Category: 01

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

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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 service establishment permit.

Signature of Person In Charge: [Signature] Date: 04/19/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/19/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Reshia's Taste of Heaven Mobile Food Est  
 Establishment Number #: 605310199

**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)
3 comp sink not set up	Qa		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Fridge	51

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Cooked beef patties steam well	Hot Holding	143
Cooked diced chicken steam well	Hot Holding	139
Cooked shrimp steam well	Hot Holding	142
Broccoli steam table	Hot Holding	124
Raw shrimp fridge 3 hours	Cooling	51
Sliced tomatoes fridge 3 hours	Cooling	51

## Observed Violations

Total # 8

Repeated # 0

1: Pic described warewashing procedures as rinsing off utensils in hand wash sink. When asked about sanitizer, pic pointed to spray bottle of Lysol. After describing proper warewashing procedure, pic remembered jug of quat stored under driver seat. No running water to sinks. Managerial control not established as evidenced by operator demonstration of knowledge, no ANSI certified manager present along with several priority violations present.

8: Intermittent flow of cold water, no hot water available at hand sink. Flow of cold water was not sufficient to reliably and consistently wash hands. Operator claimed it was working earlier. Unit is closed for imminent health hazard.

13: Open bag of raw shrimp stored directly beside open pre-sliced cheese in fridge door shelf. Raw meats and eggs must be separated and stored below ready to eat foods. Will email food storage fact sheet. Cos pic rearranged fridge.

19: Broccoli in steam well temps 124F. Pic stated he keeps heat setting lower for vegetables for quality reasons. Cos by pic discarding, discussed hot holding vegetables and tcs foods at 135F or higher.

31: Ambient temp of fridge is 51F per thermopen. Raw shrimp and sliced tomatoes were prepped or used within past 3 hours and returned to fridge per pic. In current state, fridge unable to cool foods to 41F or less, advise pic service fridge and use ice to cool food in meantime.

34: No thermometer in fridge. Cooling equipment must have a thermometer.

46: No test strips available. Establishments required to have appropriate test strips.

48: No hot water available at hand sink or 3 comp sink



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**Comments/Other Observations**

- 2: Pic has knowledge
- 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 any hand washing during inspection, however did not observe employees work with food as well.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See food 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.
- 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: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Raw shrimp and sliced tomatoes were prepped or used last around 3 hours ago per pic. Foods were within 4 hour cooling window to reach 41F or less and placed in fridge. Fridge ambient temp was 51F. See item 31.
- 20: All tcs foods in lone fridge were cooling
- 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: (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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**Sources**

Source Type: Food Source: Gfs, Restaurant Depot

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Establishment closed due imminent health hazard: no running hot or cold water available. Operator must correct all priority items (1 - 27 on report) and restore running water to unit then contact brennen.boone@tn.gov for steps to reopen unit.

Follow up inspection must be performed within 10 days of first inspection.