



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
66

Establishment Name: Down N The Bayou Mobile Unit
Address: 1060 SE Tater Peeler Rd
City: Lebanon
Inspection Date: 02/21/2024
Establishment #: 605315903
Risk Category: 01
Number of Seats: 0

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 columns: 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, 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 columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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: 02/21/2024
Signature of Environmental Health Specialist: [Signature] Date: 02/21/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Makeline pc	39
Ric	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Gumbo pot on stove	Hot Holding	201
Cooked shrimp hot box	Hot Holding	138
Fish cooked in fryer	Cooking	198
Shredded lettuce makeline pc	Cold Holding	41
Sliced tomato make line pc	Cooling	57
Raw shrimp ric	Cooling	48

Observed Violations

Total # 14

Repeated # 0

1: Due to multiple priority violations and state of kitchen, managerial control is not established. All priority violations must be corrected and person in charge able to demonstrate managerial control of kitchen.

6: Hand wash sink was completely blocked and water was cut off. Attempted to wash hands, employee had to flip breaker in order for water to be restored to sinks. No hand washing was observed during inspection despite employees switching from working with raw food to ready to eat food.

6: Observed employee leave unit, return while using personal phone, and return to battering raw meat without washing hands. Employees must wash hands when changing task or using personal items before returning to food prep.

8: Hand sink completely obstructed by equipment; sink bowl filled with dishes and food such as a whole onion. No soap or paper towels stocked at sink. Hand sink must always be accessible, usable, and stocked with soap, disposable towels, and running water.

13: Multiple open employee can drinks stored on wire shelving beside and above uncovered foods for customers in ric. Food intended for customers must be protected from potential contamination; open employee drinks should not be stored above or beside them.

20: Two large plastic pans of raw fish stored on 3 comp sink counter at beginning of inspection. Pans still present 20+ minutes later. When asked what they were for, pic stated they were all about to be cooked. Advised pic to return bulk to temperature control and only pull as much as can be cooked at one time. Raw meat and poultry must be kept at 41F or less in temperature control unless being prepped or cooked.

26: Spray bottle of cleaner stored on lip directly overlooking hand sink bowl where multiple food contact surfaces and whole onion were stored. All chemicals and toxic items must be stored in such a way that food and food contact surfaces are not at risk of being contaminated.

31: Tomato sliced within past 3 hours temps 57F. Food was cooling in prep cooler with lid open, pic stated it had been open for a long time.

37: Employee drink stored on top of prep cooler.

43: Open To go boxes stored randomly throughout kitchen, some with food contact side exposed.

46: Cl test strips present but establishment using unlabeled sanitizer. Tested with cl and qa strips, qa strips turn blue. Establishment using qa for warewashing but has no qa test strips.

48: No water under pressure to sinks due to operator cutting power to pump. Power and water flow restored upon pic flipping breaker.

Observed Violations

Total # 14

Repeated # 0

53: Flooring missing near 3 comp sink. Kitchen is generally dirty and has grease build up, needs cleaning.

56: Inspection from May 2023 posted



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Comments/Other Observations

- 2: Able to discuss symptoms and illnesses
- 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See 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: TCS food being cooked was cooked to proper temp.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Tomato sliced 3 hours ago in makeline pc, shrimp in ric was returned to cooler after being out and used recently per observation.
- 19: TCS food being hot held was holding at proper temp.
- 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.
- 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: Restaurant depot

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Downnthebayou.foodtruck@gmail.com

Will return within 10 days of first inspection to perform follow up. Focus will be on ensuring all priority violations (items 1 - 27) are corrected.

Operator provided tentative schedule for Wed, Thurs, Fri of next week. Advised operator unit must be made available for follow up inspection within 10 days.

Will email operator all fact sheets applicable to their operations.