



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

66

Establishment Name Down N The Bayou Mobile Unit Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 1060 SE Tater Peeler Rd ☐ Temporary ☐ Seasonal
City Lebanon Time in 12:41 PM AM / PM Time out 01:42 PM AM / PM
Inspection Date 02/21/2024 Establishment # 605315903 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No 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

(Mark designated compliance status (IN, OUT, NA, NO) 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 compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
					Compliance Status			COS R WT		
					Supervision					
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
					Employee Health					
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					
					Good Hygienic Practices					
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					
					Preventing Contamination by Hands					
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
					Approved Source					
9	IN	OUT	NA	NO	Food obtained from approved source					
10	IN	OUT	NA	NO	Food received at proper temperature					5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					
					Protection from Contamination					
13	IN	OUT	NA	NO	Food separated and protected					4
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	IN	OUT	NA	NO	Proper cooking time and temperatures					5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					
					Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	IN	OUT	NA	NO	Proper cooling time and temperature					5
19	IN	OUT	NA	NO	Proper hot holding temperatures					
20	IN	OUT	NA	NO	Proper cold holding temperatures					
21	IN	OUT	NA	NO	Proper date marking and disposition					
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					
					Consumer Advisory					
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
					Highly Susceptible Populations					
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
					Chemicals					
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					
					Conformance with Approved Procedures					
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
					Safe Food and Water					
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
					Food Temperature Control					
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
					Food Identification					
35	OUT				Food properly labeled; original container; required records available					1
					Prevention of Food Contamination					
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
					Proper Use of Utensils					
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
					Utensils and Equipment					
45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
46	OUT				Warewashing facilities; installed, maintained, used, test strips					1
47	OUT				Nonfood-contact surfaces clean					1
					Physical Facilities					
48	OUT				Hot and cold water available; adequate pressure					2
49	OUT				Plumbing installed; proper backflow devices					2
50	OUT				Sewage and waste water properly disposed					2
51	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
52	OUT				Garbage/refuse properly disposed; facilities maintained					1
53	OUT				Physical facilities installed, maintained, and clean					1
54	OUT				Adequate ventilation and lighting; designated areas used					1
					Administrative Items					
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
					Compliance Status			YES NO WT		
					Non-Smokers Protection Act					
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					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 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, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/21/2024 Signature of Environmental Health Specialist [Signature] Date 02/21/2024

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

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



Establishment Information

Establishment Name: Down N The Bayou Mobile Unit

Establishment Number #: 605315903

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

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Down N The Bayou Mobile Unit

Establishment Number : 605315903

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.

Establishment Information

Establishment Name: Down N The Bayou Mobile Unit

Establishment Number : 605315903

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Down N The Bayou Mobile Unit

Establishment Number #: 605315903

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.