

Establishment Name

Inspection Date

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Taziki's Mediterranean Cafe Remanent O Mobile Type of Establishment

200 Crossing Ln Ste 100 O Temporary O Seasonal

**Mount Juliet** Time in 01:20 PM AM / PM Time out 02:31; PM City 04/18/2023 Establishment # 605229610 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 96 Risk Category О3 04 Follow-up Required 级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS s (IN, OUT, NA, NO) for

┌	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)									Ī								
	Compliance Status						R	WT		Compliance Status			CC	06	R	ĺ		
Г	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	П			i
H	610	_			Person in charge present, demonstrates knowledge, and						001	160	1	Control For Safety (TCS) Foods				
1	氮	0			performs duties	0	0	5	16	凝	0	0	0	Proper cooking time and temperatures	0	3	0	I
	IN	OUT	NA	NO	Employee Health				17	0	0	0	300	Proper reheating procedures for hot holding	C	2	0	l
2	DK.	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as	П			ĺ
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control				
	IN	OUT	NA	NO	Good Hygienic Practices				18	災	0	0	0	Proper cooling time and temperature	0	ग	0	ı
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	- 5	19	黨	0	0	0	Proper hot holding temperatures	C	Я	0	l
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20		<b>X</b>	0		Proper cold holding temperatures	0	Я	0	ı
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition	C	Я	Ō	l
6	旗	0		0	Hands clean and properly washed	0	0	-	22	0	0	×	0	Time as a public health control: procedures and records	١o	اد	0	ı
17	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	l٥	5		_			_		Ľ	1	_	J
Ŀ	-	-	_	_	alternate procedures followed	-	-	-		IN	OUT	NA	NO	Consumer Advisory	-	_		į
8	×		NA	NO	Handwashing sinks properly supplied and accessible  Approved Source	0	10	2	23	×	0	0		Consumer advisory provided for raw and undercooked	o	اد	0	ı
9			NA	NO		_	-	_	Н	IN	ОИТ	NA	NO	food Highly Susceptible Populations	н	_		ļ
_	黨	_	_	-	Food obtained from approved source	0	0			IN	001	NA	NO	righty susceptible repulations	-	_		į
10		ŏ	0	26	Food received at proper temperature	0	8		24	0	l o l	333		Pasteurized foods used; prohibited foods not offered	Ιo	اد	0	ı
۳	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-		1 1	⊢			-			_	_		ļ
12	0	0	×	0	destruction	0	0			IN	ОИТ	NA	NO	Chemicals				
	_		NA	NO	Protection from Contamination				25		0	-XX		Food additives: approved and properly used	0	3	0	ı
	篾		0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	C	2	0	J
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures				ĺ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	٦,	0	

GOOD RETAIL PRACTICES											
OUT=not in compliance CO\$=corrected on-site during inspection R-repeat (violation of the same code provision)											
Compliance Status COS					R WT Compliance Status			COS	R	WT	
OUT Safe Food and Water							OUT Utensils and Equipment				
28 29		Pasteurized eggs used where required Water and ice from approved source	8	0		45	38	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	ŏ	18	1	╌	$\vdash$	constructed, and used	-	$\vdash$	$\vdash$
- 30	OUT		_		÷	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
_	001		_	_	_	47	6	Nonfood-contact surfaces clean	0	0	
31	0	Proper cooling methods used; adequate equipment for temperature	0	lol	2	4/	_		-	$\sim$	
	₩.	control	L.	٠.		l	OUT	Physical Facilities	٠.		_
32	_	Plant food properly cooked for hot holding	0	0	1	48		Hot and cold water available; adequate pressure		0	
33	_	Approved thawing methods used	0	0	1	49	_	Plumbing installed; proper backflow devices	_	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	×	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting, designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55		Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı v
40	0	Washing fruits and vegetables	0	О	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_				Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	W	0	
42	350	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacco products offered for sale	0		0
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

n (10) days of the date of the

04/18/2023 04/18/2023 Date Signature of Person In Charge 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. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( 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

### 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 ( Fahrenhelt)		
Ecolab	CI	100			
3 comp sink	QA	200			

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Delfield 3 door ric	51		
Wic	36		
Beverage-air ric	38		

Food Temperature					
Description	State of Food	Temperature ( Fahrenheit)			
Feta cheese	Cold Holding	53			
Sliced tomatoes	Cold Holding	55			
Diced tomatoes	Cold Holding	52			
Taziki sauce					
Greek dressing	Cold Holding	51			
Chicken	Hot Holding	159			
Chicken soup	Hot Holding	171			
Roasted potatoes	Hot Holding	165			
Cucumber tomato salad	Cooling	45			
Roasted chicken ric	Cold Holding	38			
Chicken kebobs wic	Cold Holding	36			
Salmon raw wic	Cold Holding	37			
Lamb	Cooking	165			
Chicken rolls	Cooling	81			
Salmon	Cooking	150			

Observed Violations					
Total # 4					
Repeated # ()					
20: Several items in delfield ric not in temp. Placed in cooler this morning before opening. Removed to wic and iced down. Items left in ric for service iced down. 35: Small plastic containers not labeled stored on shelf under prep table with rice cooker					
2: Metal pans stacked wet on shelf across from dish machine 5: Severely grooved cutting boards through out kitchen					

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



## Establishment Information

Establishment Name: Taziki's Mediterranean Cafe

Establishment Number: 605229610

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed 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: Employee washed handswhen changing gloves. Employee washed hands before handling clean dishes
- 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: (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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cumcumber salad prepped this morning cooling in ric, chicken rolls prepped 45 mins before inspection cooling in ric
- 19: 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: Statement on menu
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Taziki's Mediterranean Cafe	
Establishment Number: 605229610	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Name: Taziki's Mediterranean Cafe	
Establishment Number #: 605229610	
Sources	
Source Type:	Source:
Additional Comments	

Establishment Information