



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**98**

Establishment Name 5200 CRETEM Type of Establishment  Permanent  Mobile  
 Address \_\_\_\_\_  
 City \_\_\_\_\_ Time in \_\_\_\_\_ : \_\_\_\_\_ AM/PM Time out \_\_\_\_\_ : \_\_\_\_\_ AM/PM  
 Inspection Date 1/16/25 Establishment # \_\_\_\_\_ Embargoed \_\_\_\_\_  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other \_\_\_\_\_  
 Risk Category  O1  O2  O3  O4 Follow-up Required  Yes  No

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as 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																									
<b>Supervision</b>																<b>Cooking and Reheating of Time/Temperature Control Foods (TCS) for Safety</b>																									
1	O	O														16	O	O	O	O									17	O	O	O	O								
Person in charge present, demonstrates knowledge, and performs duties																Proper cooking time and temperatures																									
Management awareness; policy present; reporting																Proper reheating procedures for hot holding																									
Proper use of restriction & exclusion																Holding of TCS Foods, Marking TCS Foods, and time as a Public Health Control																									
<b>Good Hygienic Practices</b>																Proper cooling time and temperature																									
4	O	O														18	O	O	O	O									19	O	O	O	O								
Proper eating, tasting, drinking, or tobacco use																Proper hot holding temperatures																									
No discharge from eyes, nose, and mouth																Proper cold holding temperatures																									
<b>Preventing Contamination by Hands</b>																Proper date marking and disposition																									
6	O	O														20	O	O	O	O									21	O	O	O	O								
Hands clean and properly washed																Time as a public health control: procedures and records																									
No bare hand contact with ready-to-eat foods or approved alternate procedures followed																<b>Consumer Advisory</b>																									
Handwashing sinks properly supplied and accessible																Consumer advisory provided for raw and undercooked foods																									
<b>Approved Source</b>																<b>Highly Susceptible Populations</b>																									
9	O	O														23	O	O	O	O									24	O	O	O	O								
Food obtained from approved source																Food additives: approved and properly used																									
Food received at proper temperature																Toxic substances properly identified, stored, used																									
Food in good condition, safe, and unadulterated																<b>Conformance with Approved Procedures</b>																									
Required records available, shell stock tags, parasite destruction																Compliance with variance, specialized process and HACCP plan																									
<b>Protection from Contamination</b>																																									
13	O	O														25	O	O	O	O									26	O	O	O	O								
Food separated and protected																																									
Food-contact surfaces: cleaned & sanitized																																									
Proper disposition of contaminated food; returned food or unused food no re-served																																									

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

### GOOD RETAIL PRACTICES

(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.)

OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)																							
Compliance Status								COS				R				WT															
<b>Safe Food and Water</b>																<b>Utensils, Equipment</b>															
28	O															46	O														
Pasteurized eggs used where required																Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used															
Water and ice from approved source																Warewashing facilities: installed, maintained, used; test strips															
Variance obtained for specialized processing methods																Food-contact & nonfood-contact surfaces clean															
<b>Food Temperature Control</b>																<b>Physical Facilities</b>															
31	O															48	O														
Proper cooling methods used; adequate equipment for temperature control																Hot and cold water available; adequate pressure															
Plant food properly cooked for hot holding																Plumbing installed; proper backflow devices															
Approved thawing methods used																Sewage and waste water properly disposed															
Thermometers provided and accurate																Toilet facilities: properly constructed, supplied, cleaned															
<b>Food Identification</b>																Garbage/refuse properly disposed; facilities maintained															
35	O															52	O														
Food properly labeled; original container; required records available																Physical facilities installed, maintained, and clean															
<b>Prevention of Food Contamination</b>																Adequate ventilation and lighting; designated areas used															
36	O															54	O														
Insects, rodents, and animals not present																<b>Administrative Items</b>															
Contamination prevented during food preparation, storage & display																Posted: Current Permit															
Personal cleanliness																Posted: Most recent inspection															
Wiping cloths: properly used and stored																<b>Compliance Status</b>															
Washing fruits and vegetables																YES NO WT															
<b>Proper use of Utensils</b>																<b>Non-Smokers Protection Act</b>															
41	O															57	O														
In-use utensils: properly stored																Compliance with TN Non-Smoker Protection Act															
Utensils, equipment and linens: properly stored, dried, handled																Tobacco products offered for sale															
Single-use/single-service articles: properly stored, used																If tobacco products are sold, NSPA survey completed															
Gloves used properly																															

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 60-14-703, 60-14-705, 60-14-708, 60-14-709, 60-14-711, 60-14-715, 60-14-716, 60-14-717, 60-14-718, 60-14-719, 60-14-720, 60-14-721, 60-14-722, 60-14-723, 60-14-724, 60-14-725, 60-14-726, 60-14-727, 60-14-728, 60-14-729, 60-14-730, 60-14-731, 60-14-732, 60-14-733, 60-14-734, 60-14-735, 60-14-736, 60-14-737, 60-14-738, 60-14-739, 60-14-740, 60-14-741, 60-14-742, 60-14-743, 60-14-744, 60-14-745, 60-14-746, 60-14-747, 60-14-748, 60-14-749, 60-14-750, 60-14-751, 60-14-752, 60-14-753, 60-14-754, 60-14-755, 60-14-756, 60-14-757, 60-14-758, 60-14-759, 60-14-760, 60-14-761, 60-14-762, 60-14-763, 60-14-764, 60-14-765, 60-14-766, 60-14-767, 60-14-768, 60-14-769, 60-14-770, 60-14-771, 60-14-772, 60-14-773, 60-14-774, 60-14-775, 60-14-776, 60-14-777, 60-14-778, 60-14-779, 60-14-780, 60-14-781, 60-14-782, 60-14-783, 60-14-784, 60-14-785, 60-14-786, 60-14-787, 60-14-788, 60-14-789, 60-14-790, 60-14-791, 60-14-792, 60-14-793, 60-14-794, 60-14-795, 60-14-796, 60-14-797, 60-14-798, 60-14-799, 60-14-800.

Signature of Person In Charge \_\_\_\_\_ Date 1/16/25 Signature of Environmental Health Specialist \_\_\_\_\_ Date 1/16/25

\*\*\*\* Additional food safety information can be found on our website, [http://health.tn.gov/eh/food\\_service.htm](http://health.tn.gov/eh/food_service.htm) \*\*\*\*



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**99**

Establishment Name 1520 CAPITAL Type of Establishment  Permanent  Mobile  
 Temporary  Seasonal  
 Address \_\_\_\_\_  
 City \_\_\_\_\_ Time in \_\_\_\_\_ : \_\_\_\_\_ AM/PM Time out \_\_\_\_\_ : \_\_\_\_\_ AM/PM  
 Inspection Date 1/16/25 Establishment # \_\_\_\_\_ Embargoed \_\_\_\_\_  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other \_\_\_\_\_  
 Risk Category  1  2  3  4 Follow-up Required  Yes  No

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as 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														
<b>Supervision</b>																																				
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties												16	IN	OUT	NA	NO	Proper cooking time and temperatures					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding				
<b>Employee Health</b>																																				
2	IN	OUT	NA	NO	Management awareness; policy present; reporting					<b>Control Foods (TCS) for Safety</b>																										
3	IN	OUT	NA	NO	Proper use of restriction & exclusion					<b>Holding of TCS Foods, Marking TCS Foods, and time as a Public Health Control</b>																										
<b>Good Hygienic Practices</b>																																				
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					18	IN	OUT	NA	NO	Proper cooling time and temperature					19	IN	OUT	NA	NO	Proper hot holding temperatures											
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					20	IN	OUT	NA	NO	Proper cold holding temperatures					21	IN	OUT	NA	NO	Proper date marking and disposition											
<b>Preventing Contamination by Hands</b>																																				
6	IN	OUT	NA	NO	Hands clean and properly washed					22	IN	OUT	NA	NO	Time as a public health control: procedures and records					<b>Consumer Advisory</b>																
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked foods					<b>Highly Susceptible Populations</b>																
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					<b>Chemicals</b>																
<b>Approved Source</b>																																				
9	IN	OUT	NA	NO	Food obtained from approved source					25	IN	OUT	NA	NO	Food additives: approved and properly used					26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used											
10	IN	OUT	NA	NO	Food received at proper temperature					<b>Conformance with Approved Procedures</b>																										
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					27	IN	OUT	NA	NO	Compliance with variance, specialized process and HACCP plan																					
12	IN	OUT	NA	NO	Required records available, shell stock tags, parasite destruction																															
<b>Protection from Contamination</b>																																				
13	IN	OUT	NA	NO	Food separated and protected																															
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned & sanitized																															
15	IN	OUT	NA	NO	Proper disposition of contaminated food; returned food or unused food no re-served																															

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		Compliance Status								COS	R	WT	
<b>Safe Food and Water</b>																							
28	OUT				Pasteurized eggs used where required					45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
29	OUT				Water and ice from approved source					46	OUT				Warewashing facilities: installed, maintained, used; test strips								
30	OUT				Variance obtained for specialized processing methods					47	OUT				Food-contact & nonfood-contact surfaces clean <i>Reduced</i>								
<b>Food Temperature Control</b>																							
31	OUT				Proper cooling methods used; adequate equipment for temperature control					48	OUT				Hot and cold water available; adequate pressure								
32	OUT				Plant food properly cooked for hot holding					49	OUT				Plumbing installed; proper backflow devices								
33	OUT				Approved thawing methods used					50	OUT				Sewage and waste water properly disposed								
34	OUT				Thermometers provided and accurate					51	OUT				Toilet facilities: properly constructed, supplied, cleaned								
<b>Food Identification</b>																							
35	OUT				Food properly labeled; original container; required records available					52	OUT				Garbage/refuse properly disposed; facilities maintained								
<b>Prevention of Food Contamination</b>																							
36	OUT				Insects, rodents, and animals not present					53	OUT				Physical facilities installed, maintained, and clean								
37	OUT				Contamination prevented during food preparation, storage & display					54	OUT				Adequate ventilation and lighting; designated areas used								
38	OUT				Personal cleanliness					<b>Administrative Items</b>													
39	OUT				Wiping cloths: properly used and stored					55	OUT				Posted: Current Permit								
40	OUT				Washing fruits and vegetables					56	OUT				Posted: Most recent inspection								
<b>Proper use of Utensils</b>																							
41	OUT				In-use utensils: properly stored					<b>Compliance Status</b>													
42	OUT				Utensils, equipment and linens: properly stored, dried, handled					<b>Non-Smokers Protection Act</b>													
43	OUT				Single-use/single-service articles: properly stored, used					57	OUT				Compliance with TN Non Smoker Protection Act								
44	OUT				Gloves used properly					58	OUT				Tobacco products offered for sale								

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 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.P.A. contains 08-14-703, 08-14-706, 08-14-708, 08-14-709, 08-14-711, 08-14-715, 08-14-716, 08-14-717, 08-14-718, 08-14-719, 08-14-720.

Signature of Person In Charge [Signature] Date 1/16/25 Signature of Environmental Health Specialist [Signature] Date \_\_\_\_\_

\*\*\*\* Additional food safety information can be found on our website, [http://health.tn.gov/eh/food\\_service.htm](http://health.tn.gov/eh/food_service.htm) \*\*\*\*



## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

<b>SCORE</b>
99

Establishment Name Rio Cantina Type of Establishment  Permanent  Mobile  
 Address \_\_\_\_\_  Temporary  Seasonal  
 City \_\_\_\_\_ Time In \_\_\_\_\_ : \_\_\_\_\_ AM/PM Time out \_\_\_\_\_ : \_\_\_\_\_ AM/PM  
 Inspection Date 1/16/25 Establishment # \_\_\_\_\_ Embargoed \_\_\_\_\_  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other \_\_\_\_\_  
 Risk Category  01  02  03  04 Follow-up Required  Yes  No

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>																								
(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											Compliance Status													
IN	OUT	NA	NO					COS	R	WT	IN	OUT	NA	NO					COS	R	WT			
<b>Supervision</b>																								
1	<input type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties				<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Cooking and Reheating of Time/Temperature Control Foods (TCS) for Safety				<input type="radio"/>	<input type="radio"/>	5	
<b>Employee Health</b>																								
2	<input type="radio"/>	<input type="radio"/>			Management awareness; policy present; reporting				<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding				<input type="radio"/>	<input type="radio"/>		
3	<input type="radio"/>	<input type="radio"/>			Proper use of restriction & exclusion				<input type="radio"/>	<input type="radio"/>		<b>Holding of TCS Foods, Marking TCS Foods, and time as a Public Health Control</b>												
<b>Good Hygienic Practices</b>																								
4	<input type="radio"/>	<input type="radio"/>			Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature				<input type="radio"/>	<input type="radio"/>		
5	<input type="radio"/>	<input type="radio"/>			No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>		19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures				<input type="radio"/>	<input type="radio"/>		
<b>Preventing Contamination by Hands</b>																								
6	<input type="radio"/>	<input type="radio"/>			Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures				<input type="radio"/>	<input type="radio"/>		
7	<input type="radio"/>	<input type="radio"/>			No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>	2	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition				<input type="radio"/>	<input type="radio"/>		
8	<input type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records				<input type="radio"/>	<input type="radio"/>		
<b>Approved Source</b>																								
9	<input type="radio"/>	<input type="radio"/>			Food obtained from approved source				<input type="radio"/>	<input type="radio"/>	5	<b>Consumer Advisory</b>												
10	<input type="radio"/>	<input type="radio"/>			Food received at proper temperature				<input type="radio"/>	<input type="radio"/>	5	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked foods				<input type="radio"/>	<input type="radio"/>	4	
11	<input type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>	5	<b>Highly Susceptible Populations</b>												
12	<input type="radio"/>	<input type="radio"/>			Required records available, shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered				<input type="radio"/>	<input type="radio"/>	5	
<b>Protection from Contamination</b>																								
13	<input type="radio"/>	<input type="radio"/>			Food separated and protected				<input type="radio"/>	<input type="radio"/>	4	<b>Chemicals</b>												
14	<input type="radio"/>	<input type="radio"/>			Food-contact surfaces: cleaned & sanitized				<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used				<input type="radio"/>	<input type="radio"/>	5	
15	<input type="radio"/>	<input type="radio"/>			Proper disposition of contaminated food; returned food or unused food no re-served				<input type="radio"/>	<input type="radio"/>	2	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used				<input type="radio"/>	<input type="radio"/>	5	
<b>Conformance with Approved Procedures</b>																								
<b>Compliance with Variance, Specialized Process and HACCP Plan</b>																								
16	<input type="radio"/>	<input type="radio"/>							<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process and HACCP plan				<input type="radio"/>	<input type="radio"/>	5	

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

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

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. Your 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 24-14-703, 24-14-704, 24-14-705, 24-14-706, 24-14-707, 24-14-708, 24-14-709, 24-14-710, 24-14-711, 24-14-712, 24-14-713, 24-14-714, 24-14-715.

Signature of Person In Charge: [Signature] Date: 1/16/25  
 Signature of Environmental Health Specialist: [Signature] Date: 1/16/25

\*\*\*\* Additional food safety information can be found on our website, [http://health.tn.gov/sh/food\\_service.htm](http://health.tn.gov/sh/food_service.htm) \*\*\*\*



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**99**

Establishment Name 2000 CARINA Type of Establishment  Permanent  Mobile  
 Address \_\_\_\_\_  Temporary  Seasonal  
 City \_\_\_\_\_ Time In \_\_\_\_\_ : \_\_\_\_\_ AM/PM Time out \_\_\_\_\_ : \_\_\_\_\_ AM/PM  
 Inspection Date 1/16/25 Establishment # \_\_\_\_\_ Embargoed \_\_\_\_\_  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other \_\_\_\_\_  
 Risk Category  O1  O2  O3  O4 Follow-up Required  Yes  No

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as 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
<b>Supervision</b>															<b>Cooking and Reheating of Time/Temperature Control Foods (TCS) for Safety</b>														
1	O	O			Person in charge present, demonstrates knowledge, and performs duties	O	O			5	16	O	O			Proper cooking time and temperatures	O	O			5								
<b>Employee Health</b>															<b>Holding of TCS Foods, Marking TCS Foods, and time as a Public Health Control</b>														
2	O	O			Management awareness; policy present; reporting	O	O			5		IN	OUT	NA	NO	18	O	O			Proper cooling time and temperature	O	O						
3	O	O			Proper use of restriction & exclusion	O	O			5		IN	OUT	NA	NO	19	O	O			Proper hot holding temperatures	O	O						
<b>Good Hygienic Practices</b>															<b>Consumer Advisory</b>														
4	O	O			Proper eating, tasting, drinking, or tobacco use	O	O			5		IN	OUT	NA	NO	20	O	O			Proper cold holding temperatures	O	O						
5	O	O			No discharge from eyes, nose, and mouth	O	O			5		IN	OUT	NA	NO	21	O	O			Proper date marking and disposition	O	O						
<b>Preventing Contamination by Hands</b>															<b>Highly Susceptible Populations</b>														
6	O	O			Hands clean and properly washed	O	O			5		IN	OUT	NA	NO	22	O	O			Time as a public health control: procedures and records	O	O						
7	O	O			No bare hand contact with ready-to-eat foods or approved alternate procedures followed	O	O			5		IN	OUT	NA	NO	23	O	O			Consumer advisory provided for raw and undercooked foods	O	O						
8	O	O			Handwashing sinks properly supplied and accessible	O	O			2		IN	OUT	NA	NO	24	O	O			Pasteurized foods used; prohibited foods not offered	O	O						
<b>Approved Source</b>															<b>Chemicals</b>														
9	O	O			Food obtained from approved source	O	O			5		IN	OUT	NA	NO	25	O	O			Food additives: approved and properly used	O	O						
10	O	O			Food received at proper temperature	O	O			5		IN	OUT	NA	NO	26	O	O			Toxic substances properly identified, stored, used	O	O						
11	O	O			Food in good condition, safe, and unadulterated	O	O			5		IN	OUT	NA	NO	27	O	O			Compliance with variance, specialized process and HACCP plan	O	O						
12	O	O			Required records available, shell stock tags, parasite destruction	O	O			5	<b>Conformance with Approved Procedures</b>																		
<b>Protection from Contamination</b>																													
13	O	O			Food separated and protected	O	O			4																			
14	O	O			Food-contact surfaces: cleaned & sanitized	O	O			5																			
15	O	O			Proper disposition of contaminated food; returned food or unused food no re-served	O	O			2																			

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

*Tables in table by menu were inspected*

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. Your six required to post the food service establishment permit in a conspicuous place and post the most recent inspection report on 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, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-717, 68-14-718, 68-14-719, 68-14-720, 68-14-721, 68-14-722, 68-14-723, 68-14-724, 68-14-725, 68-14-726, 68-14-727, 68-14-728, 68-14-729, 68-14-730, 68-14-731, 68-14-732, 68-14-733, 68-14-734, 68-14-735, 68-14-736, 68-14-737, 68-14-738, 68-14-739, 68-14-740, 68-14-741, 68-14-742, 68-14-743, 68-14-744, 68-14-745, 68-14-746, 68-14-747, 68-14-748, 68-14-749, 68-14-750, 68-14-751, 68-14-752, 68-14-753, 68-14-754, 68-14-755, 68-14-756, 68-14-757, 68-14-758, 68-14-759, 68-14-760, 68-14-761, 68-14-762, 68-14-763, 68-14-764, 68-14-765, 68-14-766, 68-14-767, 68-14-768, 68-14-769, 68-14-770, 68-14-771, 68-14-772, 68-14-773, 68-14-774, 68-14-775, 68-14-776, 68-14-777, 68-14-778, 68-14-779, 68-14-780, 68-14-781, 68-14-782, 68-14-783, 68-14-784, 68-14-785, 68-14-786, 68-14-787, 68-14-788, 68-14-789, 68-14-790, 68-14-791, 68-14-792, 68-14-793, 68-14-794, 68-14-795, 68-14-796, 68-14-797, 68-14-798, 68-14-799, 68-14-800, 68-14-801, 68-14-802, 68-14-803, 68-14-804, 68-14-805, 68-14-806, 68-14-807, 68-14-808, 68-14-809, 68-14-810, 68-14-811, 68-14-812, 68-14-813, 68-14-814, 68-14-815, 68-14-816, 68-14-817, 68-14-818, 68-14-819, 68-14-820, 68-14-821, 68-14-822, 68-14-823, 68-14-824, 68-14-825, 68-14-826, 68-14-827, 68-14-828, 68-14-829, 68-14-830, 68-14-831, 68-14-832, 68-14-833, 68-14-834, 68-14-835, 68-14-836, 68-14-837, 68-14-838, 68-14-839, 68-14-840, 68-14-841, 68-14-842, 68-14-843, 68-14-844, 68-14-845, 68-14-846, 68-14-847, 68-14-848, 68-14-849, 68-14-850, 68-14-851, 68-14-852, 68-14-853, 68-14-854, 68-14-855, 68-14-856, 68-14-857, 68-14-858, 68-14-859, 68-14-860, 68-14-861, 68-14-862, 68-14-863, 68-14-864, 68-14-865, 68-14-866, 68-14-867, 68-14-868, 68-14-869, 68-14-870, 68-14-871, 68-14-872, 68-14-873, 68-14-874, 68-14-875, 68-14-876, 68-14-877, 68-14-878, 68-14-879, 68-14-880, 68-14-881, 68-14-882, 68-14-883, 68-14-884, 68-14-885, 68-14-886, 68-14-887, 68-14-888, 68-14-889, 68-14-890, 68-14-891, 68-14-892, 68-14-893, 68-14-894, 68-14-895, 68-14-896, 68-14-897, 68-14-898, 68-14-899, 68-14-900, 68-14-901, 68-14-902, 68-14-903, 68-14-904, 68-14-905, 68-14-906, 68-14-907, 68-14-908, 68-14-909, 68-14-910, 68-14-911, 68-14-912, 68-14-913, 68-14-914, 68-14-915, 68-14-916, 68-14-917, 68-14-918, 68-14-919, 68-14-920, 68-14-921, 68-14-922, 68-14-923, 68-14-924, 68-14-925, 68-14-926, 68-14-927, 68-14-928, 68-14-929, 68-14-930, 68-14-931, 68-14-932, 68-14-933, 68-14-934, 68-14-935, 68-14-936, 68-14-937, 68-14-938, 68-14-939, 68-14-940, 68-14-941, 68-14-942, 68-14-943, 68-14-944, 68-14-945, 68-14-946, 68-14-947, 68-14-948, 68-14-949, 68-14-950, 68-14-951, 68-14-952, 68-14-953, 68-14-954, 68-14-955, 68-14-956, 68-14-957, 68-14-958, 68-14-959, 68-14-960, 68-14-961, 68-14-962, 68-14-963, 68-14-964, 68-14-965, 68-14-966, 68-14-967, 68-14-968, 68-14-969, 68-14-970, 68-14-971, 68-14-972, 68-14-973, 68-14-974, 68-14-975, 68-14-976, 68-14-977, 68-14-978, 68-14-979, 68-14-980, 68-14-981, 68-14-982, 68-14-983, 68-14-984, 68-14-985, 68-14-986, 68-14-987, 68-14-988, 68-14-989, 68-14-990, 68-14-991, 68-14-992, 68-14-993, 68-14-994, 68-14-995, 68-14-996, 68-14-997, 68-14-998, 68-14-999, 68-15-000.

Signature of Person In Charge [Signature] Date 1/16/25  
 Signature of Environmental Health Specialist [Signature] Date 1/16/25

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