

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Fishtales** Remanent O Mobile Establishment Name Type of Establishment 9120 Saundersville Rd O Temporary O Seasonal Address **Mount Juliet** Time in 12:31; PM AM/PM Time out 01:38; PM AM/PM

04/30/2021 Establishment # 605247047 Embargoed 0 Inspection Date

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

Number of Seats 300 Risk Category О3 04 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05:	•con	recte	d on-si	te dur
					Compliance Status	cos	R	WT	[				
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Н	16	0	0	0
	IN	OUT	NA	NO	Employee Health				H	17	O	o	0
2	100	0			Management and food employee awareness; reporting	0	0		H				
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				П	18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	ı	20	24	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	×	0	0
6	100	0		0	Hands clean and properly washed	0	0		П	22	0	0	×
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н		IN	OUT	NA.
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1	23	60	0	0
	IN	OUT	NA	NO	Approved Source				П	23	×	_	•
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA
10	0	0	0	3%	Food received at proper temperature	0	0	1	1	24	0	$\overline{}$	333
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Н	24	•	0	(40)
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X
13	Æ	0	0		Food separated and protected	0	0	4	] [	26	1	0	
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ιİ		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×

		COS	R	WT				
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	<b>X</b>		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathoge ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr				
		Compliance Status	cos	ĸ	W	
	OUT		-		_	
28	0	Pasteurized eggs used where required	0	0	١.	
29	0		0	0		
30	0	Variance obtained for specialized processing methods	0	0	Ľ	
	OUT	Food Temperature Control		_	_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	г	
33	0	Approved thawing methods used	0	0	г	
34	×	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	×	Food properly labeled; original container; required records available	0	0	Г	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	328	Contamination prevented during food preparation, storage & display	0	0	Г	
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0		
	OUT	Proper Use of Utensils			Π	
41	120	In-use utensils; properly stored	0	0	Г	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0		0	0	г	
44	-	Gloves used properly	0	0		

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

oy Had Signature of Person In Charge

04/30/2021

04/30/2021 Date

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

Date

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



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h-ctal	hire	hment	m	O 1777	OTHER PROPERTY.

Establishment Name: Fishtales

Establishment Number # 1605247047

#### 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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)				
Spray bottle	QA	200					

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Wic	38			
Ric	39			
Ric Under grill	36			
Ric beer	34			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sliced tomatoes	Cold Holding	40
Pico	Cold Holding	39
Raw chicken tenders	Cold Holding	41
raw shrimp	Cold Holding	38
Fish	Cold Holding	40
Cooked chicken	Cold Holding	41

Observed Maladiana
Observed Violations
Total # 7 Repeated # 0
34: No thermometer in chest freezers
35: Squeeze bottles stored in ric not labeled
37: Bucket of soy sauce left open stored on floor in kitchen
41: Scoop handle down in ice
42: Dishes stacked wet on shelf in prep room
45: Severely grooved cutting boards
53: Floors are greasy in kitchen with water standing on floor by grill
33. Floors are greasy in kitchen with water standing on hoor by grill

<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: Fishtales
Establishment Number: 605247047

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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 hands upon entering kitchen
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: 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:

## Additional Comments

See last page for additional comments.

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

<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: Fishtales	
Establishment Number: 605247047	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye for additional comments.	

Establishment Information

Establishment Informa	ition		
Establishment Name: Fish	tales		
	605247047		
Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	PFG
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments	s		
3 comp sink not setup Bar no longer has a dis	sh machine so going to i	nclude bar in kitchen and	I close the auxiliary establishment