TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	1000	HALL S	A STATE		Creasethia	1/:	-7										O Fermer's Market Food Unit	C)	
Establishment Name		ne	Smoothie King # 1557						_	Fermer's Market Food Unit Stream O Mobile)				
Address			1112 W Main St										O Temporary O Seasonal							
Cit	/				Lebanon			Time in	02	2:3	8 P	M	_ A)	4 / PI	M Ti	me o	ит 03:19: РМ АМ/РМ			
Ins	pectio	n Da	rte		05/04/2	021 Establis	shment # 605	530529	1		E	Emba	irgoe	d 0)					
Pu	pose	of In	spec	tion	Routine	O Follow-u	p 0	Complaint			- O Pre					Cor	nsultation/Other			
Ris	k Cat	legon	y		篇1	02	0	3			04				Fo	low-	up Required O Yes K No Number of	Seats	8	
		R	isk I														to the Centers for Disease Control and Preve control measures to prevent illness or injury.			
					outrineting is												INTERVENTIONS			
		(Ma	utic de	algnat	ted compliance s												ach item as applicable. Deduct points for category or subca	egory.)	
17	in c	ompili	ance			mpliance NA=not ap		-not observe	-	R		S=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provit Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervisi	len						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charger performs duties	e present, demon	nstrates knowled	ge, and	0	0	5	16	0	0	×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ा	
-	IN XX	OUT	NA	NO		Employee I nd food employee		ontina	0	o			Ó	Ó		Ó	Proper reheating procedures for hot holding	Ó	8	5
3	×	ŏ				estriction and excl		Anny	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA			Good Hygienic I							0	0	0		Proper cooling time and temperature	0	0	
4	N N N	8				asting, drinking, o om eyes, nose, ar			0	8	5	20	20	8	<u>8</u> 0	0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
6	IN XX	OUT	NA			nting Contamin d properly washed		ds	0	0			*	0	0		Proper date marking and disposition	0	0	Ű
7	×	0	0			ontact with ready-		approved	0	0	5	22	O IN	O	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8	X		N/A	110	Handwashing s	inks properly supp		sible	0	0	2	23	_	0	12	no	Consumer advisory provided for raw and undercooked	0	ि	4
9	黨				Food obtained	Approved S from approved sou	urce			0			IN	OUT		NO	food Highly Susceptible Populations			
10 11	0 X	0	0	×	Food received Food in good or	at proper temperat ondition, safe, and	ture d unadulterated		00	8	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	0	×	0	Required recon destruction	ds available: shell	stock tags, para	asite	0	0			IN	OUT	NA	NO	Chemicals			
13		OUT O		NO		tection from Co	ontamination		0	0		25	X	00	0		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	X	ŏ	ŏ		Food-contact si	urfaces: cleaned a				ŏ					NA	_	Conformance with Approved Procedures	Ľ		
15	X	0			Proper disposit served	ion of unsafe food	, returned food r	not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Pres	tices are prev	entive measu	ures to co	atro	the	Inter	due	tion	<i></i>	atho		, chemicals, and physical objects into foods.			
						the state provi	uncire ineas				TAT					gena	, chemicale, and physical objects into rooms.			
				00	T=not in complian	e mpliance State		COS=corre	cted o		during						R-repeat (violation of the same code provision) Compliance Status	Loos		WT
	_	OUT			Sa	te Food and Wa							0	UT			Utensils and Equipment			
	28 29	0	Wate	er and	ed eggs used wh d ice from approv	/ed source			0	8	2	4	5 0				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
-	30	0 001		ince o		cialized processing Temperature Co			0	0	1	4	6 (o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
:	31	0			oling methods us	sed; adequate equ	uipment for temp	perature	0	0	2	4	_		lonfoo	d-cor	tact surfaces clean	0	0	1
	32	0	contr Plan		property cooked	d for hot holding				0	1	4	8 (υτ Ο ⊦	lot and	1 cold	Physical Facilities I water available; adequate pressure	0		2
	33 34		<u> </u>		thawing method eters provided a				0	$ \rightarrow $	1	4	_	_			stalled; proper backflow devices	0	0	2
		OUT				ood identificatio	en					5	1 0	0 1			s: properly constructed, supplied, cleaned	ŏ	ŏ	1
_	35	0	Food	i prop		pinal container; rec		rvailable	0	0	1	5		-			use properly disposed; facilities maintained	0	0	1
	36	OUT O	Inse	ots no	dents, and anim	a of Food Conta als not present	amination		0	0	2	5	_	_			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
-	37	-				during food prepar	ration storage R	direlay	0	0	1	H	-	UT			Administrative Items	-		
	38	-			cleanliness	oping rood prepar	rabon, storage o	Gispiay	0	0	÷	5		_	Jument	pern	nit posted	0	o	
	39	Ó	Wipi	ng clo	oths; properly use				0	0	1						inspection posted	0	0	0
ť	10	OUT	was	ning f	ruits and vegeta Pro	cies per Use of Uten	sils			0							Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	11				nsils; properly st equipment and li	ored nens; properly stor	red, dried, hand	led		8		5					with TN Non-Smoker Protection Act ducts offered for sale	18 8	읭	0
	13	0	Sing	le-use		articles; properly s			0	8	1	5					oducts are sold, NSPA survey completed	ō		
						or items within ten é	(10) days may resu	ult in suspen			_	servic	e esta	blish	ment p	ermit.	Repeated violation of an identical risk factor may result in revo	cation	of yos	ur food
ser	rice e vier a	stablis nd po	shmer st the	t perm most	nit. Items identifie recent inspection	d as constituting im report in a conspicu	minent health haz yous manner. You	zards shall be a have the rig	ht to n	cted in equest	mmedi	ately (or ope	mation	ns shall	l ceas	e. You are required to post the food service establishment permission a written request with the Commissioner within ten (10) day	it in a l	consp	icuous
		C & .	sectio	ns 68-	14-703, 68-14-706,		0.00.44.744 00.44	745 68-14-71		320.			1	2		C				
	art. T.	-7	$\overline{\mathbf{v}}$	-		58-14-708, 68-14-709	,						\leftarrow		1L		AA			
((Č	Ø			er	ZJ		05/0		021		_0	Y	v	fr	H		05/0)4/2	2021
((Č	Ø			Charge	2J		05/0)4/2	021	Date						ental Health Specialist	05/0)4/2	2021 Date

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 62
P192201 (1004. 0=10)	Please call () 6154445325	to sign-up for a class.	100.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Smoothie King # 1557 Establishment Number # 605305291

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 wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 comp sink	QA	200								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	37				
Rif	20				
Ric	41				

Food Temperature						
Description	State of F	ood Temperatu	ure (Fahrenheit)			
Strawberries	Cold Ho	lding 41				
Yogurt	Cold Ho	lding 40				

Observed Violations

Total # 2 Repeated # 0

41: Scoop handles down in powders used in smmothies 47: Food debris in bottom of rif

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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 washing hands after cleaning

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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.

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: (NA) Establishment does not serve animal food that is raw or undercooked.

24: (NA) A highly susceptible population is not served.

25: Different powders added to smoothies are measured following recipes

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NÁ) 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.

Establishment Information

Establishment Name: Smoothie King # 1557 Establishment Number : 605305291

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Smoothie King # 1557 Establishment Number #: 605305291

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments