

Establishment Name

Purpose of Inspection

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

Time in 12:24 PM AM / PM Time out 01:30; PM AM / PM

O Temporary O Seasonal

03/17/2023 Establishment # 605257625 Embargoed 2 Inspection Date

O Follow-up

1892 Leiper's Fork LLC

4150 Old Hillsboro Rd.

Franklin

**K**Routine

O Complaint O Preliminary O Consultation/Other

Number of Seats 45 Risk Category О3 Follow-up Required 级 Yes O No

II.	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			
					Compliance Status	COS	R	WT
IN OUT NA NO Supervision								
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3			0	0	5			
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source	Т.		
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1 1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	R	WT	
IN OUT 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	8	0	0	0	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	黨	Proper hot holding temperatures	0	0		
20	0	×	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	0	Proper date marking and disposition	0	0	*	
22	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5	
26	黨	0			Toxic substances properly identified, stored, used	0	0	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

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

		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	WT	
	OUT					
28	0	Pasteurized eggs used where required	0	0	1	
29	0	Water and ice from approved source	0	0	2	
30	0	Variance obtained for specialized processing methods	0	0	1	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	
32	0	Plant food properly cooked for hot holding	0	0	1	
33	0	Approved thawing methods used	0	0	1	
34	0	Thermometers provided and accurate	0	0	1	
	OUT	Food Identification				
35	×	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	2	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	
39	0	Wiping cloths; properly used and stored	0	0	1	
40	0	Washing fruits and vegetables	0	0	1	
	OUT	Proper Use of Utensils				
41	120	In-use utensils; properly stored	0	0	1	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	
43	0	Single-use/single-service articles; properly stored, used	0	0	1	
44	0	Gloves used properly	0	0	1	

specti	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
$\overline{}$		Compliance Status	YES	NO	WT
Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

pection report in a conspicuous manner. You have the right to request a h -14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

03/17/2023

ure of Person In Charge

Signature of Environmental Health Specialist

03/17/2023

\*\*\*\* 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 ) 6157915110 Please call ( to sign-up for a class.

Date

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



#### Establishment Information

Establishment Name: 1892 Leiper's Fork LLC
Establishment Number #: 605257625

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)				
Dish washer 3 comp sink not set up	Chlorine Chlorine	100					

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Ric under make line across for oven	39				
Ric under grill	36				
Ric under make line	37				
Ric prep building	33				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Diced tomatoes make line	Cold Holding	40
Salmon make line	Cold Holding	38
Pulled pork make line	Cold Holding	40
Boiled eggs make line	Cold Holding	41
Cooked pork belly make line	Cold Holding	41
Salad mix ric under make line	Cold Holding	41
Chicken salad make line across from over	Cold Holding	40
Beef ric under grill	Cold Holding	40
Hamburger patties ric under grill	Cold Holding	38
Shrimp ric under grill	Cold Holding	39
Tomatoe soup	Reheating	180
Various for fish stew	Cold Holding	45
Liquid egg ric prep building	Cold Holding	40

Observed Violations								
Total # 5								
Repeated # ()								
8: No soap or towels for hand sink								
20: Fish pieces for stew out of temp								
35: Container in prep building not labed								
41: Two bowls on top of make line food								
45: Main make line had flour/ debris on it								

<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: 1892 Leiper's Fork LLC

Establishment Number: 605257625

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Pic is aware of illness policy

**l**3:

- 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: Observed employees washing hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food from restaurant depot, creation gardens
- 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 cooking temps were observed during inspection
- 17: Proper reheating procedures were observed during inspection. Pic warmed soup for the day before the day before the temp of the soup was 180 while inspection was occurring
- 18: Discussed with pic proper cooling procedures. Pic stated they cooled some meats after cooking, they put meet in metal pans and used ice baths. Discussed further cooling starts at 135 and one has 2 hrs to get the food down to 70 and an additional 4 hrs to get the food down to 41. Suggested different techniques such as ice bag, ice wands and cooling metal pans before the food is placed in the pan. No active cooling while conduction inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 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: On menu for fish, pork, lamb, duck and scallops
- 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.

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Establishment Information	
Establishment Name: 1892 Leiper's Fork LLC	
Establishment Number: 605257625	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: 1892 Leiper's Fork LLC							
Establishment Number #: 605257625							
Sources							
Source Type: Water	Source:	Leipers fork					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Dylan Morrison Morrison.dylan@gmail.com							