### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec. Sec.	100		A. C. S.													O Fermer's Merket Food Unit	7	<b>^</b>	1
Est	ablisi	nem	t Nar		Hot Dog Moi	mma					_	Tvr	e of E	Establi	shme	Remanant O Mobile			
Adx	iress				343 Gibson	Drive										O Temporary O Seasonal			
City	,				Lebanon		Time in	10	):2	6 /	١M	_ A1	M/P	M Th	ne ou	иt <u>10:46</u> : <u>АМ</u> АМ / РМ			
Ins	xectio	n Da	rte		04/20/202	22 Establishment #	60525878	8			Emba	irgoe	d 0						
Pur	pose	of In	spect		Routine O Follow-up O Complaint					O Pr			-		Cor	nsultation/Other			
Ris	k Cat	egon	,		¥£1	02	03			<b>O</b> 4				Fo	ilow-	up Required O Yes 👯 No Number of	Seats	0	
		R														I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
																INTERVENTIONS			
				algnat					ite m							ach item as applicable. Deduct points for category or subc		)	
	Pinc	ompili	ance	_		ce NA=not applicable	NO=not observe	cos	R		5=00	recte	d on-s	ne dun	ng ins	Compliance Status		R	WT
	-	ουτ	NA	NO	-	Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			Person in charge pr performs duties	resent, demonstrates k	nowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
2	N XX		NA	NO	Management and fo	Employee Health ood employee awarene	ess; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	_	0	
3	黨	0			Proper use of restri			0	0	5		IN			NO	a Public Health Control			
4	0	0	NA			d Hygienic Practice ng. drinking, or tobacco		0	0	5	19		0	8	5	Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	黨 IN		NA			eyes, nose, and mouth ng Contamination b		0	0	•		°			23	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	0	0			Hands clean and pr		-		0	5	22		0	0		Time as a public health control: procedures and records	0	0	
7	0 黨	0	0	×	alternate procedure			0	0			IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA			Approved Source	docessione		_	-	23		0	2	10	food	0	0	4
10		0	0	20	Food obtained from Food received at pr	oper temperature		0	0		24	IN 版	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>×</u>	0	X	0		tion, safe, and unadulte vailable: shell stock tag		0	0	5	-	IN	OUT		NO	Chemicals	ľ	Ŭ	÷
H	IN	OUT	NA	-	destruction Protect	tion from Contamin	ation	-	0	_	25	0	0			Food additives: approved and properly used	0	0	
		00			Food separated and Food-contact surface	d protected ces: cleaned and saniti	zed		0		26	<u>実</u> IN		NA		Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
	ž	_			Proper disposition of	of unsafe food, returned		0	0	2	27	0	-	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
	-				served														
				Goo	d Retail Practice	es are preventive i	measures to co								gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance		COS=corre		n-site	during			IGR	5		R-repeat (violation of the same code provision)	_		
		OUT				liance Status Good and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment	COS	R	WT
	8				d eggs used where ice from approved s				8		4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	0				btained for specializ	ted processing method	5	ŏ	ŏ	î	4	6				g facilities, installed, maintained, used, test strips	0	0	1
	11	0				adequate equipment f	or temperature	0	0	2	4	_	_	lonfoo	d-con	tact surfaces clean	0	0	1
	2		contr Plant		properly cooked for	hot holding		0	0		4		υτ Ο ⊦	lot and	i cold	Physical Facilities water available; adequate pressure	0	0	2
	3 4				thawing methods us eters provided and a			0	0	1	4	_				stalled; proper backflow devices waste water properly disposed	0	0	2
		OUT				Identification		Ŭ		<u> </u>	5	_				s: properly constructed, supplied, cleaned	ŏ	ŏ	1
-	5		Food	i prop		container; required re-		0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
	6	OUT O	Insec	ts. ro	dents, and animals r	f Food Contamination	ən	0	0	2	5	_	-			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
	7	-				ng food preparation, sto	rana & disnlav	0	0	1	F	-	UT			Administrative Items	-	-	
	8	-			leanliness	grow preparation, an	nege a antropoly	0	0	1	5		_	urrent	perm	nit posted	0	0	
	:9 10	Ó	Wipi	ng cic	ths; properly used a			0	0	1						inspection posted Compliance Status	0	0	0 WT
		OUT		Washing fruits and vegetables Proper Use of Utensils				Non-Smokers Protection Act											
	1				nsils; properly stored quipment and linens	s; properly stored, dried	i, handled	8	8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	0	ð	0
	3 4	0	Singl	e-use		les; properly stored, us			8		5	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in rev			
mar	ner a	nd po	st the	most	recent inspection repo	rt in a conspicuous man	ver. You have the rig	ht to r	eques							e. You are required to post the food service establishment per lling a written request with the Commissioner within ten (10) da			
5					Inder	4-708, 68-14-709, 68-14-71				<u>ר</u>		T	$\geq$	ic		- TAN	0.4.10		0000
Sin	nativ				Charge		04/2	20/2	_	2 Date	Sid			42		ental Health Specialist	04/2	20/2	Date
зų	atu	e ui	1 015	on III		Additional food safet	v information can	be fo								ealth/article/eh-foodservice ****			Date
_							r									inty health department.			DA 629

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1102201 (101.0-10)	Please call (	) 6154445325	to sign-up for a class.	101.025

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



#### Establishment Information

Establishment Name: Hot Dog Momma Establishment Number # 605258788

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three Comp Sink	Chlorine		

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Description	State of Food	Temperature (Fahrenheit)

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



#### Establishment Information

Establishment Name: Hot Dog Momma

Establishment Number : 605258788

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (N.O.) No food workers present.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (NO) No workers present during inspection.

7: (NO) No food workers present during the inspection.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See sources

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.

13:

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: (NÓ) 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: (NA) Establishment does not cold hold TCS foods.

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

22: (NO) Time as a public health control is not being used during the inspection.

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

24:

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:

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: Hot Dog Momma

Establishment Number : 605258788

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Hot Dog Momma Establishment Number # 605258788

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	SAMS GFS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Three comp sink not set up during inspection