## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

14		-87	125															
Ş			and the second													_		
Eeta	hiel	hmen	# Nar		Frankie's Restaura	ant									O Farmer's Market Food Unit			
Establishment Name Address					1449 Baddour Pkwy O Seasonal										J			
City					Lebanon	Time i	. 11	L:0	5 A	M	41		а ть	<b>700 A</b>	ut 12:00: PM AM / PM			
		on Da	ata.		04/26/2021	tablishment # 60510134						<u>   0</u>		110 01				
			spec		Routine OFole				- O Pr			<u> </u>		Cor	nsultation/Other			
		legor			01 X22	03			04		,				up Required O Yes K No Number of	l Seats	50	)
Nak	Con			Facto	ors are food preparation	practices and employee		vior	8 mo				repo	rtec	to the Centers for Disease Control and Prev	ntion		
				as c		FOODBORNE ILLNESS R		_	_			_	_		control measures to prevent lilness or injury			
		(11)	irk de	algnet											ach Hem as applicable. Deduct points for category or sub-	itegory.	)	
IN	in c	ompii	ance		OUT=not in compliance NA= Compliance 3			R		S=cor	recte	d on-si	te duri	ng ins	pection R*repeat (violation of the same code pro Compliance Status		R	wτ
	IN	OUT	NA	NO		ervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge present, de performs duties	emonstrates knowledge, and	0	0	5	16	20	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	-		
			NA	NO	Employ	ree Health					õ	ŏ	ŏ		Proper reheating procedures for hot holding	ŏ	00	5
	훐	0			Management and food employ Proper use of restriction and		6	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	•		
	IN	OUT	NA	NO		nic Practices					×	0	0	0	Proper cooling time and temperature		0	
4	邕	0			Proper eating, tasting, drinkir No discharge from eyes, nos		0	8	5	19 20	武武	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	
	IN	OUT	NA	NO	Preventing Cente	amination by Hands		· · · ·			X		ŏ		Proper date marking and disposition	ŏ	ŏ	1 °
	皇鼠	0	0	6	Hands clean and properly we No bare hand contact with re	ashed ady-to-eat foods or approved	6	0 0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
		0	-	-	alternate procedures followe Handwashing sinks properly		· · ·	6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-		
	IN	OUT	NA	NÖ	Approve	ed Source			_	23		0	0	110	food	0	0	4
9 10	흥	0	0		Food obtained from approve Food received at proper tem		0	0			IN	OUT	NA	NO	Highly Susceptible Populations	0		
11	_				Food in good condition, safe Required records available:		0	0	5	24		-	_		Pasteurized foods used; prohibited foods not offered	10	0	°
	0	0		O NO	destruction	m Contamination	0	0		25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used			
13	X	0	0	100	Food separated and protecte			0	4	25	100	0			Toxic substances properly identified, stored, used	8	0	5
	_	0	0	]	Food-contact surfaces: clear Proper disposition of unsafe		-	+-+	5		IN	_	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	2	0			served	lood, retained lood not re-	0	0	2	27	0	0	窯		HACCP plan	0	0	5
				Goo	d Retail Practices are p	preventive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				011	F=not in compliance	C05=com			чV.			ICES	3		R-repeat (violation of the same code provision			
			_		Compliance S	Status		R		Ē					Compliance Status		R	WT
2	_	OUT	_	teurize	Safe Food and d eggs used where required		0	0	1		_	UT F	ood ar	nd no	Utensils and Equipment mfood-contact surfaces cleanable, properly designed,	-		
2	_	0	Wat	er and	ice from approved source btained for specialized proce		0	0	2	4	>   I	× 0	onstru	cted,	and used	0	0	1
		OUT		ance c	Food Temperatu				<u> </u>	40	5 (	0 V	/arew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods used; adequate	e equipment for temperature	0	0	2	47		D N UT	onfoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
3	_		Plan	rt food	properly cooked for hot hold	ng		0	1	41	8 (	O H			water available; adequate pressure		0	
3	-				thawing methods used ters provided and accurate		0	0	1	49	_				stalled; proper backflow devices	0	00	
	-	OUT			Food Identifie	cation	Ľ		_	5	_	-			is: properly constructed, supplied, cleaned		ŏ	
3	5	0	Food	d prop	erly labeled; original containe	r; required records available	0	0	1	53	2	<b>0</b>   G	arbag	e/refi	use properly disposed; facilities maintained	0	0	1
_		OUT			Prevention of Feed C		-			5	_				lities installed, maintained, and clean		0	
3	-	-	-	_	dents, and animals not prese		0	0	2	54	+-	-	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	_		_			reparation, storage & display	0	0	1			UT			Administrative items			
3	_	-			leanliness ths; properly used and stored	t	0	0	1	50					nit posted inspection posted	8	00	0
4	-	O OUT	_	shing f	ruits and vegetables		0	0	1			_	_	_	Compliance Status	YES	NO	WT
- 4	_			se ute	Proper Use of U nsils; properly stored	Utensus		0		57					Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	1
4	_				quipment and linens; properly /single-service articles; properly			8		55	5				ducts offered for sale oducts are sold. NSPA survey completed		0	
4					ed properly			ŏ										
															Repeated violation of an identical risk factor may result in re e. You are required to post the food service establishment pe			
		ad an		-	cannot increasion report in a con-		and the second								Sling a written request with the Commissioner within ten (10) d			
-			1.30		y me		26/2		1		5		1	K	frank	011	261r	2021
Sice	atur	re of	Per	son le	Charge	04/			Date	Sie	inati	re of	Envin	onme	ental Health Specialist	04/2	_0/2	Date
									100		prost Ni							

 Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****
Even feed and the training allower are qualified and month at the sound, backby department

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
P192201 (1094. 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: Frankie's Restaurant Establishment Number #: 605101347

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 (Fahrenheit)						
Dish machine	CI	75							

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	38
Ric	36
Wic	40
Rif	10

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Gravy Wic	Cooling	122
Diced tomatoes	Cold Holding	39
Diced ham	Cold Holding	38
Roast beef	Hot Holding	159
Green beans	Hot Holding	163
Burger	Cooking	172
Cream corn	Cold Holding	40
Chicken tenders	Cooking	188

#### Observed Violations

Total # 5

Repeated # 0

- 37: Employee drink stored on top of sandwich cooler
- 39: Wiping clothes left laying on prep tables
- 41: Scoop handle down in sugar, knives stuck between cooler and prep table
- 42: Glasses stacked wet on counter by ice machine
- 45: Severely grooved cutting board on sandwich cooler

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



#### Establishment Information

Establishment Name: Frankie's Restaurant

Establishment Number : 605101347

#### 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 after handling dirty dishes

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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps gravy cooling in wic 10 mins
- 19: See food temps
- 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: (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: Frankie's Restaurant Establishment Number : 605101347

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Frankie's Restaurant

Establishment Number # 605101347

Sources						
Source Type:	Food	Source:	PFG, IWC, Kroger, Al's Foodland,			
Source Type:	Water	Source:	City			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

# Additional Comments