TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A STATE														
Yia-Ghee	Tea Party Mobile Unit									Farmer's Market Food Unit O Permanent 凝Mobile				
Address 3008 Spa	ta Pike				_	Тур	xe of I	Establ	ishme	O Temporary O Seasonal				
City Lebanon	Time	in 08	8:2	7: A	M	A	M/P	мті	me o	а <u>08:55</u> : <u>АМ</u> ам/рм				
	021 Establishment # 6053017													
Purpose of Inspection KRoutine	O Follow-up O Complain			- O Pro		-	-		Cor	suitation/Other				
Risk Category 201	O2 O3			O 4				F	ollow-	up Required O Yes 巍 No I	Number of Sec	ats	_	
										to the Centers for Disease Control a control measures to prevent illness o		on		
	FOODBORNE ILLNESS F	USK F/	СТ	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS ach item as applicable. Deduct points for catego				
IN=in compliance OUT=not in comp	iance NA=not applicable NO=not obser		e d nh							pection R*repeat (violation of the same				
IN OUT NA NO	mpliance Status Supervisien	COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Temp		:05	R	WT
1 8 0 Person in charg	e present, demonstrates knowledge, and	0	0	5	16	IN O	OUT			Control For Safety (TCS) Foods Proper cooking time and temperatures		<u></u>	~	
IN OUT NA NO	Employee Health					ő	ŏ	Ŕ		Proper reheating procedures for hot holding		ŝ	ő	5
	d food employee awareness; reporting striction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and a Public Health Control	Time as			
	icod Hygionic Practicos isting, drinking, or tobacco use	0	~			0	0	0		Proper cooling time and temperature Proper hot holding temperatures		응	힀	
5 O O 🐹 No discharge fr	m eyes, nose, and mouth	ŏ	ŏ	5	20		0	0		Proper cold holding temperatures		0	š	5
6 0 0 💥 Hands clean an		0	0		21		0 0	0		Proper date marking and disposition Time as a public health control: procedures an		_	8	
1 0 0 8 alternate proce			0	<u></u>		IN	OUT		NO	Consumer Advisory		-	_	
IN OUT NA NO	Approved Source	0		2	23	-	0	2		Consumer advisory provided for raw and unde food		0	이	4
10 0 0 0 SK Food received a		0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not o		0	0	5
12 0 0 Sit 0 Required record	ndition, safe, and unadulterated s available: shell stock tags, parasite	0	0 0	5	-	IN	OUT		NO	Chemicals	incred in	-	-	•
IN OUT NA NO Pre	ection from Contamination			_	25	0	0			Food additives: approved and properly used		8	0	5
13 2 0 0 Food separated 14 ≤ 0 0 Food-contact set	and protected rfaces: cleaned and sanitized	0	8	4	26	<u>宗</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, un Conformance with Approved Proce-		0	0	5
	on of unsafe food, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process HACCP plan	i, and	0	0	5
	tices are preventive measures to r	Control	the	intr	oduc	tion		atho	_	, chemicals, and physical objects into	foods	-	-	
		600												
OUT=not in complian	e COS=cor npliance Status	rected on COS			inspe	ction				R-repeat (violation of the same code Compliance Status		:05	R	WT
OUT Sat 28 O Pasteurized eggs used wh	e Food and Water	0	0	1			UT	ooda	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly des	banai	_	_	
29 O Water and ice from approv 30 O Variance obtained for spec	ed source	- Ö	0	2	4	-	•	onstru	cted,	and used		\rightarrow	<u> </u>	1
OUT Feed	emperature Control	1 - 1		<u> </u>	4	-	-			g facilities, installed, maintained, used, test stri tact surfaces clean		_	이	1
31 O control	ed; adequate equipment for temperature	0	٥	2		0	UT			Physical Facilities				
32 O Plant food properly cooked 33 O Approved thawing method		8	8	1	4					water available; adequate pressure talled; proper backflow devices			응	2
34 O Thermometers provided at OUT For	d accurate od identification	0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned			8	2
	inal container; required records available	0	0	1	5	_	_			se properly disposed; facilities maintained			ō	1
	of Food Contamination		-		5	-	-			ities installed, maintained, and clean		-	<u> </u>	1
36 O Insects, rodents, and anim		0	0	2	5	-	-	vdequa	ste ve	ntilation and lighting; designated areas used		<u> </u>	이	1
37 O Contamination prevented of 38 O Personal cleanliness	uring food preparation, storage & display	0	0	1	5		UT О (Jumen	toern	Administrative items		01	0	
39 O Wiping cloths; properly use		Ō	0	1	5	_				inspection posted		O (ES	0	0 WT
	er Use of Utensils	0	0	1						Compliance Status Non-Smokers Protection Act			_	wi
	ens; properly stored, dried, handled	0	0	1	5	8		obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale			0	0
43 O Single-use/single-service a 44 O Gloves used property	rticles; properly stored, used	8		1	5	9	1	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
										Repeated violation of an identical risk factor may ne. You are required to post the food service establish				
manner and post the most recent inspection		right to re	ques							ling a written request with the Commissioner within				
Laund Douss	03	/17/20	021	L			À	\mathcal{D}	<u>s</u>	T)	03	3/1	7/2	021
Signature of Person In Charge			-	Date	Sig	natu	ire of	Envir	onme	ental Health Specialist		_		Date
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****														
PH-2257 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class.														

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Yia-Ghee Tea Party Mobile Unit Establishment Number #: 605301749

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 (Fahrenheit)				

I	Equipment l'emperature	
	Description	Temperature (Fahrenheit)
I		
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ecoription	State of Food	Temperature (Fahrenheit

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Establishment Name: Yia-Ghee Tea Party Mobile Unit

Establishment Number : 605301749

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: (N.O.) No food workers present.

5: (N.O.) No food workers present at the time of inspection.

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 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: (NO) TCS food is not being held hot during inspection.
- 20: Unit not operating during inspection
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: (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:

***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: Yia-Ghee Tea Party Mobile Unit Establishment Number : 605301749

Comments/Other Observations (cont'd)

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

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Sources				
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

3 comp sink not setup. Mobile unit not operating during inspection