TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second s	100		C. C. C.		1892	Leiper'	s Fork LLC										O Farmer's Market Food		Ç)	
Est	ablisi	hmen	rt Nar	me			Isboro Rd.					_	Ту;	e of	Establ	ishme					
Add	iress				Frank				11		7 ^						O Temporary O Se				
City							<u></u>			L.Z						me o	ut <u>12:43</u> ; <u>PM</u> A	M/PM			
		on Da					22 Establishment				_	Embe		d Z							
			spec	tion	Routin	b	O Follow-up	O Complaint			O Pr	əlimin	ary		c	Cor	nsuitation/Other			45	
Risi	(Cat	tegor		and:	01	ood pres	22	O3	behr	vior	04	ate	omn	aonh			up Required 🗮 Yes to the Centers for Disc			45	
																	control measures to pro				
		(14)	urik de	algna	ed compil	ance statu											INTERVENTIONS ach liam an applicable. Deduc	t points for category or subcat	egory.	,	
IB	⊨in c	ompli				n complians	e NA=not applicable		ed		cc						spection R=repeat (violation of the same code provis	ion)		
	IN	OUT	NA	NO		Comp	liance Status Supervision		cos	R	WT						Compliance Stat Cooking and Reheating	tus g of Time/Temperature	cos	R	WT
1	10	0					esent, demonstrates	knowledge, and	0	0	5		IN	OUT			Control For Saf	ety (TCS) Foods		_	
	IN	OUT	NA	NO	performs		Employee Health		-		-		00	0			Proper cooking time and tem Proper reheating procedures		0	00	5
23	X	0			_		od employee awaren	ess; reporting	0	0	5		IN	ουτ	NA	NO		te Marking, and Time as			
-	_		NA	NO	rioperu		d Hygionic Practic		ľ	-		18	0	0	0	X	Proper cooling time and tem	eith Control perature	0	0	
4	憲法	0					g, drinking, or tobacc			0	5	19 20		0 嵐			Proper hot holding temperat. Proper cold holding temperat	ires		0	
	IN	OUT	NA	NO		Preventin	g Contamination						Ř			0	Proper date marking and dis		õ	0	5
6 7	0 減	窓の	0	0	No bare	hand conta	operly washed ct with ready-to-eat for	oods or approved	6	0	5	22		0	×	-	Time as a public health contr		0	0	
8	X	0	-	-			properly supplied and	d accessible		0	2	23	IN X	001	_	NO	Consumer Consumer advisory provided	r Advisory I for raw and undercooked	0	0	4
	IN 嵐		NA	NO	Food obt		Approved Source approved source		0	0		F	in N	OUT		NO	food Highly Suscepti	ble Populations	Ť		-
10		0	0	8	Food rec	eived at pr	oper temperature ion, safe, and unadul	torated	8		5	24	0	0	83		Pasteurized foods used; prof	hibited foods not offered	0	0	5
12	õ	ō	×	0		records av	vailable: shell stock ta		ŏ	ō			IN	OUT	NA	NO	Chen	nicals			
				NO		Protect	tion from Contami	nation				25	0		X		Food additives: approved an		0	0	5
		00					i protected es: cleaned and sani	tized		00		26	O IN	AX OUT	NA	NO	Toxic substances properly id Conformance with A	entified, stored, used oproved Procedures	X	0	
	X				Proper d served	sposition o	f unsafe food, returne	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, s HACCP plan	pecialized process, and	0	0	5
_	_		_	-								-									
				900		Practice	is are preventive	measures to co			ETA					gena	, chemicals, and physic	al objects into foods.			
				00	T≈not in co			COS=com	ected o	n-site	during				0			on of the same code provision)	1000		11.07
	_	OUT				Safe F	liance Status ood and Water				WT		0	UT			Compliance St Utensils and Equi	pment	000		WT
2	8 9					ed where approved s			8	0	1	4	5 1				nfood-contact surfaces clean and used	able, properly designed,	0	0	1
3	0	O OUT		ance o			ed processing metho perature Control	ds	0	0	1	4	6 1	a v	Narew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
3	1	0	Prop		oling meth	ods used;	adequate equipment	for temperature	0	0	2	4	_		Vonfoo	d-cor	itact surfaces clean	44	0	0	1
	2		Plan	t food			hot holding			0	1	4	8	0			Physical Facilit water available; adequate pr	essure	0	0	2
	3 4		<u> </u>			ethods us ided and a			0	00	1	4	_	_			stalled; proper backflow devic waste water properly dispose		0	0	2
	_	OUT				Food	identification			-		5	_	_			es: properly constructed, supp		Ō	0	1
3	5	O OUT		d prop	,		container; required re		0	0	1	5		-		·	use properly disposed; facilitie		0	0	1
1	6	0.0	_	cts, ro			Food Contaminat	ion	0	0	2	5	-+-				lities installed, maintained, an ntilation and lighting; designa		0	0 0	1
2	7		Cont	tamina	ation prev	ented durin	g food preparation, s	torace & disclay	0	0	1		0	UT			Administrative I				
	8				leanlines		g p. spectral o	in a ge a singer a g	0	0	1	5			Durrient	t pern	nit posted		0	0	0
_	9 0			_		rly used a regetables			0	0	1	5	6				inspection posted Compliance Sta	tua		0	WT
		OUT				Proper	Use of Utensils			-	-		1				Non-Smokers P	rotection Act			
_	2	0	Uten	sils, e	quipment		; properly stored, drie		0	00	1	5	8		Tobacc	o pro	with TN Non-Smoker Protect ducts offered for sale		× 0	0	0
_	3				single-se ed proper		es; properly stored, u	sed		00		5	9	ľ	f tobac	co pr	oducts are sold, NSPA surve	y completed	0	0	
serv man	ice e ner a	stablis nd po	shmer ist the	nt perm most	nit. Items is recent insp	lentified as ection repo	constituting imminent h	waith hazards shall b mer. You have the rig	e corre pht to r	cted i eque	immed	ately	or op	eratio	ns shal	l ceas	Repeated violation of an identio e. You are required to post the f lling a written request with the C	ood service establishment perm	it in a c	onsp	icuous
	L		1					06/2	29/2	022	2				Ľ		br		06/2	29/2	2022
Sig	natu	re of	Pers	ion In	Charge		Additional food safe	ety information car	n be fo		Date on ou						ental Health Specialist				Date
PH	2267	(Rev.	6-15))				y training classe se call (ilable 915			onth			inty health department. p for a class.			R	DA 629
_	_												_								

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Dish machine 3 comp set up incorrectly	CI Quat	50 200								

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Beef mix on steam tble	Hot Holding	137				
Pork belly in pc	Cold Holding	41				
Pork butt in pc	Cold Holding	42				
Sliced tomatoes in pc	Cold Holding	40				
Fish in pc	Cold Holding	40				
Fish in pan stacked on top of pans in pc	Cold Holding	48				
Whole ducks in igloo of melted water	Thawing	35				
Ribs in back building ric	Cold Holding	42				
Whole beef in ric in back building.	Cold Holding	41				

Observed Violations

Total # 9

Repeated # ()

6: Observed employee leave building, return and begin ware washing without washing hands prior. Cos by discussing good hand hygiene.

20: Fish in pc. Cos by discarding and and advising pic not to stack above cool zone in pc.

26: Propane cylinder on food contact table stored food utensils. Cos by removing propane cylinder

33: Thawing ducks in igloo of standing water outside.

36: Flys present in both buildings.

37: Employee drink stored on top of food in lower ric

45: Using unsealed wood bowls for customer salads.

46: 3 comp set up incorrectly. Using middle compartment as wash. Should be wash, rinse, sanitize.

53: Floor in back building are worn and need resealing.

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): 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: (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.

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

- 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: (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) 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: In range

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: Verified advisory with associated menu items.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.

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: 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:	Food	Source:	Restaurant depot	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments