TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

A DECK	1				10000														
Eet	ditte.	witten	t Nar		Lip Smackin Creations										O Farmer's Market Food Unit	9	C		
	iress	irrage:	s rvar	110	118 Odette St					_	Тур	xe of E	Establi	shme	O Temporary O Seasonal				
City					Madison	Timo in	08	3.3	4 A	M					ut 09:02; AM AM / PM				
,					06/11/2021 Establishm						-	d 0		ne or					
		of In	spec		Routine O Follow-up	O Complaint	· ·		- ' O Pre		-			0.00	nsultation/Other				
		egon			図1 0 2	03			04		,		-		up Required O Yes 🕄 No	Number of S	oats	0	
		-		fact	ors are food preparation pract	ices and employee		vior	s mo				rep	ortec	to the Centers for Disease Control	and Prevent		-	
				as c		BORNE ILLNESS RI	_		_						control measures to prevent illness INTERVENTIONS	or injury.			
				algaat	ted compliance status (IN, OUT, NA, NC)) for each numbered Iten	. For		marke	d 00	π, ••	ark CO	38 or R	for e	ach Item as applicable. Deduct points for cate				
	Pino	ompli	ance	_	OUT=not in compliance NA=not appli Compliance Status		cos	R			recte	d on-s	ne dun	ng ins	Compliance Status			R	WT
	IN	ουτ	NA	NO	Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Ten Control For Safety (TCS) For				
1	鬣	0			Person in charge present, demonstr performs duties		0	0	5		0	0	0		Proper cooking time and temperatures		0	0	5
2	N X		NA	NO	Employee Her Management and food employee aw		0	о		17	0	0	0	×	Proper reheating procedures for hot holding		0	0	-
3	×	0			Proper use of restriction and exclusi		0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	es emit pr			
			NA		Good Hygienic Pre			_			0	0	0		Proper cooling time and temperature		0		_
4	0	0			Proper eating, tasting, drinking, or to No discharge from eyes, nose, and r			0	5		0 23	8	0	×	Proper hot holding temperatures Proper cold holding temperatures		0	8	-
	IN	OUT	NA	NO	Preventing Contaminat						õ	ŏ	ŏ	22	Proper date marking and disposition		ŏ	ŏ	5
6	0	0	-		Hands clean and properly washed No bare hand contact with ready-to-	eat foods or approved	0	_	5	22	0	0	×	0	Time as a public health control: procedures	and records	0	0	
7	0	0	0	×	alternate procedures followed		0	0	_		IN	OUT	_		Consumer Advisory Consumer advisory provided for raw and un	doments and		=	
		OUT	NA	NO	Handwashing sinks property supplie Approved Sou		Ŭ		-	23	0	0	蒿		food	dercooked	0	0	4
9	黨	0	~	- 35	Food obtained from approved source		0	0			IN	OUT		NO	Highly Susceptible Populatio	ns en		_	
10	×	8	0	25	Food received at proper temperature Food in good condition, safe, and un	adulterated	0	8	5	24	0	0	22		Pasteurized foods used; prohibited foods no	t offered	0	0	5
	0	0	X	0	Required records available: shell sto destruction	ck tags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
				NO	Protection from Cont	amination				25	0	0	X		Food additives: approved and properly used		0	0	5
13 14	夏夏	00	8		Food separated and protected Food-contact surfaces: cleaned and	sanitized		0	4	26	<u>実</u> IN	OUT	NA	NO	Toxic substances properly identified, stored, Conformance with Approved Proc		0	0	-
	_	_	-	1	Proper disposition of unsafe food, re	barren e di Rona di secolo en	-	-	2	27	0	-	_	-	Compliance with variance, specialized proce		0	0	5
	~	-			served		-				-	-	~		HACCP plan		-	-	
				Goo	d Retail Practices are preven	tive measures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects in	to foods.			
									ц.Ч				3						
⊢				00	Tenot in compliance Compliance Status	COS=corre		R		Inspec	ction				R-repeat (violation of the same o Compliance Status		COS	R	WT
_	8	OUT	_		Safe Food and Water of eggs used where required	,	~					UT			Utensils and Equipment	the land of		_	
2	9	-			lice from approved source		0	0	2	45	5				nfood-contact surfaces cleanable, properly d and used	lesignea,	0	0	1
-3	0	0 00T	Varia	ance o	btained for specialized processing m Food Temperature Cont		0	0	1	46	5 0	0 V	Varew	ashin	g facilities, installed, maintained, used, test s	trips	0	0	1
Γ,	1	0	Ртор	er co	oling methods used; adequate equipr		0	0	2	47	_	-	lonfoo	d-cor	tact surfaces clean		0	0	1
	2	-	contr		properly cocked for hot holding		-	0	1	48	_		ot and	t cold	Physical Facilities water available; adequate pressure		0	ol	2
_	3				thawing methods used		ŏ	ŏ	1	49	_	-			stalled; proper backflow devices			ŏ	2
3	4	X OUT	Ther	mom	eters provided and accurate		0	0	1	50	_	-			waste water properly disposed		0	0	2
	5		Ease	i nene	Food Identification erly labeled; original container; requir	ad rangeds available	0	0	1	51	_	_			is: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0	1
Ľ		OUT	- 000	, prop	Prevention of Feed Contam		Ŭ		-	53		-	-		ities installed, maintained, and clean		-	0	1
3	6		Inse	cts, ro	dents, and animals not present		0	0	2	54	_	_			ntilation and lighting; designated areas used		õ	ō	1
3	7	0	Cont	amina	ation prevented during food preparation	on, storage & display	0	0	1		0	υт			Administrative items			_	
3	8	0	Pers	onal o	leanliness		0	0	1	55	5 (0 0	urrent	pern	nit posted		0	ত	_
	9	0	Wipi	ng cic	ths; properly used and stored		0	0	1	56	\$ (0 N	lost re	cent	inspection posted		0	0	-
H	0	OUT	vvas	ning f	ruits and vegetables Proper Use of Utensil	•	0	0	1						Compliance Status Non-Smokers Protection Act		TES	NO	WT
	1	0			nsils; properly stored			2		57					with TN Non-Smoker Protection Act		X	읽	
	23				quipment and linens; properly stored single-service articles; properly stored			0		58 53	5				ducts offered for sale oducts are sold, NSPA survey completed		0	8	0
4	4				ed properly			Ő		-									
															Repeated violation of an identical risk factor ma e. You are required to post the food service estal				
			st the	most		s manner. You have the rig	ht to r	eques							ling a written request with the Commissioner with				
	12	5	t	5	K	06/1	-				$\mathbf{\mathbf{\mathbf{5}}}$	4	A	ħ[AND	ſ)6/1	1/2	021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

SCORE

Date

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 6		
(10220) (1001. 0-10)	Please call () 6154445325	to sign-up for a class.	101.023

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Lip Smackin Creations Establishment Number #: 605256537

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 Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment Temperature							
Description	Temperature (Fahrenheit)						

escription	State of Food	Temperature (Fahrenheit

Observed Violations							
Total #							
Repeated # 0							
34: No thermometer in rif							

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Lip Smackin Creations

Establishment Number : 605256537

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: (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: (NO) TCS food is not being held hot during inspection.
- 20: No food on truck 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: Lip Smackin Creations Establishment Number : 605256537

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Lip Smackin Creations

Establishment Number # 605256537

Sources							
Source Type:	Food	Source:	Restaurant depot, cash supply,				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						

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