

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Depot Junction Cafe** Remanent O Mobile Establishment Name Type of Establishment 108 Depot St. O Temporary O Seasonal Address Watertown Time in 10:27; AM AM / PM Time out 12:01; PM AM / PM City 11/18/2022 Establishment # 605079474 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 130

Follow-up Required

04

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| 12 | <b>e</b> in c | ompli | ance |    | OUT=not in compliance NA=not applicable NO=not observ                                     |     |   | C  |
|----|---------------|-------|------|----|---|-----|---|----|
|    |               |       |      |    | Compliance Status   | COS | R | WT |
|    | IN            | OUT   | NA   | NO | Supervisien   |     |   |    |
| 1  | 氮             | 0     |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|    | IN            | OUT   | NA   | NO | Employee Health   |     |   |    |
| 2  | 380           | 0     |      |    | Management and food employee awareness; reporting   | 0   | 0 | -  |
| 3  | ×             | 0     |      |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|    | IN            | OUT   | NA   | NO | Good Hygienic Practices   |     |   |    |
| 4  | X             | 0     |      | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | -  |
| 5  | *             | 0     |      | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | ٥  |
|    | IN            | OUT   | NA   | NO | Preventing Contamination by Hands   |     |   |    |
| 6  | 100           | 0     |      | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7  | 氮             | 0     | 0    | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | XX.           | 0     |      |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|    | IN            | OUT   | NA   | NO | Approved Source   |     |   |    |
| 9  | 窓             | 0     |      |    | Food obtained from approved source  | 0   | 0 |    |
| 10 | 0             | 0     | 0    | 38 | Food received at proper temperature   | 0   | 0 |    |
| 11 | ×             | 0     |      |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12 | 0             | 0     | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|    | IN            | OUT   | NA   | NO | Protection from Contamination   |     |   |    |
| 13 | 0             | 凝     | 0    |    | Food separated and protected  | 0   | 0 | 4  |
| 14 | ×             | 0     | 0    |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15 | 308           | 0     |      |    | Proper disposition of unsafe food, returned food not re-                                  | 0   | 0 | 2  |

|    | Compliance Status |     |    |     |   |   | R | WT |
|----|-------------------|-----|----|-----|---|---|---|----|
|    | IN                | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |    |
| 16 | ×                 | 0   | 0  | 0   | Proper cooking time and temperatures  | 0 | 0 | 5  |
| 17 | 0                 | 0   | 0  | 300 | Proper reheating procedures for hot holding                                 | 0 | 0 | ٠  |
|    | IN                | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |   |   |    |
| 18 | 0                 | 0   | 0  | ×   | Proper cooling time and temperature   | 0 | 0 |    |
| 19 | ×                 | 0   | 0  | 0   | Proper hot holding temperatures   | 0 | 0 |    |
| 20 | 245               | 0   | 0  |     | Proper cold holding temperatures  | 0 | 0 | 5  |
| 21 | *                 | 0   | 0  | 0   | Proper date marking and disposition   | 0 | 0 | •  |
| 22 | 0                 | 0   | 0  |     | Time as a public health control: procedures and records                     | 0 | 0 |    |
|    | IN                | OUT | NA | NO  | Consumer Advisory   |   |   |    |
| 23 | ×                 | 0   | 0  |     | Consumer advisory provided for raw and undercooked<br>food                  | 0 | 0 | 4  |
|    | IN                | OUT | NA | NO  | Highly Susceptible Populations  |   |   |    |
| 24 | 氮                 | 0   | 0  |     | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5  |
|    | IN                | оит | NA | NO  | Chemicals   |   |   |    |
| 25 |                   | 0   | 3% |     | Food additives: approved and properly used                                  | 0 | 0 | 5  |
| 26 | 0                 | 100 |    |     | Toxic substances properly identified, stored, used                          | 0 | 0 | ,  |
|    | IN                | OUT | NA | NO  | Conformance with Approved Procedures  |   |   |    |
| 27 | 0                 | 0   | X  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0 | 5  |

级 Yes O No

#### o control the introduction of pathogens, chemicals, and physical objects into foods.

|    |     |   |     |   |    | JL PRA |     |
|----|-----|---|-----|---|----|--------|-----|
|    |     | OUT=not in compliance COS=corr  |     |   |    |        | ion |
|    |     | Compliance Status   | cos | R | WT | ╵┕     |     |
|    | OUT | Caro rocc and comes   |     |   |    |        | 0   |
| 28 |     | Pasteurized eggs used where required                                    | 0   | 0 | 1  | 45     | Т   |
| 29 |     | Water and ice from approved source                                      | 0   | 0 | 2  | ] ᆣ    | L.  |
| 30 | 0   | Variance obtained for specialized processing methods                    | 0   | 0 | 1  | 46     | L   |
|    | OUT | Food Temperature Control  |     |   |    | ] [ ** | L.  |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature control | 0   | 0 | 2  | 47     | 9   |
| 32 | 0   | Plant food properly cooked for hot holding                              | 0   | 0 | 1  | 48     | 100 |
| 33 | _   | Approved thawing methods used   | Ŏ   | ŏ | 1  | 49     | t   |
| 34 | X   | Thermometers provided and accurate                                      | 0   | 0 | 1  | 50     | T   |
|    | OUT | Food Identification   |     |   |    | 51     | T   |
| 35 | X   | Food properly labeled; original container; required records available   | 0   | 0 | 1  | 52     | Г   |
|    | OUT | Prevention of Feed Contamination  |     |   |    | 53     | T   |
| 36 | 0   | Insects, rodents, and animals not present                               | 0   | 0 | 2  | 54     | 1   |
| 37 | 誕   | Contamination prevented during food preparation, storage & display      | 0   | 0 | 1  |        | 0   |
| 38 | 0   | Personal cleanliness  | 0   | 0 | 1  | 55     | T   |
| 39 | 186 | Wiping cloths; properly used and stored                                 | 0   | 0 | 1  | 56     | T   |
| 40 | 0   | Washing fruits and vegetables   | 0   | 0 | 1  | 1 🗀    |     |
|    | OUT | Proper Use of Utensils  |     |   |    | 1 —    | П   |
| 41 | 120 | In-use utensils; properly stored  | 0   | ा | 1  | 57     | т   |
| 42 | 120 | Utensils, equipment and linens; properly stored, dried, handled         | 0   | 0 | 1  | 58     | 1   |
| 43 |     | Single-use/single-service articles; properly stored, used               | 0   | 0 | 1  | 59     | 1   |
| 44 | 0   | Gloves used properly  | 0   | 0 | -1 | 1 —    |     |

| pect | on  | R-repeat (violation of the same code provision   |      | -  | 140 |
|------|-----|--|------|----|-----|
|      |     | Compliance Status  | cos  | R  | W   |
|      | OUT | Utensils and Equipment   | _    | _  | _   |
| 45   | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0    | 0  | 1   |
| 46   | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0    | 0  | 1   |
| 47   | 黨   | Nonfood-contact surfaces clean   | 0    | 0  | 1   |
|      | OUT | Physical Facilities  |      |    |     |
| 48   | 0   | Hot and cold water available; adequate pressure  | 0    | 0  | - 3 |
| 49   | 0   | Plumbing installed; proper backflow devices  | 0    | 0  | - 2 |
| 50   | 0   | Sewage and waste water properly disposed   | 0    | 0  | - : |
| 51   | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0    | 0  |     |
| 52   | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0    | 0  | ١.  |
| 53   | 0   | Physical facilities installed, maintained, and clean                                     | 0    | 0  | ,   |
| 54   | 0   | Adequate ventilation and lighting; designated areas used                                 | 0    | 0  | 1   |
|      | OUT | Administrative Items   | Т    |    |     |
| 55   | 0   | Current permit posted  | 0    | 0  | П   |
| 56   | 0   | Most recent inspection posted  | 0    | 0  | '   |
|      |     | Compliance Status  | YES  | NO | V   |
|      |     | Non-Smokers Protection Act   |      |    |     |
| 57   |     | Compliance with TN Non-Smoker Protection Act   | - 3% | 0  |     |
| 58   |     | Tobacco products offered for sale  | 0    | 0  | ١ ( |
| 59   |     | If tobacco products are sold, NSPA survey completed                                      | 0    | 0  |     |

ten (10) days of the date of the

11/18/2022

anew Date Signature of Environmental Health Specialist 11/18/2022 Date

Signature of Person In Charge

XXXX

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

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



#### Establishment Information

Establishment Name: Depot Junction Cafe
Establishment Number #: |605079474

## 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) |  |  |  |  |
| IWC Dishmachine  | Chlorine       | 100 |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |

| Equipment Temperature       |                          |  |  |  |  |
|-----------------------------|--------------------------|--|--|--|--|
| Description                 | Temperature (Fahrenheit) |  |  |  |  |
| Frigidaire RIF              | 2                        |  |  |  |  |
| wic                         | 41                       |  |  |  |  |
| Centaur Plus Prep Table RIC | 40                       |  |  |  |  |
| Frigidaire RIF #2           | 5                        |  |  |  |  |

| Food Temperature     |               |                           |
|----------------------|---------------|---------------------------|
| Description          | State of Food | Temperature ( Fahrenheit) |
| Hamburger Steak      | Hot Holding   | 157                       |
| Hamburger Patty      | Hot Holding   | 159                       |
| Turnip Greens        | Hot Holding   | 167                       |
| Green Beans          | Hot Holding   | 171                       |
| Apples               | Hot Holding   | 171                       |
| Mac and Cheese       | Hot Holding   | 169                       |
| Pinto Beans          | Hot Holding   | 148                       |
| Mashed Potatoes      | Hot Holding   | 160                       |
| Roast Beef and Gravy | Hot Holding   | 169                       |
| Sliced Tomato        | Cold Holding  | 39                        |
| Lettuce              | Cold Holding  | 41                        |
| Coleslaw             | Cold Holding  | 40                        |
| Shredded Cheese      | Cold Holding  | 40                        |
| Ham                  | Cold Holding  | 41                        |
| Barbecue Pork        | Cold Holding  | 40                        |

| Observed Violations   |
|---|
| Total # 9   |
| Repeated # 0  |
| 13: Food storage contaier of fish and box of chicken stored next to each other and next to a box of tomatoes on shelving in the WIC |
| 26: Spray bottle stored on dirty side of IWC Dishmachine not labeled  |
| 34: No visible thermometers in the 8 white chest freezers in the dry stock storage area   |
| 35: Several food storage containers throughout kitchen and WIC not labeled with food item stored inside                             |
| 37: Employee drink cup stored on cutting board of prep table in front of Frigidaire   |
| RIF   |
| 39: Wet wiping cloth stored on counter top next to Silver King RIC in drink station   |
| 41: Ice scoop stored handle down in ice bin of drink dispenser  |
| 42: Drink glasses stored next to tea urn stacked wet and stored on towels   |
| 47: Water pooling and food debri build up on bottom of Centaur Prep Table RIC   |
| and white fuzz debris and other debri build up on WIC wall and shelving holding   |
| food products   |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Depot Junction Cafe
Establishment Number: 605079474

## 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.

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- 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 sources
- 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.
- 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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| stablishment Name: Depot Junction Cafe |  |
|--|--|
| Establishment Number: 605079474        |  |
| Comments/Other Observations (south)    |  |
| Comments/Other Observations (cont'd)   |  |
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Establishment Information

| Establishment Information |                    |         |               |  |  |  |  |
|---------------------------|--------------------|---------|---------------|--|--|--|--|
|                           | epot Junction Cafe |         |               |  |  |  |  |
| Establishment Number #:   | 605079474          |         |               |  |  |  |  |
|                           |                    |         |               |  |  |  |  |
| Sources                   |                    |         |               |  |  |  |  |
| Source Type:              | Food               | Source: | PFG IWC SYSCO |  |  |  |  |
| Source Type:              | Water              | Source: | City          |  |  |  |  |
| Source Type:              |                    | Source: |               |  |  |  |  |
| Source Type:              |                    | Source: |               |  |  |  |  |
| Source Type:              |                    | Source: |               |  |  |  |  |
| Additional Comme          | ents               |         |               |  |  |  |  |
|                           |                    |         |               |  |  |  |  |
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