



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Bruster's Ice Cream Mobile 2 Type of Establishment ☒ Farmer's Market Food Unit
Address 350 E Main St ☒ Permanent ☐ Mobile
City Hendersonville ☐ Temporary ☐ Seasonal
Inspection Date 04/30/2024 Time in 12:00 PM AM / PM Time out 01:00 PM AM / PM
Establishment # 605325134 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
	IN	OUT	NA	NO	Supervision											IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods															
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5		16	☐	☐	☒	☐	Proper cooking time and temperatures					☐	☐	5									
	IN	OUT	NA	NO	Employee Health											17	☐	☐	☒	☐	Proper reheating procedures for hot holding					☐	☐								
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5			IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																
3	☒	☐			Proper use of restriction and exclusion					☐	☐				18	☐	☐	☒	☐	Proper cooling time and temperature					☐	☐	5								
	IN	OUT	NA	NO	Good Hygienic Practices											19	☐	☐	☒	☐	Proper hot holding temperatures					☐		☐							
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	5		20	☒	☐	☐	☐	Proper cold holding temperatures					☐	☐										
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐				21	☐	☐	☐	☒	Proper date marking and disposition					☐	☐									
	IN	OUT	NA	NO	Preventing Contamination by Hands											22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐		☐							
6	☐	☐		☒	Hands clean and properly washed					☐	☐	5			IN	OUT	NA	NO	Consumer Advisory																
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐				23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food					☐	☐	4								
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2			IN	OUT	NA	NO	Highly Susceptible Populations																
	IN	OUT	NA	NO	Approved Source											24	☐	☐	☒	☐	Pasteurized foods used; prohibited foods not offered					☐	☐	5							
9	☒	☐			Food obtained from approved source					☐	☐	5			IN	OUT	NA	NO	Chemicals																
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐				25	☐	☐	☒	☐	Food additives: approved and properly used					☐	☐	5								
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐				26	☒	☐	☐	☐	Toxic substances properly identified, stored, used					☐	☐									
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐				IN	OUT	NA	NO	Conformance with Approved Procedures																
	IN	OUT	NA	NO	Protection from Contamination											27	☐	☐	☒	☐	Compliance with variance, specialized process, and HACCP plan					☐	☐	5							
13	☒	☐	☐		Food separated and protected					☐	☐	4																							
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																							
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																							

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES															
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	OUT	Pasteurized eggs used where required							45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
29		Water and ice from approved source							46		Warewashing facilities, installed, maintained, used, test strips				
30		Variance obtained for specialized processing methods							47		Nonfood-contact surfaces clean				
Food Temperature Control					Physical Facilities										
31		Proper cooling methods used; adequate equipment for temperature control							48	OUT	Hot and cold water available; adequate pressure				
32		Plant food properly cooked for hot holding							49		Plumbing installed; proper backflow devices				
33		Approved thawing methods used							50		Sewage and waste water properly disposed				
34		Thermometers provided and accurate							51		Toilet facilities: properly constructed, supplied, cleaned				
Food Identification					Administrative Items										
35		Food properly labeled; original container; required records available							52		Garbage/refuse properly disposed; facilities maintained				
Prevention of Food Contamination					Compliance Status										
36		Insects, rodents, and animals not present							53		Physical facilities installed, maintained, and clean				
37		Contamination prevented during food preparation, storage & display							54		Adequate ventilation and lighting; designated areas used				
38		Personal cleanliness								OUT	Non-Smokers Protection Act				
39		Wiping cloths: properly used and stored							55		Current permit posted				
40		Washing fruits and vegetables							56		Most recent inspection posted				
Proper Use of Utensils					Non-Smokers Protection Act										
41		In-use utensils; properly stored							57		Compliance with TN Non-Smoker Protection Act				
42		Utensils, equipment and linens; properly stored, dried, handled							58		Tobacco products offered for sale				
43		Single-use/single-service articles; properly stored, used							59		If tobacco products are sold, NSPA survey completed				
44		Gloves used properly													

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 26-1-701, 26-1-706, 26-1-708, 26-1-709, 26-1-711, 26-1-715, 26-1-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/30/2024 Signature of Environmental Health Specialist [Signature] Date 04/30/2024

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

TENNESSEE DEPARTMENT OF HEALTH
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FOOD INSPECTION DATA



Establishment Information	
Establishment Name:	Bruster's Ice Cream Mobile 2
Establishment Number #:	605325134

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)
3 comp sink	Quat		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Rif	0

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

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Establishment Number : 605325134

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy on file
- 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:
- 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 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.
- 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: NA
- 19: (NA) Establishment does not hot hold TCS foods.
- 20:
- 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Pfg
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

New mobile food truck. Met all requirements. Approved to operate