

Establishment Name

Inspection Date

Purpose of Inspection

IN OUT NA NO 13 夏 O O

14 寒 O O

30

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Permanent O Mobile

SCORE

Number of Seats 130

O Temporary O Seasonal

05/11/2022 Establishment # 605079474 Embargoed 0

O Preliminary O Consultation/Other

Type of Establishment

Time in 10:12 AM AM / PM Time out 11:30; AM

Risk Category **O**3 Follow-up Required 狱 Yes O No

O Complaint

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for NA=not a COS R WT Compliance Status OUT NA Supervision Person in charge present, demonstrates knowledge, and 製し 0 0 5

Protection from Contamination

Food separated and protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

O Follow-up

					periorns duties			
	IN	OUT	NA	NO	Employee Health			
[2	: T)((0			Management and food employee awareness; reporting	0	0	
3	異	0			Proper use of restriction and exclusion	0	0	5
Г	IN	OUT	NA	NO	Good Hygienic Practices			
4	T XX	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	- X	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA NO		Preventing Contamination by Hands			
6	B	0		0	Hands clean and properly washed	0	0	
7	- EK	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
18		0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	1 20	0			Food obtained from approved source	0	0	
1	0 0	0	0	×	Food received at proper temperature	0	0	
1	1 💢	0			Food in good condition, safe, and unadulterated	0	0	5
1	2 0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	

Depot Junction Cafe

108 Depot St.

Watertown

ERoutine

_	Compliance Status			COS	к	WI		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	氮	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 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	0	3%		Food additives: approved and properly used	0	0	5
26	0	黨			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

od Retail Practices are preventive m s, chemicals, and physical objects into foods.

0 0 4

0 0 5

0 0

			600		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT				
28	_	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	10	Gloves used properly	0	0	1

		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 		0	0	•
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	窳	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	
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	
53	0	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	W
	Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- XK	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

05/11/2022

05/11/2022

Date Signature of Environmental Health Specialist

 ∞

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
Sarage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\vdash
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Chlorine	50						

Equipment Temperature					
Description Temperature (Fahrenh					
Frigidaire RIF					
KaTom RIC	38				
Frigidaire RIF	5				
Frigidaire Chest RIF #7					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Gravy	Hot Holding	147			
Mash Potatoes	Hot Holding	151			
Pinto Beans	Hot Holding	158			
Hamburger Steak	Hot Holding	165			
Hamburger Patty	Hot Holding	158			
Baked Apples	Hot Holding	148			
Mac and Cheese	Hot Holding	146			
Green Beans	Hot Holding	160			
Turnip Greens	Hot Holding	170			
Baked Potato	Hot Holding	175			
Sliced Tomatoes	Cold Holding	41			
Lettuce	Cold Holding	40			
Chicken Salad	Cooling	70			
Ham	Cold Holding	40			
BBQ Pork	Cold Holding	41			

Observed Violations
Total # 5
Repeated # ()
26: Spray bottles stored on dish machine not labeled and tube of foot gel stored in Frigidaire RIF in front of WIC
34: No visible thermometers inside any of the chest freezers in the drystock
storage room or the ice cream chest freezer
41: Ice scoop stored handle down in ice inside of soda dispenser ice well
47: White fuzz debri build up on shelving racks inside WIC
48: Womens and mens bathroom sinks very low water pressure

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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): 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 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps
- 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: 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

[&]quot;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)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information									
Establishment Name: Depot Junction Cafe									
Establishment Number #:	605079474			T I					
Sources									
Source Type:	Water	Source:	City						
Source Type:	Food	Source:	Halsey Sysco IWC						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	ents								