



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Heavenly Snow Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
 Address 102 Ryan Drive ☐ Temporary ☐ Seasonal
 City Hendersonville Time in 09:57 AM AM / PM Time out 10:26 AM AM / PM
 Inspection Date 02/22/2022 Establishment # 605261680 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		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					☐	☐	5																													
	IN	OUT	NA	NO	Good Hygienic Practices									18	☐	☐	☒	☐	Proper cooling time and temperature					☐	☐			19	☐	☐	☒	☐	Proper hot holding temperatures					☐	☐		
4	☒	☐			☐	Proper eating, tasting, drinking, or tobacco use				☐	☐	5		20	☐	☐	☒		Proper cold holding temperatures					☐	☐	5		21	☐	☐	☒	☐	Proper date marking and disposition					☐	☐		
5	☒	☐			☐	No discharge from eyes, nose, and mouth				☐	☐			22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐				IN	OUT	NA	NO	Consumer Advisory								
	IN	OUT	NA	NO	Preventing Contamination by Hands									23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4			IN	OUT	NA	NO	Highly Susceptible Populations								
6	☐	☐		☒	Hands clean and properly washed					☐	☐	5																24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5	
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐																		IN	OUT	NA	NO	Chemicals								
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2																25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5	
	IN	OUT	NA	NO	Approved Source																							26	☒	☐			Toxic substances properly identified, stored, used					☐	☐		
9	☒	☐			Food obtained from approved source					☐	☐																		IN	OUT	NA	NO	Conformance with Approved Procedures								
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐	5																					Compliance with variance, specialized process, and HACCP plan					☐	☐	5	
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐																														
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐																														
	IN	OUT	NA	NO	Protection from Contamination									13	☒	☐	☐		Food separated and protected					☐	☐	4		14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	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																													

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Heavenly Snow
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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	not set up		

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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.
- 6: no food prep
- 7: no food prep
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: food from approved source
- 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: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 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: sno wizard

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments