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# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Swett's

Establishment Name
Address
City

Swett's

Type of Establishment
Type of Establishment

Type of Establishment

O Mobile

O Temporary
O Seasonal

AM / PM Time out
O 3:55; PM AM / PM

Inspection Date 09/20/2023 Establishment # 605312026 Embargoed 0

Purpose of Inspection O Routine Science O Complaint O Preliminary O Consultation/Other

Risk Category O1 

©2 O3 O4 Follow-up Required O Yes © No Number of Seats 52

isk 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

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11	¥=in c	ompli			OUT=not in compliance NA=not applicable NO=not observ				OS=cc
					Compliance Status	cos	R	_	
	IN	OUT	NA	NO	Supervision				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16
	IN	OUT	NA	NO	Employee Health				17
Σ	TXC	0			Management and food employee awareness; reporting	0	0		
3	寒	0			Proper use of restriction and exclusion	0	0	5	ш
Ī	IN	OUT	NA	NO	Good Hygienic Practices				1 1
ī	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 17
ī	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands				1 2
į	滋	0		0	Hands clean and properly washed	0	0		] <sub>2</sub>
,	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	۱Ľ
_	020	_	_		alternate procedures followed	_	_		1 1
	×	0			Handwashing sinks properly supplied and accessible	0	0	2	. I 2
	IN	OUT	NA	NO	Approved Source				1 12

Food obtained from approved source

Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

**Protection from Contamination** 

Food received at proper temperature

Food separated and protected

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	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 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	200	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	巡		Food additives: approved and properly used	0	0	5
26	菜	0			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 HACCP plan	0	0	5

R\*repeat (violation of the same code provis

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

L PRACTICES

2

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	,
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
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	- 100	0	
58		Tobacco products offered for sale	0	0	•
59		If tobacco products are sold, NSPA survey completed	0	0	

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 and post the most recent inspection report in a conspicuous manner within ten (10) days of the date of this report. T.C. A sections 68-14-705, 68-14-706, 68-14-709, 68-14-719, 68-14-711,

09/20/2023

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09/20/2023

Date

Signature of Person In Charge

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 6153405620 to sign-up for a class.

Date

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



Establishment Information				
Establishment Name: Swett's				
Establishment Number # [605312026				
NCDA Common To be completed if	#F7 := #M=#			
NSPA Survey – To be completed if:  Age-restricted venue does not affirmatively rest		facilities at all times to	persons who are	
twenty-one (21) years of age or older.				
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable fo	orm of identification.	
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at eve	ery entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	In non-enclosed areas are r	not completely removed	i or open.	
Smoke from non-enclosed areas is infiltrating in	to areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)
	•			
Equipment Temperature				
Equipment Temperature			Temperature ( Fahr	renhelt)
			Temperature ( Fah	renheit)
			Temperature ( Fah	renheit)
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			Temperature ( Fah	renheit)
Description			Temperature ( Fah	renheit)
Food Temperature				
Description		State of Food	Temperature ( Fah	
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Observed Violations	٦
Total # 3 Repeated # 0	
Repeated # 0	$\Box$
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### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Swett's	
Establishment Number: 605312026	

Comments/Other Observations		
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:		
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## Additional Comments

See last page for additional comments.

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

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

Establishment Name: Swett's	
Establishment Number: 605312026	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Inform	
Establishment Name: Sv	
Establishment Number #:	605312026
Sources	
Source Type:	Source:
Additional Comme	nts