

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Kathy's Sugar And Spice Establishment Name Permanent O Mobile Type of Establishment 114 Upper Station Camp Creek Rd. O Temporary O Seasonal Gallatin Time in 09:15 AM AM / PM Time out 10:00; AM 04/26/2022 Establishment # 605209974 Embargoed 0

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection Risk Category **O**3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0	05=cc	жте
					Compliance Status	cos	R	WT		
	IN OUT NA NO Supervisien							П	Г	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	
	IN	OUT	NA	NO	Employee Health				17	
2	300	0			Management and food employee awareness; reporting	0	0		1 1	T
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	ľ
	IN	ОUТ	NA	NO	Good Hygienic Practices				18	1
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	·	15	疖
5	0	0		300	No discharge from eyes, nose, and mouth	0	0	1 °	20	巾
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	ıΠ
6	0	0		300	Hands clean and properly washed	0	0		22	٦,
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	Τ.
Ŀ	Ľ		_	~	alternate procedures followed		_			
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	al e
		OUT	NA	NO	Approved Source		_		1	1
9	黨	0			Food obtained from approved source	0	0			P
10	0	0	0	×	Food received at proper temperature	0	0	١	24	ıГ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1
12	0	0	323	0	Required records available: shell stock tags, parasite	0	0		ш	
	IN	OUT	NA	NO	destruction	_	_	$\overline{}$	l	Ш
40		-		NO	Protection from Contamination		~		25 26	
13	篾	0	0		Food separated and protected	0	0	4	24	11
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	l L	11
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	1

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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

		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				
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	0	Wiping cloths; properly used and stored	0	0	Ε.
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	Г
44	10	Gloves used properly	0	0	

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	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	- 3
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	١.
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		
55	0	Current permit posted	ि	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	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

04/26/2022 Date 04/26/2022

Signature of Person In Charg

Signature of Environmental Health Specialist

Date

**** 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: Kathy's Sugar And Spice
Establishment Number ≠: |605209974

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)					
Ric	39					
Ric	38					
Rif	2					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Cheese	Cold Holding	39				
Chicken	Cold Holding	38				
Milk	Cold Holding	38				

Observed Violations								
Total # 1								
Repeated# ()								
53: Floor damaged in prep area.								
""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: Kathy's Sugar And Spice

Establishment Number: 605209974

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: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 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 list
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold food held at proper temps.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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.

Establishment Name: Kathy's Sugar And Spice				
Establishment Number: 605209974				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
Jee last page for additional comments.				

Establishment Information

Establishment Information							
	athy's Sugar And Spice	е					
Establishment Number #:	605209974						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Sams, gfs				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						