TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

633

and the				1000 020		-												
Establis	hmen	t Name	Steam	boys at Nolensville	è					Torr		- to b F		O Farmer's Market Food Unit	90			
Address			3 Burk	itt Commons Ave					_	Typ	xe of E	Establi	shme	O Temporary O Seasonal				
City			Nolens	sville	Timo io	02	> ·2	0 F	PM		4/0	и ть		а 02:35: PM _ АМ / РМ				
,			08/25	5/2022 Establishmen						-			ne or	<u> </u>				
Inspecti								-	Emba	-							_	
		spection	O Routine	間 Follow-up	O Complaint			O Pro	Nimin	ary		0	Cor	sultation/Other			F 0	
Risk Ca			01	22	03	haha		04	-		-				umber of Se		50	
	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.																	
														INTERVENTIONS ach item as applicable. Deduct points for category				
IN=in o				compliance NA=not applicab			NG 1 mb			_				pection R*repeat (violation of the same c				
				Compliance Status		COS	R						_	Compliance Status		os	R	WT
		NA NO		Supervision	- Incorde dans and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temper Control For Safety (TCS) Foods	rature			
1 鼠			performs of			0	0	5		0	0	0		Proper cooking time and temperatures		8	0	5
2 X		NA NO		Employee Healt! ent and food employee aware	-	0	ГОТ	_	17	0	0	0	22	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and 1		0	0	-
3 🕱	0	1	_	e of restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control	100 45			
		NA NO		Good Hygienic Pract						0	0	0	1	Proper cooling time and temperature		0	<u> </u>	
4 送 5 送	8			ting, tasting, drinking, or tobat rge from eyes, nose, and mo			8	5	19 20	X	00	0	0	Proper hot holding temperatures Proper cold holding temperatures		8	응	
IN	OUT	NA NO	P	Preventing Contamination						X	ŏ	ŏ	0	Proper date marking and disposition		ŏ	ŏ	9
6 <u>賞</u> 7 賞	0	0 0	Ma hara h	an and properly washed and contact with ready-to-eat	foods or approved	0	0 0	5	22	0	0	8	0	Time as a public health control: procedures and	records	0	이	
8 🐹		0 0	alternate p	procedures followed ting sinks properly supplied a	nd annaesible		0	-		IN	OUT	_		Consumer Advisory Consumer advisory provided for raw and underc	colerat	-	-	
IN	OUT	NA NO	5	Approved Source			_	_	23	0	0	黛		food		이	이	4
9 <u>実</u> 10 O	0	015		ined from approved source wed at proper temperature			0			IN	OUT			Highly Susceptible Populations	_			
11 🚊	ŏ		Food in go	od condition, safe, and unad		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offe	ered	<u> </u>	이	5
12 O	0	1× 0	destruction	records available: shell stock n	tags, parasite	0	0			IN	OUT		NO	Chemicals				
IN 13) (注		NA NO		Protection from Contam arated and protected	ination		0	4	25	0 美	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, use		8	읽	5
14 🕱	ŏ	ŏ		act surfaces: cleaned and sa	nitized		ŏ	5	20		_	NA	NO	Conformance with Approved Procedu		-	~	_
15 渓			Proper dis served	position of unsafe food, return	ned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, HACCP plan	and	0	0	5
	_								-		-		_				_	
		Go	od Retail	Practices are preventiv	e measures to co								gens	, chemicals, and physical objects into t	foods.			
		0	UT=not in con	noliance	COS=corre	GO0 cled o						3		R-repeat (violation of the same code p	rovision)			
	-			Compliance Status			R		É					Compliance Status		:06	R	WT
28	OUT		zed eggs use	Safe Food and Water Id where required		0	0	1	1	_	UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly desig	ned.			
29	0	Water an	nd ice from a	pproved source	e ele	0	0	2	4	<u>،</u>				and used		익	이	1
30	OUT			r specialized processing meth food Temperature Control		0	0	-	46	6	0 V	Varews	ashin	g facilities, installed, maintained, used, test strips			0	1
31	0	Proper c control	ooling metho	ds used; adequate equipmen	t for temperature	0	0	2	47	_	O N UT	lonfoo	s-con	tact surfaces clean Physical Facilities		0	0	1
32	0		d properly or	ooked for hot holding		0	0	1	48		_	lot and	cold	water available; adequate pressure	-	01	ग	2
33			d thawing me			0	0	1	49	_				talled, proper backflow devices			0	2
34	OUT		neters provid	Food Identification		0	0	1	50					waste water properly disposed s: properly constructed, supplied, cleaned			8	2
35			perly labeled	t; original container; required	records available	0	0	1	52	_				use properly disposed; facilities maintained			ō	1
	OUT		Preve	antion of Food Contamina	tion				53	1	o P	hysica	I faci	ities installed, maintained, and clean		0	0	1
36	0	Insects,	rodents, and	animals not present		0	0	2	54	1 (0 A	dequa	te ve	ntilation and lighting; designated areas used		-	0	1
37	X	Contami	nation preve	nted during food preparation,	storage & display	0	0	1		0	UT			Administrative items				
38			l cleanliness			0	0	1	55				-	nit posted		0	0	0
39			loths; proper fruits and ve	ly used and stored			0	1	56	5 (0 1	lost re	centi	Inspection posted Compliance Status		0	0	WT
40	OUT		mults and w	Proper Use of Utensils		-	0	-						Non-Smokers Protection Act		Eal	100	11
41			lensils; prope	riy stored	ind handlad	0	8	1	57					with TN Non-Smoker Protection Act		응	×	0
42 43	0	Single-us	se/single-ser	and linens; properly stored, dr vice articles; properly stored,		0	0	1	58 59					ducts offered for sale oducts are sold, NSPA survey completed		8	8	0
44	0	Gloves u	ised properly			0	0	1										

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. 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 68-14-708, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-320.

	- 08/25/2022	Jack Orgen	08/25/2022				
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date				
Ad	ditional food safety information can be found on ou	website, http://tn.gov/health/article/eh-foodservic	ce ****				
	Provide and and a transmission of a second state of the second sta						

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
(1000 (1001	Please call () 6153405620	to sign-up for a class.	100 020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Steamboys at Nolensville Establishment Number #: 605304363

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)				

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Open top prep cooler	36				

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Pork belly in open top prep cooler	Cold Holding	42		
Noodles in open top prep cooler	Cold Holding	39		
Shrimp in open top prep cooler	Cold Holding	42		

Observed Violations		
Total # 4		
Repeated # ()		
37:		
39:		
41:		
45:		

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Comments/Other Observations	
1: 2: 3: 4: 5: 6: 6: 7: 8: 9: 10: 11: 11:	
∠. 3 [.]	
4:	
5:	
6:	
7:	
8:	
9:	
10:	
11:	
13: (IN) All raw animal food is separated and protected as required.	
14:	
17: 18:	
18:	
19: 20: Open ten pren coeler maintaining safe Food temperatures	
 20: Open top prep cooler maintaining safe Food temperatures. 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22: 23: 24: 25: 26: 27: 57: 	
21. (IN) vermed date marking system in place for all ready-to-eat res loods that are new longer than 24 hours.	
23 [.]	
24:	
25:	
26:	
27:	
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.

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Establishment Name: Steamboys at Nolensville

Establishment Number: 605304363

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments