TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name						_	Tv	pe of	Establ	ishme	O Farmer's Market Food Unit ent O Formanent O Mobile O Formanent O Research						
Address 727 Marina Private Dr.							.,,				O Temporary O Seasonal						
			in 04	4:1	.2 F	PM	A	M/P	мті	me o	ut 04:20: PM AM / PM						
Inso	ectio	n Da	te		05/03/2024 Establishment # 6052214	_											
			spect		Routine O Follow-up O Compla				relimir				0 Co	nsultation/Other			
					2 1 0 2 0 3			04		,				up Required O Yes 🕄 No Number of S	Contr		
PUSK	Cat	egorj R		act		e beh	vio		ost c	omr	nonh			to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbre				_		_						
		(11	uric de	algna	FOODBORNE ILLNESS led compliance status (IN, OUT, NA, NG) for each numbered I									INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	egory.		
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not obse				05=00	rrecte	id on-s	site dur	ing int	spection R=repeat (violation of the same code provis			
	IN	ourr	NA	NO	Compliance Status Supervision	cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
\rightarrow	_	0	~~	no	Person in charge present, demonstrates knowledge, and	0	0	5		IN			NO	Control For Safety (TCS) Foods			
			NA	NO	Employee Health	-	10	9	16	00	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
2	X	0			Management and food employee awareness: reporting	_	0	5		IN		r NA	NO	Cooling and Holding, Date Marking, and Time as	-	- 1	
_	8	0	NA	110	Proper use of restriction and exclusion Good Hygienic Practices	0	0	Ľ		0				a Public Health Control			
4	1	0	nea	0	Proper eating, tasting, drinking, or tobacco use	0	0		19	ō	ō	黛		Proper cooling time and temperature Proper hot holding temperatures		0	
5	× N	0	NA	O NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	ŏ	1°	20	8			0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
	0	0	1.0-1		Hands clean and properly washed	0	0		22	-	ŏ			Time as a public health control: procedures and records	ō	ō	
	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		-		NA		, , , , , , , , , , , , , , , , , , , ,	-	- 1	_
		0 001	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	2	0			Food obtained from approved source		0			IN	ουτ	NA	NO				
10	N X	8	0	28	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1		IN	ουτ	NA	NO	Chemicals			
		OUT O		NO	Protection from Contamination Food separated and protected		0	4	25 26	0	8	X	J	Food additives: approved and properly used	0	읽	5
		ŏ			Food-contact surfaces: cleaned and sanitized	ŏ		5		_	_	r na	10000	Toxic substances properly identified, stored, used Conformance with Approved Procedures		-	
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to	contro	l the	e inti	roduc	ction	n of p	patho	geni	, chemicals, and physical objects into foods.			
									IL PR			3					
				00	T=not in compliance COS=cc Compliance Status	rected of COS		WT	a inspe	ection				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
21	_			0.0526	Safe Food and Water d eggs used where required	0	0	1			TUX	Lood a	ad ac	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			_
2)	0	Wate	er and	ice from approved source	0	0	2		5				and used	0	٥	1
30	_	OUT		ince o	bitained for specialized processing methods Food Temperature Control	0	0	1	4	6	•	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3.	1	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	O TUC	Vonfoo	d-cor	ntact surfaces clean	0	0	1
3:	2	0			properly cooked for hot holding	0	0	1	4	_	_	Hot and	d cold	Physical Facilities i water available; adequate pressure	0	ा	2
33	_		<u> </u>		thawing methods used	0	0	1		_	_			stalled, proper backflow devices	0	0	2
34		OUT		mome	Provided and accurate Food Identification	0	0	1		_	-			I waste water properly disposed es: properly constructed, supplied, cleaned	00	0	2
3	5	0	Food	i prop	erly labeled; original container; required records available	0	0	1	5	2	0	Garbag	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination		-	—			-			ilties installed, maintained, and clean	0	•	1
30	\$	0	Insec	ots, ro	dents, and animals not present	0	0	2	5	4	0 /	Adequa	ste ve	entilation and lighting; designated areas used	0	٥	1
3	r	0	Cont	amina	ation prevented during food preparation, storage & display	0	0	1		4	TUC			Administrative Items			
3	2	~	Pers		leanliness	0	0	_		_	-		-	nit posted	0	2	0
4		-	14 deals		the supervised and stored			1	۱ŀ	6	0 [/	VIOSE FE	cent	Compliance Status			WT
_	2	Ó		- N	ths; properly used and stored ruits and vegetables		0	1 1 1							1.00		_
)	0 0 OUT	Was	hing f	ruits and vegetables Proper Use of Utensils	0	0	-		,				Non-Smokers Protection Act		-	
4)) 1 2	000000	Was In-us Uten	hing f ie ute sils, c	ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled	0	8	1	5	7 8		Tobacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	X	위	0
) 1 2 3	0000000	Was In-us Uten Sing	hing f æute sils, e le-use	ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	000	1	5			Tobacc	o pro	with TN Non-Smoker Protection Act		위	0
4)) 1 2 3	000000000000000000000000000000000000000	Was In-us Uten Sing Glov	hing f ie ute sils, e le-use es us	ruits and vegetables Proper Use of Utensils Insils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly	000000000000000000000000000000000000000	0 0 0	1 1 1 1	5	8	T	Tobacc f tobac	o pro	with TN Non-Smoker Protection Act ducts offered for sale roducts are sold, NSPA survey completed)) 0 0	8	0
4 4 4 Failu servi)) 1 2 3 1		Was In-us Uten Sing Glov	hing f ie ute sils, e le-use es us y viole t perm	ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly stores of risk factor items within ten (10) days may result in sus nit, items identified as constituting imminent health hazards sha	0 0 0 0	0 0 0 0	1 1 1 r food	5 5 Servic	8 9 xx est or op	ablish	Tobacc f tobac ment p	o pro co pr ermit.	with TN Non-Smoker Protection Act ducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment perm	O O		icuous
4 4 4 Failu servi) 1 2 3 4		Was In-us Uten Sing Glov	hing f ie ute sils, e le-use es us y viole t perm	ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly stores of risk factor items within ten (10) days may result in sus nit, items identified as constituting imminent health hazards sha	O O O O O O	0 0 0 0 sf you scted	1 1 1 r food	5 5 Servic	8 9 xx est or op	ablish	Tobacc f tobac ment p	o pro co pr ermit.	with TN Non-Smoker Protection Act sducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	O O		icuous
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41 41 41 Failu servi repor	1 2 3 4 t. T.		Was In-us Uten Sing Glov	hing f ie ute sils, e le-use es us y viole t perm most ns 68-	ruits and vegetables	O O O O O O O O O O O O O O O O O O O		1 1 1 st a he	5 5 Servic			Tobacc Tobac ment p ns shal tis repo	o pro co pr ermit. I ceas rt by f	with TN Non-Smoker Protection Act sducts offered for sale roducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo- ie. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day 2	O O O t in a c	0 0 0 onspi date	icuous of this

PH-2267 (Rev. 6-15)	Free food safety training ck Please call (asses are available each mor) 6152061100	th at the county health department. to sign-up for a class.	RDA 629
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Awedaddy's Bar Establishment Number #: 605221476

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 comp sink	Chlorine	100							

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Awedaddy's Bar

Establishment Number : 605221476

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy available
- 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 handwashing observed

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: 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: No cooling
- 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.

Establishment Information

Establishment Name: Awedaddy's Bar

Establishment Number: 605221476

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Awedaddy's Bar Establishment Number #: 605221476

Sources		
Source Type:	Source:	

Additional Comments