

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

MICCOS SNO CONES Establishment Name

9077 POPLAR, SUITE #103

Type of Establishment

Permanent O Mobile O Temporary O Seasonal

Germantown City

Time in 04:15 PM AM / PM Time out 04:50; PM

03/09/2022 Establishment # 605259460 Inspection Date

Embargoed 000

Purpose of Inspection **E**Routine

O Follow-up

O Complaint O Preliminary O Consultation/Other

Number of Seats 25

Risk Category 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	∮ =in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	08=a	от	ė
					Compliance Status	COS	R	WT	J □		
	IN	OUT	NA	NO	Supervision				П	T	,
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	6	
	IN	OUT	NA	NO	Employee Health				1	7	1
2	DK.	0			Management and food employee awareness; reporting	0	0		ΙГ	Т	Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ı	
	IN	OUT	NA	NO	Good Hygienic Practices				1 1		
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19		1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	2	0	2
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	
6	黨	0		0	Hands clean and properly washed	0	0] [2	<u>.</u>	7
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ		ľ
8	0	20			Handwashing sinks properly supplied and accessible	0	DAG.	2] [2	3	7
		OUT	NA	NO	Approved Source		_		ľ	1	_
9	黨	0			Food obtained from approved source	0	0				J
10	0	0	0	×	Food received at proper temperature	0	0		I [2	аT	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l l"	1	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			I	ı
	IN	OUT	NA	NO	Protection from Contamination					5	1
13	Ä	0	0		Food separated and protected	0	0	4	2	6	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T	Ī
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	(

_	Compliance Status				cos	к	WI	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	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	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	26	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		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

duction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

			GOO	D R	3/A
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	1992	Wiping cloths; properly used and stored	0	歐	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	1000	Single-use/single-service articles; properly stored, used	0	0	1
44	- 0	Gloves used properly	0	0	1

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	325	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	2
50	0	Sewage and waste water properly disposed	0	0	2
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	0
56	3%	Most recent inspection posted	0	0	۰
		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	0
59		If tobacco products are sold, NSPA survey completed	_ 0	О	

sicuous manner. You have the right to request a hearing reg 709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

03/09/2022

03/09/2022

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 9012229200 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



1		_	_		_
⊢stal	hire	hment	min	omatio	٦

Establishment Name: MICCOS SNO CONES

Establishment Number #: | 605259460

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 Temperature				
Description	Temperature (Fahrenheit)			
Freezer	20			
Freezer	-7			
Cooler	35			
Freezer	-5			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Strawberries	Cold Holding	39

Observed Violations
Total # 11
Repeated # ()
8: No soap or paper towels at hand sink
21: Date marking not present on fruits held longer than 24 hours.
37: A box of ice cream cones is stored on the floor. All food items must be stored
6in or higher to prevent contamination.
39: Wiping cloths are stoed improperly on counters and at the 3 compartment
sink. Wiping cloths should be stored in a proper concentration of sanitizer
solution.
43: Improperly stored single-use items in boxes on the floor. All boxes must be
elevated 6in or higher.
45: Sno wizard machine has a rusted component inside used to shave ice. Back
large white freezer needs to be defrosted and cleaned. Interior of cooler next to 3
compartment sink needs to be cleaned to remove debris.
47: Interior of freezer next to 3 compartment sink needs to be cleaned to remove
debris.
51: No soap in the employee bathroom. Toilet paper is not on holder in the
employee bathroom.
54: A number of light fixtures are missing protective sheilding
55: Current permit is not posted for the public to see. Current permit is expired.
56: Recent inspection is not posted to thr public. You are required to post this in
a conspicuous location.

^{***}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: MICCOS SNO CONES	
Establishment Number: 605259460	
Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: Handwashing not observed during the time of inspection. 7: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 22: 23: 24: 25: 26: 27: 57: 58:	

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: MICCOS SNO CONES Establishment Number: 605259460				
Comments/Other Observations (cont'd)				
Additional Comments (centid)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Infor	mation		Establishment Information				
Establishment Name: MICCOS SNO CONES							
Establishment Number #	605259460						
Sources							
Source Type:	Food	Source:	Kroger, Blue Bell Creameries,				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Your food permit expired in June 2021. Please remit payment soon. You can pay over the phone at 901-222-9125.							
If you have questions about the inspection you can call Anna at 901-356-1053 or email me at Anna.Gretz@shelbycountytn.gov							
,	, ,						