

Establishment Name

Purpose of Inspection

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IN OUT NA NO

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15 夏 0

Address

City

Awedaddy's

Gallatin

Routine

727 Marina Private Dr.

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent O Mobile Type of Establishment

O Temporary Seasonal

SCORE

COS R WT

05/24/2023 Establishment # 605221475 Embargoed 0 Inspection Date

₩ Follow-up

O Preliminary O Consultation/Other

Time in 03:20 PM AM / PM Time out 03:30; PM

Number of Seats 178 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS status (IN, OUT, HA, HO) for each numb

	IN-	in o	ompli	ance		OUT=not in compliance	NA=not applicable	NO=not observe	d		C)S=:	Secorrected on-site during inspection Re-				spection R=repeat (violati		
Г	Compliance Status					COS	R	WT	Compliance Status										
Γ	Т	IN	оит	NA	NO		Supervision					П	Т	IN	оит	NA	NO	Cooking and Reheating of	
Г	٠.	鼷	0			Person in charge presi	ent, demonstrates kr	nowledge, and	0	0	- 5	Ш						Control For Safety	
L	Т.	œ	•			performs duties					ا ا ا ا			16	0	0	0	X	Proper cooking time and tempera

O Complaint

1	盔	0			performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\square X$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	SiX	0	Required records available: shell stock tags, parasite	0	0	

Protection from Contamination

Food separated and protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

	IN	OUT	NA	NO	Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	Proper reheating procedures for hot holding	0	0	÷
	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	243	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

od Retail Practices are preventive n

PRACTICES

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			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28		Pasteurized eggs used where required	0	0	1
29		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	,
34	0	Thermometers provided and accurate	0	0	7
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	7
40	0	Washing fruits and vegetables	0	0	7
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	-
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	•
44	10	Gloves used properly	0	0	

		Compliance Status	COS	I.	V
	OUT	Utensiis and Equipment	-	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		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	

us manner. You have the right to request a he n (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/24/2023

Signature of Environmental Health Specialist

05/24/2023 Date

Signature of Person In Charge

RDA 629

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	Awedaddy's						
Establishment Number	± 605221475						

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)						

Food Temperature								
State of Food	Temperature (Fahrenheit)							
Cold Holding	41							
Cold Holding	43							
	Cold Holding							

Observed Violations	
otal # 1 epeated # 0	
epeated # ()	
5:	
"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 Inform	ation		
Establishment Name: A	wedaddy's		
Establishment Number:	605221475		
Lotdonorman Hamber .	000221470		

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: food in temp violation corrected 5/24/23 21:	
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20: food in temp	
violation corrected 5/24/23	
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20. 27·	
57·	
21: 22: 23: 24: 25: 26: 27: 27: 57:	

Additional Comments	
See last page for additional comments.	

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Awedaddy's Establishment Number: 605221475	Establishment Information	
Stablishment Number: 605221475 Comments/Other Observations (cont'd) Idditional Comments (cont'd)	Establishment Name: Awedaddy's	
Additional Comments (cont'd)	Establishment Number: 605221475	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (cont'd)	
nee last page for additional comments.		
	See last page for additional comments.	

Establishment Information		
Establishment Name: Awedaddy's		
Establishment Number # 605221475		
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Sources		
Source Type:	Source:	
Additional Comments		