TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ser.			A.C.		0	N A a ¹ a										O Fermer's Market Food Unit		ſ)	
Est	ablist	imen	t Nar	ne	Cafe 393 on						_	Тур	xe of I	Establi	shme	ent O Mobile	M		1	
Add	iress				393 E Main \$											O Temporary O Season	nal			
City					Hendersonvi	lle	Time in	10):4	6 A	M	A	M/P	M Ti	ne ou	ut 10:55: AM AM/	РМ			
Insp	ectio	n Da	te		10/20/202	3 Establishment#	60525374	3			Emba	irgoe	d C)						
Puŋ	pose	of In	spect	tion	ORoutine	简 Follow-up	O Complaint			O Pr	Nimin	ary		c	Cor	nsuitation/Other				
Risi	c Cat	egoŋ			01	<u>3102</u>	O 3			O 4						up Required 🛛 🛛 Yes 💢			74	
		R														to the Centers for Disease control measures to preve		tion		
						FOODBORNI	E ILLNESS RIS	SK F/	ACTO	ORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	kin o	(Ch ompili		algna		(IN, OUT, NA, NO) for each NA=not applicable	NO=not observe		liems							ech item as applicable. Deduct pol pection Rerepeat (violat	Inte for enloyed or subent			
	_	_		_		liance Status		cos	R		Ē				-go	Compliance Status		COS	R	WT
	_	OUT	NA	NO	Person in charge or	Supervision esent, demonstrates kno	wiedge and			_		IN	ουτ	NA	NO	Cooking and Reheating of Control For Safety				
1	邕	0	NA	NO	performs duties	Employee Health	smeage, and	0	0	5		意の	00	8	-	Proper cooking time and tempera Proper reheating procedures for		0	8	5
	X	0	144	110		od employee awarenes	s; reporting	0		5	<i></i>	IN	ол		NO	Cooling and Holding, Date M				
3	8	0		110	Proper use of restric			0	0	<u> </u>						a Public Health		_		
4	1	0	NA		Proper eating, tastin	d Hygienic Practices g. drinking, or tobacco u		0	0		19	0 溪	0	0		Proper cooling time and tempera Proper hot holding temperatures		00	0	
5			NA	O NO		yes, nose, and mouth g Contamination by	Hands	0	0	-		100	8	8		Proper cold holding temperatures Proper date marking and disposit		00	8	5
6	嵐	0	10-1		Hands clean and pr	operly washed		0	0		22		ō	×		Time as a public health control: p		ō	ō	
7	鼠	0	0	0	No bare hand conta alternate procedure	ct with ready-to-eat food s followed	ts or approved	0	0	5		IN	OUT		-	Consumer Ad		-	-	
8	N IN	ᇞ	NA	NO		properly supplied and an Approved Source	ccessible	0	0	2	23	X	0	0		Consumer advisory provided for food	raw and undercooked	0	0	4
	黨		0	-	Food obtained from Food received at pr			00	0			IN	OUT		NO	Highly Susceptible	Populations			
11	×	ŏ	<u> </u>		Food in good condit	ion, safe, and unadultera		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibite	ed foods not offered	0	0	5
12	٥	0	×	0	destruction	vailable: shell stock tags,		0	0			IN	OUT			Chemica				
13		OUT		NO	Food separated and	tion from Contaminat i protected	tion	0	0	4	25 26	2 0	8	X		Food additives: approved and pro Toxic substances properly identif		00	8	5
14	x	õ	õ	1		es: cleaned and sanitize						IN	OUT	NA	NO	Conformance with Appr	roved Procedures		_	
15	X	٥			Proper disposition o served	f unsafe food, returned f	ood not re-	0	0	2	27	0	0	×		Compliance with variance, specie HACCP plan	alized process, and	0	0	5
				God	d Retail Practice	are preventive m	essures to co	atrol	the	intr	oduc	tion	of	atho	oens	, chemicals, and physical (objects into foods.			
				_				600							_	,,,,,,,,				
				00	T=not in compliance	iance Status	COS=corre		n-site	during						R-repeat (violation o Compliance Status	f the same code provision)	COS		WT
	_	OUT			Safe F	ood and Water			-			0	UT			Utensils and Equipme	ont		~ 1	
	8 9				ed eggs used where i fice from approved s				8		4	5 8				nfood-contact surfaces cleanable and used	e, properly designed,	0	0	1
3	0	0 OUT	Varia	ance		ed processing methods perature Control		0	0	1	4	5 (0 V	Varew	ashin	g facilities, installed, maintained,	used, test strips	0	0	1
3	1	0				adequate equipment for	temperature	0	0	2	47	_	_	lonfoo	d-con	ntact surfaces clean		0	0	1
	2	-	contr Plant		properly cocked for	hot holding		0		1	41	_	UT O F	fot and	l cold	Physical Facilities water available; adequate press		0	0	2
	3	0	Appr	oved	thawing methods us	ed		0	0	1	49	9 (O F	Numbir	ng ins	stalled; proper backflow devices		0	0	2
3	4	OUT	ner	mom	eters provided and a Food	identification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied	l, cleaned	0	0	2
3	5	0	Food	i prop	erly labeled; original	container; required reco	rds available	0	0	1	53	2 (0	Sarbag	e/refi	use properly disposed; facilities m	naintained	0	0	1
	_	OUT				Food Contamination		-			53	_	-			lities installed, maintained, and cl		0	0	1
3	6	•	Insec	cts, ro	idents, and animals r	ot present		0	0	2	54	-	-	Vdequa	de ve	ntilation and lighting; designated	areas used	0	0	1
	7					g food preparation, stora	age & display	0	0	1		-	UT			Administrative item	••			
-	8	-	-		cleanliness oths; properly used ar	nd stored		00	0	1	54					nit posted inspection posted		0	0	0
4	0	0			ruits and vegetables				0	1			_			Compliance Status		YES	NO	WT
4	_	OUT	In-us	e ute	nsils; properly stored	Use of Utensils			0	1	57					Non-Smokers Prote with TN Non-Smoker Protection /		X	0	
	23					; properly stored, dried, l es; properly stored, used				1	55	8				ducts offered for sale oducts are sold, NSPA survey co	mpleted	00	0	0
4	4				ed properly				Ő	1			_							
																Repeated violation of an identical ri e. You are required to post the food				
						t in a conspicuous manner -708, 68-14-709, 68-14-711,				t a hei	ring n	egard	ing th	is repo	n by f	lling a written request with the Comm	nissioner within ten (10) days	of the	date	of this
1	Ĉ	R	Ø	N	K		10/2	2/0	023	3			U	Ŋ	F	Nells		0/2	2/0	2023
Sic	natur	e of	Pers	0 Ion In	Charge	1871	10/2			Date	Sin	inatu	ire of	Envir	onme	ental Health Specialist				Date
						Additional food safety	information can	be fo								ealth/article/eh-foodservice				
PH-	2267	Rev	6-15)	,		Free food safety to	raining classes	s are	avai	lable	eac	h ma		at the	cou	inty health department.			R	A 629
1						Please	call () 61	152	061	.100)		to sig	gn-up	p for a class.			- 14	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Cafe 393 on Main Establishment Number #: 605253743

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Ecolab dishwasher	Chlorine	50								

Equipment Temperature	
Description	Temperature (Fahrenheit)
	·

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Additional Comments

Establishment Name: Cafe 393 on Main Establishment Number : 605253743

Comments/Other Observations
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13:
2:
7.
8:
9:
10:
11:
12:
13: 14. (N) All (and an electric of an investigation of a sile state of a sile state of a sile state of a sile state
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. Violation corrected 10/20/23
15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:
17:
10.
20.
21:
22:
23:
24:
25:
27: 57:
57. 58 [.]
***See page at the end of this document for any violations that could not be displayed in this space.

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: Cafe 393 on Main

Establishment Number: 605253743

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