



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name Just Love Coffee Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 1310 Hazelwood Dr ☐ Temporary ☐ Seasonal  
City Smyrna Time in 12:13 PM AM / PM Time out 12:50 PM AM / PM  
Inspection Date 02/05/2024 Establishment # 605316672 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 60

**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.**

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
16	IN	OUT	NA	NO	Proper cooking time and temperatures					5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					5
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Preventing Contamination by Hands					Consumer Advisory			COS R WT		
9	IN	OUT	NA	NO	Food obtained from approved source					4
10	IN	OUT	NA	NO	Food received at proper temperature					5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
Approved Source					Highly Susceptible Populations			COS R WT		
13	IN	OUT	NA	NO	Food separated and protected					4
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
Protection from Contamination					Chemicals			COS R WT		
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
Compliance with Approved Procedures					Compliance with Approved Procedures			COS R WT		
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

## GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT	Pasteurized eggs used where required								1
29	OUT	Water and ice from approved source								2
30	OUT	Variance obtained for specialized processing methods								1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT	Proper cooling methods used; adequate equipment for temperature control			45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
32	OUT	Plant food properly cooked for hot holding			46	OUT	Warewashing facilities, installed, maintained, used, test strips			1
33	OUT	Approved thawing methods used			47	OUT	Nonfood-contact surfaces clean			1
34	OUT	Thermometers provided and accurate			Physical Facilities			COS R WT		
Food Identification					48	OUT	Hot and cold water available; adequate pressure			2
35	OUT	Food properly labeled; original container; required records available			49	OUT	Plumbing installed; proper backflow devices			2
Prevention of Food Contamination					50	OUT	Sewage and waste water properly disposed			2
36	OUT	Insects, rodents, and animals not present			51	OUT	Toilet facilities: properly constructed, supplied, cleaned			1
37	OUT	Contamination prevented during food preparation, storage & display			52	OUT	Garbage/refuse properly disposed; facilities maintained			1
38	OUT	Personal cleanliness			53	OUT	Physical facilities installed, maintained, and clean			1
39	OUT	Wiping cloths: properly used and stored			54	OUT	Adequate ventilation and lighting; designated areas used			1
40	OUT	Washing fruits and vegetables			Administrative Items			COS R WT		
Proper Use of Utensils					55	OUT	Current permit posted			0
41	OUT	In-use utensils; properly stored			56	OUT	Most recent inspection posted			0
42	OUT	Utensils, equipment and linens; properly stored, dried, handled			Compliance Status			YES NO WT		
43	OUT	Single-use/single-service articles; properly stored, used			Non-Smokers Protection Act			COS R WT		
44	OUT	Gloves used properly			57	OUT	Compliance with TN Non-Smoker Protection Act			0
					58	OUT	Tobacco products offered for sale			0
					59	OUT	If tobacco products are sold, NSPA survey completed			0

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. 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 16-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/05/2024 Signature of Environmental Health Specialist [Signature] Date 02/05/2024

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

**TENNESSEE DEPARTMENT OF HEALTH  
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***Establishment Information***

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***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)
3 comp sink not set up	Sink and surface		
Dish machine	Quat	0	
Dish machine after priming		200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Make line cooler	38
Reach in cooler	37
Reach in freezer	10

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Bbq pork make line cooler	Cold Holding	39
Pico de gallo make line cooler	Cold Holding	40
Sliced tomatoes make line cooler	Cold Holding	40
Egg pattie make line cooler	Cold Holding	39
Sausage crumbs make line cooler	Cold Holding	40
Precooked chicken pattie make line cooler	Cold Holding	38
Sliced ham make line cooler	Cold Holding	39
Sausage pattie warmer box	Hot Holding	135
Creamer barista ric	Cold Holding	42

### Observed Violations

Total # 3

Repeated # 0

14: Dish machine was not reading any sanitizer. Pic had just changed out sanitizer with new bottle and did not prime pump prior to using. Corrected by priming the pump. Was able to receive a quat reading after.

37: Numerous employee drinks stored directly next to and above food product in various areas of the kitchen.

56: Most recent inspection not posted. Warning letters have been delivered for this violation. See photo attachment.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management awareness
- 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: Employees stayed on task
- 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: See food 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed, discussed temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed, discussed cooling methods
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type:	Food	Source:	Gordons
Source Type:	Water	Source:	Smyrna city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**

A complaint was called in to our department regarding an individual observing employees not using single use gloves and touching food with their bare hands and also not using the proper utensils for food in the kitchen. Made pic aware of complaint. Hand delivered bare hand contact fact sheet. Discussed proper hand washing.