## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

A TRUM	100							ULN1														
Truleigh Scrumptious				Type of Establishment     O Fermer's Merket Food Unit     Permanent O Mobile																		
Add	ress				2232 N	Mt. Ju	iliet Rd							Typ	xe of I	Establi	shme	O Temporary O Seasonal	J	L		
City					Mt. Julie	et			Time i	, 11	.:0	0 A	M	AJ	M/P	M Tir	ne ou	ut 12:05: PM AM/PM				
Insc	ectic	n Da	te		04/25/	/2023	3 Establ	ishment #	60531779				Emba	-								
			spect		Routine		O Follow-u		O Complain			-	elimin		-		Cor	nsuitation/Other				
Risi	Cat	egor	,		01		522		03			04				Fo	ilow-	up Required O Yes 🕅 No	Number of S	ieats	6	
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 (IK, OUT, KA, 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=nct in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)																						
	Pin çi	mpa	ance		OUT-not in c		ance Sta		NU=not observ	ec COS	R			recter	a on-s	she duni	ng ins	Compliance Status			R	WT
	IN	OUT	NA	NO			Supervis							IN	ουτ	NA	NO	Cooking and Reheating of Time/				
1	鬣	0			Person in ch performs du		sent, demo	instrates k	nowledge, and	0	0	5		0	0	0	×	Control For Safety (TCS) I Proper cooking time and temperatures	0003	0	0	
2	IN XX		NA	NO	Managemer		imployee d employee		ss: reporting	0			17	0	0	0	X	Proper reheating procedures for hot hold		0	0	-
	Ŕ	ō			Management and food employee awareness: reporting O O Proper use of restriction and exclusion O O O S IIN OUT NA NO Cooling and Holding, Date Marking, and Time a Public Health Control																	
			NA				Hygienic							ĸ	0		-	Proper cooling time and temperature		0	0	
4	邕	0			Proper eatin No discharg					8	0	5		0	0			Proper hot holding temperatures Proper cold holding temperatures		0	8	
	IN	OUT	NA	NO	Pr	eventing	Contami	ination by						1	ŏ			Proper date marking and disposition		ŏ	ŏ	5
		0			Hands clear				ods or approved	_	0	5	22	0	0	災	0	Time as a public health control: procedur	res and records	0	0	
7	鬣	0	0	0	alternate pro	ocedures t	followed			0	0			IN	OUT	NA						
8	X	읈	NA	NO	Handwashir		roperly sup		accessible	0	0	2	23	0	0	氮		Consumer advisory provided for raw and food	undercooked	0	0	4
9	嵩	0			Food obtain	ned from a	pproved so	ource			0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
			0	×	Food receiv				rated	8	0	5	24	0	0	88		Pasteurized foods used; prohibited foods	a not offered	0	0	5
	<u>米</u>	0	×	0	Food in goo Required re					6	6	Ť	H	IN	OUT	NA	NO	Chemicals				
12			NA	-	destruction		on from C	ontamin	ation	U .	-	_	25	0	0			Food additives: approved and properly u	ead	0	তা	
13			0	no	Food separa			ontamin	ation	0	0	4	26	Ň	ŏ	1		Toxic substances properly identified, sto		ŏ	히	5
14	×	0	0		Food-contax					0	0	5			OUT	NA	NO	Conformance with Approved P	rocedures		_	
15	2	0			Proper disp served	osition of i	unsafe food	d, returned	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																						
GOOD RETAIL PRACTICES																						
				00	T=not in comp				COS=corr	ected o	n-site	during						R-repeat (violation of the sam		200		WT
		OUT					ance Stat od and Wa			1005	R	wi		0	UT			Compliance Status Utensils and Equipment		cos	ĸ	WI
	8				d eggs used					0	0	1	4	5 (				infood-contact surfaces cleanable, proper	ly designed,	0	0	1
_	9 0				lice from app obtained for s			ng method	5	8	0	2		+	-			and used			-	-
		OUT					erature C				_		40		_	_		g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0	Prop		oling method	ts used; ad	dequate eq	uipment fo	or temperature	0	0	2	47	_	O N UT	Vonfoo	d-con	Physical Facilities		0	0	1
3	2	0			properly cod	oked for ho	ot holding			0	0	1	41	_		lot and	l cold	d water available; adequate pressure		0	0	2
	3				thawing met					0		1	49	_				stalled; proper backflow devices			0	2
3	4	OUT	Then	mom	eters provide		ourate Iontificati	lon		0	0	1	50	_	_			i waste water properly disposed es: properly constructed, supplied, cleane	a	0	0	2
3	5		Food	prop	erly labeled:				ords available	0	0	1	5	_				use properly disposed; facilities maintaine		ō	ŏ	1
		OUT				-	Feed Cont			-	-	_	53		-	-		ilities installed, maintained, and clean		-	0	1
3	6	0	Insec	ts, ro	dents, and a	animals no	t present			0	0	2	54	1 0	0 /	Adequa	de ve	entilation and lighting; designated areas us	sed	0	0	1
3	7	鬣	Cont	amina	ation prevent	ted during	food prepa	aration, sto	orage & display	0	0	1		0	UT			Administrative Items				
3	8	0	Pers	onal o	leanliness					0	0	1	5	5 (	0	Durrient	perm	nit posted		0	0	-
_	9	Ó	Wipir	ng cic	ths; properly		stored			0	0	1	54	_				inspection posted		0	0	0
4	0	O OUT	_	ning f	ruits and veg	-	se of Uter	maile		0	0	1						Compliance Status Non-Smokers Protection	Act	YES	NO	WT
4	1	0	In-us		nsils; properi	ly stored					0		57					with TN Non-Smoker Protection Act		X	0	
	2 3				quipment an s/single-servi						0	1	53					oducts offered for sale roducts are sold, NSPA survey completed		0	8	0
	4				ed properly	Se antores	<ul> <li>Proberik;</li> </ul>	200,000, 009			ŏ						oo pe	search are used, rear in adreet completed		-	-	
																		Repeated violation of an identical risk factor				
man	ner a	nd po	st the	most	recent inspect	tion report i	in a conspic	cuous mann	ver. You have the ri	ght to r	eques			egard	ing th	iis repor	n by f	ie. You are required to post the food service e filing a written request with the Commissioner				
repo	rt. T.	GA.	ectio	ns 68-	14-703, 68-14-7	706, 68-14-7	08, 68-14-70	9, 68-14-71	1, 68-14-715, 68-14-	16, 4-5	320.							61				

Row C

NI Date Signature of E vironmental Health Specialist

04/25/2023

SCORE

	Signature	of	Person	In	Charge	
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# Date

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

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	nth at the county health department.	RDA 629
rivezor (new. o-ro)	Please call (	) 6154445325	to sign-up for a class.	HDR 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Truleigh Scrumptious Establishment Number # 605317790

VSPA 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 wenty-one (21) years of age or older.	
se-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Bucket	QA	200	
СМА	CI	100	

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
Eline ric :	39
Eline rif	-7
Continental ric	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Homemade Pimento cheese	Cold Holding	40
Milk	Cold Holding	40
Hard boiled eggs	Cooling	50
Tuna salad	Cold Holding	42
Sliced ham	Cold Holding	41
Grilled chicken	Cold Holding	41

#### Observed Violations

Total # 1

Repeated # ()

37: Employee drinks stored on shelf with cake decorating items and over mixing bowls and pans

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Truleigh Scrumptious

Establishment Number : 605317790

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: Discussed policy with pic
- 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: Employee washed hands before putting on gloves to prepare sandwich

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 source info
- 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: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Hard boiled eggs after being peeled put back in ric see food temsp
- 19: (NO) TCS food is not being held hot during inspection.
- 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.

Establishment In	formation
Establishment Name	Truleigh Scrumptious
Establishment Numb	ber: 605317790

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Truleigh Scrumptious

Establishment Number # 605317790

Sources			
Source Type:	Food	Source:	PFG, Walmart
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments