

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Cafe 393 on Main Remanent O Mobile Establishment Name Type of Establishment 393 E Main St Ste 6B O Temporary O Seasonal Address Hendersonville Time in 10:39 AM AM / PM Time out 11:31:AM City

10/19/2023 Establishment # 605253743 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 74 Risk Category О3 Follow-up Required 级 Yes O No

# NA=not applicable

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_					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	N OUT NA NO Employee Health				******		
2	$\exists x$	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	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	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	14	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	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	- 5
26	0.0	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

			GOO	OD R	ā	ΑIL	PRAG	ETIC	ES .			
		OUT=not in compliance COS=com	ected o	n-site	du	ring i	nspectio	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W	T			Compliance Status	COS	R	WT
	OUT	Safe Food and Water						OUT	Utensils and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source		10			45	×	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	18	0 0 2		$\vdash$		constructed, and used	_		-	
30	OUT		10	-	٠.	Н	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
31	6	Proper cooling methods used; adequate equipment for temperature	oper cooling methods used; adequate equipment for temperature		,	47	0	Nonfood-contact surfaces clean	0	0	1	
	_	control	-	-	1			OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	П	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1		49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	П	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	П	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT Prevention of Food Contamination					53	0	Physical facilities installed, maintained, and clean	0	0	1	
36	0	Insects, rodents, and animals not present	0	0	2	ž	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	O Contamination prevented during food preparation, storage & display O O 1 OUT Administrative Items				Administrative Items							
38	0	Personal cleanliness	0	0	7	П	55	0	Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	╗	56	0	Most recent inspection posted	0	0	۰
40	0	Washing fruits and vegetables	0	0	1	П			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils							Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0			57		Compliance with TN Non-Smoker Protection Act	X	0	$\overline{}$
42		Utensils, equipment and linens; properly stored, dried, handled	0	0			58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0				59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1							

(10) days of the date of the

10/19/2023

10/19/2023

\*\*\*\* 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) RDA 629 ) 6152061100 Please call ( to sign-up for a class.

Date

Date

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



#### Establishment Information

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

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 wenty-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.	П
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.	
Fents 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 ( Fahrenhelt)						
Ecolab dishwasher 3 comp sink	Chlorine Quat	0 200							

Equipment Temperature							
Description	Temperature ( Fahrenheit)						
Freezer in kitchen	-5						
Small drink cooler	36						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw sausage	Cold Holding	33
Sausage	Cold Holding	42
Grits	Hot Holding	159
Sliced ham	Cold Holding	40
Shrimp	Cooking	167
Eggs	Cooking	165

Observed Violations
Total # 2
Repeated # ()
14: No sanitizer reading in dishwasher
45: Damaged cutting boards

<sup>&</sup>quot;"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: Cafe 393 on Main Establishment Number: 605253743

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy available
- 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: Good handwashing procedures
- 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: Food from approved 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: Food cooked to proper temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Food in temp
- 20: Food in temp
- 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.
- 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.

<sup>\*\*\*</sup>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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Establishment Information

Establishment Information									
Establishment Name: Cafe 393 on Main									
	605253743			n n					
Sources									
Source Type:	Food	Source:	Sysco						
Source Type:	Water	Source:	City water						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commen	ts								