TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/230

		1				FOOD S	ERVICE ESTA	BL	ISH	IMI	INT	. 11	ISF	PEC	TIC	ON REPO	DRT	sco	RE		
ß			and the second second																^		
Esta	blish	men	t Nar		Albasha											E Parma	r's Market Food Unit anent O Mobile	y			
Add					4813 Nole	ensville Pk					_	Тур	e of E	Establi	shme	ent	orary O Seasonal				
	033				Nashville		Time	02	<u>.</u> .3	0 F	- M			а ть		ut 03:20:	,				
City					12/19/20	023	ment # 60531965				Emba	-			THE OL	00.20	AMIPM				
		n Da	te spect		KRoutine	O Follow-up				_	Emba elimina		<u> </u>		0.000	nsultation/Other					
					O 1	\$122	03			04	200710714	шу					邕 Yes O No	Number of 8		50)
POSR	Cat	egon R	isk i	acto	ors are food p	reparation prac	tices and employee	beh	vior	8 mc	st co	mm	only	repo	ortec	up Required	ers for Disease Con	trol and Preven	tion		,
				as c	ontributing fa		rne illness outbreak											ess or injury.			
		(Ma	rk de	elgnet	ed compliance st		OBORNE ILLNESS RI (0) for each numbered iter											category or subcat	egory.)	
IN	in co	mpile	ance			mpliance NA=not app			R		S=con	ected	l on-si	ite duri	ng ins	spection Comp	R=repeat (violation of the liance Status	ne same code provisi		R	WT
	IN	оит	NA	NO		Supervisio						IN	оит	NA	NO	Cooking an	d Reheating of Time				
1	鼠	0			Person in charge performs duties		trates knowledge, and	0	0	5	16	2	0	0	0		trol For Safety (TCS) time and temperatures	Foods	0		
	IN X		NA	NO		Employee He	wareness: reporting	0			17		0	Ó	X		g procedures for hot hol		0	0	•
	_	ŏ				estriction and exclusion		ŏ	ŏ	5		IN	ουτ	NA	NO		Holding, Date Markin a Public Health Cont				
4	_	이	NA			Bood Hygionic Pr asting, drinking, or t					18 19		0	0			time and temperature fing temperatures		0	8	
5	1	0		0	No discharge fro	om eyes, nose, and	i mouth	ŏ	0	5	20	0	×	0		Proper cold hol	ding temperatures		0	0	5
	N N	0	NA	100000000000000000000000000000000000000		nting Contamina d properly washed	tion by Hands	0	0			\ <u>₩</u>	0	0 ※			arking and disposition ic health control: procedu	ines and records	0	0 0	
7	鬣	0	0	0	No bare hand co alternate proced		-eat foods or approved	0	0	5	-	IN	OUT	NA	-	Time as a poor	Consumer Advisory		Ŭ	Ŭ	
8		0	NA	NO	Handwashing si	inks properly suppli Approved Set		0	0	2	23	0	0	×		Consumer advi food	isory provided for raw an	d undercooked	0	0	4
	8		0	~		rom approved sour at proper temperatu		8	0			IN	OUT	NA	NO	High	niy Susceptible Popul	ations			
11	×	0			Food in good co	indition, safe, and u is available: shell st	unadulterated	Ō	0	5	24	0	0	×		Pasteurized for	ods used; prohibited food	is not offered	0	0	5
		0	XX NA	0	destruction		• · · ·	0	0		25	IN	OUT			E and additions	Chemicals	urad	_		
13	0	12	0	NO	Food separated			_	0	4	25 26	良	0	X	·	Toxic substanc	approved and properly es properly identified, sto	ored, used	0	0	5
	黨	0	0			urfaces: cleaned an on of unsafe food, r	d sanitized returned food not re-	0	0 0	5	27	IN O	OUT O	NA	NO		ance with Approved th variance, specialized p		0	0	5
15	~	•			served			10	v	-	21	•	v	~		HACCP plan			Ŭ	_	0
				Goo	d Retail Prac	tices are preve	ntive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals,	and physical object	ts into foods.			
				00	Penot in complianc	e	COS=com				inspec		ICE)	3		R	-repeat (violation of the sa	me code provision)			
_		OUT	_		Cor	mpliance Status	•		R		É		JT			Com	pliance Status lis and Equipment		COS	R	WT
2	8	0			d eggs used whe	ere required	-		2		45		5 FC			nfood-contact s	urfaces cleanable, prope	rly designed,	0	0	1
3	0	0			btained for spec	ialized processing		ŏ	8	2	46		-			and used a facilities, insta	lled, maintained, used, t	est strips	0	0	1
	_	OUT O	Ртор	er coo		Temperature Con ed; adequate equip	ment for temperature	0			47		_			ntact surfaces cl			0	0	1
3		<u> </u>	contr	lo	properly cooked			-	0	2	48		υτ ΣH	ot and	Look		adequate pressure		0		2
3	3	0	Appr	oved	thawing methods	s used		0	0	1	49		5 P	lumbir	ng ins	stalled; proper b	ackflow devices		0	0	2
3	-	O DUT	Thén	mome	eters provided an	nd accurate od identification	1	0	0	1	50 51	_				waste water property cons	operly disposed structed, supplied, clean	ed	0	0	2
3	5	0	Food	l prop	erly labeled; orig	inal container; requ	ired records available	0	0	1	52	: 0) G	arbag	e/refi	use properly dis	posed; facilities maintain	ed	0	0	1
	_	OUT				n of Feed Contan	nination	-			53	-	-				naintained, and clean		0	0	1
3	-	-		-	dents, and anima			0	0	2	54	+	-	dedna	ne ve		hting; designated areas u	ised	0	0	1
3	_					during food preparat	tion, storage & display	0	0	1			л				inistrative items		0		
3	-	Ó	Wipi	ng clo	leanliness ths; properly use			0			55 56		0 0 0 0	ument lost re	cent	nit posted inspection poste				0	0
4	-	0 DUT	Was	hing fi	ruits and vegetat	bles per Use of Utens	#e	0	0	1		-	_				pliance Status -Smokers Protection	Act	YES	NO	WT
4	1	0			nsils; properly sto	ored		8	8		57 58					with TN Non-Sn ducts offered fo	noker Protection Act		0	8	_
4	3	0	Singl	e-use	dupment and in single-service a ed properly	tens; properly store articles; properly sto	ored, used	0	0	1	59						NSPA survey complete	d		ŏ	Ű
_		-				r items within ten 244)) days may result in suspe		0		service		blink	nent of	armi*	Repeated violation	on of an identical sist facto	r may result in record	weisen .	of un-	ur forest
servi	ce es	tablis	hmen	t perm	sit. Items identified	I as constituting imm	inent health hazards shall b us manner. You have the ri	e com	cted i	mmed	ately o	e ope	ration	is shall	ceas	e. You are require	ed to post the food service	establishment permi	t in a c	consp	icuous
							68-14-711, 68-14-715, 68-14-7						-	-				(in) and i			
-				\leq	\rightarrow		4.01			`										0/2	2023
		C	<		<u> </u>	•	12/	19/2	023	3	_	(Эł	זי	Micl			12/1	.912	
Sigr	atur	e of	Pers	on In	Charge	•	d safety information car		(Date	Sig	natu				ental Health Sp	ecialist		12/1	_ 572	Date

	,			
PH-2267 (Rev. 6-15)	Free food safety training class Please call (ses are available each mor) 6153405620	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Albasha Establishment Number #: 605319651

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.	
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.	
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 compartment sink	QA										

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Glass cooler	39	
Glass cooler 2	38	
Deep freezer	0	
Prep cooler	41	

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Raw chicken in glass cooler 2	Cold Holding	39			
Raw beef in glass cooler 2	Cold Holding	39			
Raw ground beef in glass cooler 2	Cold Holding	40			
Tapoli in glass cooker 1	Cold Holding	40			
Beef	Cooking	162			
Sliced tomatoes in open top prep cooler	Cold Holding	38			
Cut lettuce in open top prep cooler	Cold Holding	42			
Chicken	Cooking	170			
Raw lamb in glass cooler 3	Cold Holding	38			
Cooked rice in steamer	Hot Holding	146			

Observed Violations

Total # 2

Repeated # ()

13: Raw beef stored above ready to eat vegetables in glass cooler 2. CA trained and moved.

20: Raw chicken stored on the prep table at 58 F. CA trianed and moved to reach in cooler.



Establishment Information

Establishment Name: Albasha

Establishment Number : 605319651

Comments/Other Observations

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

2: Employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.

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
- 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.
- 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: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not tcs foods held for cooling during the inspection.
- 19: Temperatures recorded on report.
- 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: "No smoking" signs or international symbols are posted at every entrance.

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.

Establishment Information

Establishment Name: Albasha

Establishment Number: 605319651

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Albasha

Establishment Number #: 605319651

Sources			
Source Type:	Food	Source:	PFG and restaurant depot
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments