

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



Establishment Information	
Establishment Name:	Number 1 Bakery Abigail
Establishment Number #:	605314975

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)

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations
Total # 31
Repeated # 0
<p>1: Does not have active control over store. Did not know about sanitizing. Using unapproved wooden trays again.</p> <p>8: No splash guard on hand sink by 3 comp sink and a speed rack is stored against it.</p> <p>Ca moved rack</p> <p>8: Hand sink is blocked by large floor mixer.</p> <p>Ca will move</p> <p>8: No hand towels at hand sink</p> <p>Ca replaced</p> <p>8: No hand towels at hand sinks in both restrooms</p> <p>Ca will buy hand towels</p> <p>13: Raw eggs stored above frosting in reach in cooler</p> <p>Ca moved raw eggs from above frosting</p> <p>14: No sanitizer in store</p> <p>Ca bought bleach and brought to store</p> <p>14: Using plywood trays for bread. They cannot be washed,rinsed,or sanitized so they are not allowed to be used in the bakery.</p> <p>Ca will buy different pans/trays</p> <p>26: Grill cleaner stored on shelf above 3 comp sink</p> <p>Ca moved cleaner from shelves</p> <p>36: Small flies present in kitchen</p> <p>36: Front door propped open</p> <p>37: No sneeze guard protection on bakery items for sale in front area of store</p> <p>37: Employee drinks stored on prep cooler</p> <p>37: Bags of sugar, flour, salt, etc stored on the floor</p> <p>37: Boxes of dates stored on floor</p> <p>45: Pieces of counter top of dough table do not meet together causing a gap</p> <p>46: No chemical test strips for chlorine</p> <p>47: Prep table shelves are dirty</p> <p>47: Speed racks are dirty</p> <p>47: Outside of equipment is dirty</p> <p>47: Insides of reach in coolers are dirty</p> <p>47: Inside of oven is dirty</p> <p>51: Toilet and hand sinks in restrooms are dirty</p> <p>52: Lots of items on the ground around dumpster</p> <p>53: Floor is dirty</p> <p>53: Exhaust hood filters are dirty</p> <p>53: Ceiling vents are dirty</p>

Observed Violations

Total # 31

Repeated # 0

53: Wallis dirty behind table

53: Lots of unused equipment in back area

53: Dirty rug stored on the floor in kitchen

55: Current permit not posted

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Comments/Other Observations

- 2: Written employee illness policy is 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: No one was preparing food during inspection
- 7: Did not see them touch any ready to eat foods during inspection
- 9:
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: They do not have any time and temperature control for safety foods that they cool down
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Raw shelled eggs in cooler at 36F
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.
- 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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Additional Comments