

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Number 1 Bakery Abigail Permanent O Mobile Establishment Name Type of Establishment 2371 Murfreesboro Rd O Temporary O Seasonal Address Nashville Time in 01:25 PM AM / PM Time out 03:40; PM 04/13/2023 Establishment # 605314975 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 5

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

О3

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		0
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervisien			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
IN OUT NA NO		NO	Employee Health					
2	300	0			Management and food employee awareness; reporting	0	0	\Box
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	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	100	0		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	×	0	Proper cooling time and temperature	0	0	
19		0	文	0	Proper hot holding temperatures	0	0	
20		0	*		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

s, chemicals, and physical objects into foods.

			G00		
		OUT not in compliance COS-com			
	TOUT	Compliance Status Safe Food and Water	cos	K	w
00			-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	Ľ
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control	_	_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	786	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	類	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

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Signature of Person In Charge

04/13/2023

04/13/2023 Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 6153405620 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Number 1 Baker Establishment Number # 605314975	y Abigail			
Establishment Number #: [605314975				
NSPA Survey – To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.				
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable	form of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at e	very entrance.	
Garage type doors in non-enclosed areas are n	not completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely remov	ed or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)
Equipment Temperature				
Equipment remperature				
Description			Temperature (Fah	renhelt)
				renhelt)
Description			Temperature (Fah	renheit)
Description				renheit)
Description				renheit)
Description				renhelt)
Reach in cooler		State of Food		
Reach in cooler Food Temperature		State of Food	36	
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Observed Violations Total # 31 Repeated # ()

- 1: Does not have active control over store. Did not know about sanitizing. Using unapproved wooden trays again.
- 8: No splash guard on hand sink by 3 comp sink and a speed rack is stored against it.

Ca moved rack

8: Hand sink is blocked by large floor mixer.

Ca will move

8: No hand towels at hand sink

Ca replaced

8: No hand towels at hand sinks in both restrooms

Ca will buy hand towels

13: Raw eggs stored above frosting in reach in cooler

Ca moved raw eggs from above frosting

14: No sanitizer in store

Ca bought bleach and brought to store

14: Using plywood trays for bread. They cannot be washed,rinsed,or sanitized so

they are not allowed to be used in the bakery.

Ca will buy different pans/trays

26: Grill cleaner stored on shelf above 3 comp sink

Ca moved cleaner from shelves

36: Small flies present in kitchen

36: Front door propped open

37: No sneeze guard protection on bakery items for sale in front area of store

37: Employee drinks stored on prep cooler

37: Bags of sugar, flour, salt, etc stored on the floor

37: Boxes of dates stored on floor

45: Pieces of counter top of dough table do not meet together causing a gap

46: No chemical test strips for chlorine

47: Prep table shelves are dirty

47: Speed racks are dirty

47: Outside of equipment is dirty 47: Insides of reach in coolers are dirty

47: Insides of reach in coolers

47: Inside of oven is dirty

51: Toilet and hand sinks in restrooms are dirty

52: Lots of items on the ground around dumpster

53: Floor is dirty

53: Exhaust hood filters are dirty

53: Ceiling vents are dirty

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

Observed Violations
Total # 81
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

^{***}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: Number 1 Bakery Abigail

Establishment Number: 605314975

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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Number 1 Bakery Abigail	
Establishment Number: 605314975	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information									
Establishment Name: Number 1 Bakery Abigail									
	605314975								
Sources									
Source Type:	Water	Source:	City						
Source Type:	Food	Source:	Restaurant depot						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comments	S								