



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Sunshine House (Food) Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1010 Gadd Rd ☐ Temporary ☐ Seasonal
City Hixson Time in 10:05 AM AM / PM Time out 10:30 AM AM / PM
Inspection Date 02/16/2024 Establishment # 605244513 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 99

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 (IN, OUT, NA, 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=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS			R		WT														
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐		5																
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting					☐	☐		5																
3	☒	☐			Proper use of restriction and exclusion					☐	☐																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐		5																
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐		☐	Hands clean and properly washed					☐	☐		5																
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐																		
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐		2																
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source					☐	☐		5																
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐																		
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐																		
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	☐	☐	☒		Food separated and protected					☐	☐		4																
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐																		
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐		2																

Compliance Status										COS			R		WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods												
16	☐	☐	☒	☐	Proper cooking time and temperatures					☐	☐		5				
17	☐	☐	☒	☐	Proper reheating procedures for hot holding					☐	☐						
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control												
18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐		5				
19	☐	☐	☒	☐	Proper hot holding temperatures					☐	☐						
20	☒	☐	☐		Proper cold holding temperatures					☐	☐						
21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐						
22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐						
	IN	OUT	NA	NO	Consumer Advisory												
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐		4				
	IN	OUT	NA	NO	Highly Susceptible Populations												
24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered					☐	☐		5				
	IN	OUT	NA	NO	Chemicals												
25	☐	☐	☒		Food additives: approved and properly used					☐	☐						
26	☒	☐			Toxic substances properly identified, stored, used					☐	☐		5				
	IN	OUT	NA	NO	Conformance with Approved Procedures												
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐		5				

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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)

3 sink

Chlorine

50

Equipment Temperature

Description

Temperature (Fahrenheit)

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

Milk

Cold Holding

40

Salsa

Cold Holding

40

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted on front of kitchen cabinet
- 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: Hands washed when moving between tasks
- 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: 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: No raw protein
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not observed
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Adequate cold holding available
- 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: In compliance
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Us foods
Source Type:	Water	Source:	Hud
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments