TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISUMENT INSPECTION REPORT

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				FOOD SER	VICE ESTA	BL	ISH	IMI	ENT	r II	NS	PEC	TI	ON REPORT	sco			_		
Nic & N			ne	Nic & Norn	nan's										O Farmer's Market Food Unit	10				
Address					1386 Market St O Temporary O Seasonal											/				
AGRESS			01	L:0	QF	M	A	M/P	M Ti	me o	ut 02:00; PM AM / PM									
Insp	ectio	n Da	te		02/05/20	024 Establishmen					Emba	_								
Purp	ose	of In	spec	tion	減 Routine	O Follow-up	O Complaint			-	elimin				Cor	nsuitation/Other				
Risk	Cat				O 1	3 22	O 3			O 4						up Required O Yes 鏡 No	Number of Se			
Risk Factors are food preparation practices and employee as contributing factors in foodborne illness outbreak																	ion			
		(14)	rik de	None	ted compliance str											INTERVENTIONS ach item as applicable. Deduct points for c	ateopry or subcate	eerv.)		
IN	in co	mpīi			OUT=not in compli	iance NA=not applicab		ed		cc		_				spection R=repeat (violation of the	same code provisio	n)		
	IN	оит	NA	NO		Supervision		cos	R	WT	Ь	IN	our	r NA	NO	Compliance Status Cooking and Reheating of Time/I		cos	R	WT
\rightarrow	-	0				e present, demonstrate	s knowledge, and	0	0	5	16	in 2	1000			Control For Safety (TCS) P Proper cooking time and temperatures		0		
			NA	NO		Employee Health d food employee aware	-					õ	ŏ			Proper reheating procedures for hot hold		8	ŏ	5
2 3		ŏ				striction and exclusion	ness, reporting	ŏ	ō	5		IN	ou	r na	NO	Cooling and Holding, Date Marking a Public Health Contro				
	IN I		NA			sting, drinking, or toba						0	8			Proper cooling time and temperature Proper hot holding temperatures		8	읭	
5	2	0		0	No discharge fro	m eyes, nose, and mo	uth	ŏ	ŏ	5	20	25	ō	0		Proper cold holding temperatures		0	0	5
		001	NA			ting Contamination properly washed	by Hands	0	0		21	×	0			Proper date marking and disposition Time as a public health control: procedur	es and records	0 0	0	
7	邕	0	0	0	No bare hand co alternate proced	intact with ready-to-eat ures followed	foods or approved	0	0	5	-	-	-	r NA			ra and recorda	<u> </u>	9	_
8			NA	NO		nks properly supplied a Approved Source		0	0	2	23	X	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
	8		~	-		om approved source		0				IN	out		NO	Highly Susceptible Popula	tions		_	
10	×	0		<u>×</u>	Food in good cor	t proper temperature ndition, safe, and unad		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	٥	5
		٥	X	0	destruction	s available: shell stock		0	0			IN	out		NO	Chemicals				
13		OUT	NA	NO	Food separated	and protected	Ination	0	0	4	25 26	0 溪	0	X		Food additives: approved and properly us Toxic substances properly identified, stor		0	8	5
14		0	0			rfaces: cleaned and sa on of unsafe food, return		0	0	5		IN	001	-	NO	Conformance with Approved P Compliance with variance, specialized pr		-	_	
15	2	0			served			0	0	2	27	0	0	黨		HACCP plan		0	0	5
				God	d Retail Pract	lices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of	patho	gens	s, chemicals, and physical objects	into foods.			
				-00	T=not in compliance	ė	COS=corre	GOC cted o						5		R-repeat (violation of the sam	e code provision)			
		OUT	_		Con	pliance Status Food and Water			R		É		UT		_	Compliance Status Utensils and Equipment		cos	R	WT
21	3	0			ed eggs used whe	re required		0	2	1	4					infood-contact surfaces cleanable, propert	y designed,	0	0	1
3	>	Õ			obtained for specia	alized processing meth		8	8	2	4	6 0	. 1			and used g facilities, installed, maintained, used, ter	st strips	0	0	1
	-	OUT	Prop	er co		emperature Control ed; adequate equipment		6		_	4		-			ntact surfaces clean		0	0	1
3		~	conb	ol	-			0	0	2	4	_	UT	100.004	f oold	Physical Facilities		~	~	_
33	_				properly cooked thawing methods			8	8	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices		8	허	2
34		-	Ther	mom	eters provided an			0	0	1	5		-			waste water properly disposed		0	0	2
35	_	OUT	Engl	lees		od Identification nal container; required	nideServe abonoo	0	0	1	5	_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintaine		0 0	0	1
-		OUT		, proș		of Food Contamina		-		-	5		-	-		lities installed, maintained, and clean			0	1
3(5	0	Inse	ts, r	dents, and anima	ils not present		0	0	2	5	4	-			entilation and lighting; designated areas us	ed	0	0	1
37	,	0	Cont	amin	ation prevented d	uring food preparation,	storage & display	0	0	1		0	UT			Administrative Items				
38		-	-		cleanliness			0	0	1	5				-	nit posted		0	0	0
35	_				ths; properly used fruits and vegetab			8	8		-	6 (Most re	cent	Compliance Status		O YES		WT
		OUT			Prop	er Use of Utensils										Non-Smokers Protection	lot		-	
4					nsils; properly sto	red ens; properly stored, dr	ied handled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
- 43	5	0	Sing	e-us		rticles; properly stored, dr		0	8	1	5	9				oducts one edition sale oducts are sold, NSPA survey completed		ŏ	ő	Ť
						Barra within tax 1400 and	n may paulit in success				a second o		dell'en	and and	errecia	Repeated violation of an identical risk factor	may result in success	eler -	1	e lace
servi	ce es	tablis	hmer	t per	nit. Items identified	as constituting imminent	health hazards shall b	e corre	cted is	mmed	iately (or op	eratio	ns shall	ceas	e. You are required to post the food service e	stablishment permit	in a c	onspi	cuous
	t. T.		ectio	ns 68	14-773, 68-14-706, 6	eport in a conspicuous m 8-14-708, 68-14-709, 68-14	-711, 68-14-715, 68-14-7	16, 4-5	-320.		and a	ogard	-			filing a written request with the Commissioner	a contrati (to) cays	UT 1/16	GRE	01095
	- (4	₩ ^	Ľ	{人		00/0		00	4			1	\cap	/	4	0	~ ~	- 10	004

gul	02/05/2024	$\left(\begin{array}{c} \end{array} \right)$	02/05/2024
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservi	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629
	Please call () 4232098	110 to sign-up for a class.	10011020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nic & Norman's Establishment Number #: [605302912]

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)						
Triple sink	Qa	200							
Dish machine	CI	100							

Equipment l'emperature				
Description	Temperature (Fahrenheit)			

Food Temperature	d Temperature					
Decoription	State of Food	Temperature (Fahrenheit)				
Sliced tomatoes	Cold Holding	40				
Cut leafy greens	Cold Holding	40				
Pimento cheese	Cold Holding	39				
Tomato salad	Cold Holding	40				
Slaw	Cold Holding	40				
Ribeye	Cold Holding	36				
Brisket	Cold Holding	40				
Soup	Thawing	81				
Cheese	Hot Holding	155				
Soup	Hot Holding	162				
Fish	Cooking	155				

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Illness policy symptoms listed by PIC.
- 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 properly washed.

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 is from an 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.
- 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: Fish and burgers cooking at proper cooking temperatures. Please see temperatures for more details.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection.
- 19: Please see temperatures.
- 20: Please see temperatures.
- 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: Consumer advisory listed on menu.
- 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.

Establishment Information

Establishment Name: Nic & Norman's

Establishment Number: 605302912

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments