# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	1000		A. C.														1 0			
Establishment Name				ne	Andre's Fish, Chicken, and Ribs						Tur	w of f	Establi	ehme	Farmer's Market Food Unit     O Permanent XMobile	10				
Add	ress				1021 Avery	Trace Circle						' 74	AC 01 0	- 5401-0	211110	O Temporary O Seasonal				/
City					Henderson	/ille	Time in	10	):0	3 A	M	A	M / PI	и ті	me or	at 10:32: AM AM / PM				
	artic	n Da	de.		10/03/20	23 Establishment #							d 0							
			spec	tion	Routine	O Follow-up	O Complaint			- O Pro			-		0.00	nsultation/Other				_
		egon			01	802	03			04		,				up Required O Yes 🕱 No	Number of Sea	ate		
Nat	Con				ors are food pre	paration practices	and employee		vior	8 mo				repo	ortec	to the Centers for Disease Control a	and Prevention		_	
				85 (	ontributing fac											control measures to prevent illness o	or injury.			
		(He	rk de	algaa	ted compliance stat											INTERVENTIONS ach liom as applicable. Deduct points for catego	ory or subcateg	ery.)		
IN	in c	ompīi	ance			nce NA=not applicable	NO=not observe		R	_	S=co	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the sam Compliance Status			e I	WT
h	IN	OUT	NA	NO	Com	Supervision		000	1~1		h	IN	оит	NA	NO	Cooking and Reheating of Time/Temp		~~1	~ 1	
1	黨	0		_		present, demonstrates kr	nowledge, and	0	0	5	16		0	0		Control For Safety (TCS) Food Proper cooking time and temperatures		οT		
L.			NA	NO	performs duties	Employee Health		_			17		ŏ	-		Proper reheating procedures for hot holding		8	ŏ	5
23	風覚	0				food employee awarene riction and exclusion	ss; reporting	6	8	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, an a Public Health Control	d Time as			
H	_	-	NA	NO	,	od Hygienic Practice	•	-		_	18	0	0	0	×	Proper cooling time and temperature		0	ा	_
4	Š	0				ting, drinking, or tobacco eyes, nose, and mouth	use	0	8	5		0 )33	0		×	Proper hot holding temperatures Proper cold holding temperatures			8	
$\square$	IN	OUT	NA	NO	Prevent	ing Contamination by	Hands					õ		ŭ	0	Proper date marking and disposition		ŏ	ŏ	5
6 7	0 0	0	0	黒	Hands clean and p No bare hand con	property washed tact with ready-to-eat foo	ds or approved	6	0	5	22	0	0	×	-	Time as a public health control: procedures an	nd records	0	이	
8	_	-	-	~	alternate procedur Handwashing sink	es followed s properly supplied and a	accessible		6	2	-	IN	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and und	ercooked			
9	IN	OUT	NA	NO	Ecol obtained from	Approved Source m approved source		0		_	23	O IN	O OUT		NO	food Highly Susceptible Population		0	이	•
10	0	0	0	2	Food received at p	proper temperature		0	া		24	-	0	20	110	Pasteurized foods used; prohibited foods not		0	0	5
11 12	<u>×</u>	0	80	0		ition, safe, and unadulte available: shell stock tag		0	0	5	-	IN	OUT	_	NO	Chemicals		-	-	-
H	IN	OUT	NA	-	destruction Prote	ction from Contamina	tion	ľ		_	25	0	0	22		Food additives: approved and properly used		0	ग	
13	2	0 0	0		Food separated an	nd protected aces: cleaned and sanitiz	end.		2		26	民	0	NA	·	Toxic substances properly identified, stored, u Confermance with Approved Proce	used	0	0	•
15			-	1		of unsafe food, returned			0	2	27	0		20	NO	Compliance with variance, specialized proces	is and	0	<u>_</u>	5
<u> </u>	~	Ű			served			Ŭ	Ŭ	-		Ŭ	Ŭ	~		HACCP plan		<u> </u>	<u> </u>	-
				God	d Retail Practic	es are preventive r	neasures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects int	o foods.			
				0			608			аrА				5		<b>6</b>				
	_			00		pliance Status	COS=corre	COS	R	WT	Inspe					R-repeat (violation of the same cod Compliance Status		:06	R	WT
2	_	OUT	Past	euriz	Safe ed eggs used where	Food and Water		0	0	1			UT F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly de	signed.			
2		0	Wate	erand	lice from approved		t.	0	8	2	4	+	•			and used		+	<u> </u>	1
Ĕ	-	OUT			Food Te	mperature Control				_	4		_			g facilities, installed, maintained, used, test str		_	이	1
3	1	0	Prop contr		oling methods used	t; adequate equipment fo	r temperature	0	0	2	4	_	O N UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
3	_				properly cooked for thawing methods u			8	8	1	4	_	_			water available; adequate pressure stalled; proper backflow devices			읽	2
3	_	ŏ	<u> </u>		eters provided and			ŏ	ŏ	1	5	_	_			waste water properly disposed			허	2
-	_	OUT	-			dentification		-			5	_	_			s: properly constructed, supplied, cleaned			<u> </u>	1
3	_	O OUT	Food	1 prop		al container; required rec of Feed Contaminatio		0	0	1	5	_	_			use properly disposed; facilities maintained		-	의	1
3	_	0	Inse	cts, n	dents, and animals			0	0	2	5		-			ities installed, maintained, and clean ntilation and lighting; designated areas used		-	응	1
3	,	0	Cont	amin	ation prevented dur	ing food preparation, sto	race & disclay	0	0	1	F	0	υт			Administrative items		_	-	
3	_	-			cleanliness	ng toos proportional, oro	ioge a aispioj	0	0	1	5		_	Jurrent	pern	nit posted		0	0	_
39 O Wiping cloths; properly used and stored				0	0	1		_	_		-	inspection posted		0	0	0				
40 O Washing fruits and vegetables OUT Proper Use of Utensils							0							Compliance Status Non-Smokers Protection Act		ES 1		WT.		
O In-use utensils; properly stored     O Utensils, equipment and linens; properly stored, dried, handled					8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0				
4	3	0	Sing	le-us		cles; properly stored, use		0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ		-
	44 O Gloves used properly O O 1 Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food								r ford											
servi	ce er	stablis	hmer	st per	nit. Items identified a	s constituting imminent he	alth hazards shall b	e corre	cted is	mmed	ately	or op	eration	ns shall	ceas	e. You are required to post the food service establi ling a written request with the Commissioner within	lishment permit ir	n a co	mspie	cuous
						14-708, 68-14-709, 68-14-711						Λ			-					
	e	7		Ź	>		10/0	)3/2	023	3		¥	Ý			Hed	10	)/03	3/2	023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call ( ) 6152061100 to sign-up for a class.

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

SCORE

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



### Establishment Information

Establishment Name: Andre's Fish, Chicken, and Ribs Establishment Number #: 605304664

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	_

Warewashing Info								
Machine Name	Sanitizer Type	PPM	PPM Temperature ( Fahrenheit					
3 comp sink	Not set up							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

esoription	State of Food	Temperature ( Fahrenheit

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Establishment Name: Andre's Fish, Chicken, and Ribs

Establishment Number : 605304664

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee health policy 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 food prep
- 7: No food prep
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food from 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: No cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No cold holding observed

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: 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: Andre's Fish, Chicken, and Ribs Establishment Number : 605304664

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Andre's Fish, Chicken, and Ribs Establishment Number # 605304664

Sources			
Source Type:	Food	Source:	Roy meats, sam's, costco
Source Type:	Water	Source:	City water
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments