



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Kona Ice of North Nashville Mini Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 3014 Melbourne Ct East
☐ Temporary ☐ Seasonal
City Mount Juliet Time in 12:00 PM AM / PM Time out 12:20 PM AM / PM
Inspection Date 04/25/2024 Establishment # 605304621 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 _____

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					☐	☐																		
10	☐	☐		☒	Food received at proper temperature					☐	☐	5																	
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					☐	☐	5																	
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					☐	☐	5												
26	☒	☐			Toxic substances properly identified, stored, used					☐	☐													
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5												

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance										COS=corrected on-site during inspection										R=repeat (violation of the same code provision)									
Compliance Status										Compliance Status										Compliance Status									
OUT										OUT										OUT									
Safe Food and Water										Utensils and Equipment										Physical Facilities									
28	☐	Pasteurized eggs used where required	☐	☐	☐	☐	☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐	☐	☐	☐	1	46	☐	Warewashing facilities, installed, maintained, used, test strips	☐	☐	☐	☐	☐	☐	☐	
29	☐	Water and ice from approved source	☐	☐	☐	☐	☐	☐	2	47	☐	Nonfood-contact surfaces clean	☐	☐	☐	☐	☐	1	48	☐	Hot and cold water available; adequate pressure	☐	☐	☐	☐	☐	☐	☐	
30	☐	Variance obtained for specialized processing methods	☐	☐	☐	☐	☐	☐	1	49	☐	Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐	2	50	☐	Sewage and waste water properly disposed	☐	☐	☐	☐	☐	☐	☐	
Food Temperature Control										Administrative Items										Compliance Status									
31	☐	Proper cooling methods used; adequate equipment for temperature control	☐	☐	☐	☐	☐	☐	2	51	☐	Toilet facilities: properly constructed, supplied, cleaned	☐	☐	☐	☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐	☐	☐	
32	☐	Plant food properly cooked for hot holding	☐	☐	☐	☐	☐	☐	1	53	☐	Physical facilities installed, maintained, and clean	☐	☐	☐	☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used	☐	☐	☐	☐	☐	☐	☐	
33	☐	Approved thawing methods used	☐	☐	☐	☐	☐	☐	1	55	☐	Current permit posted	☐	☐	☐	☐	☐	0	56	☐	Most recent inspection posted	☐	☐	☐	☐	☐	☐	☐	
34	☐	Thermometers provided and accurate	☐	☐	☐	☐	☐	☐	1	Non-Smokers Protection Act										Compliance Status									
Food Identification										57	☒	Compliance with TN Non-Smoker Protection Act	☒	☐	☐	☐	☐	0	58	☐	Tobacco products offered for sale	☐	☐	☐	☐	☐	☐	☐	
35	☐	Food properly labeled; original container; required records available	☐	☐	☐	☐	☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed	☐	☐	☐	☐	☐	0											
Prevention of Food Contamination										Proper Use of Utensils										Compliance Status									
36	☐	Insects, rodents, and animals not present	☐	☐	☐	☐	☐	☐	2	41	☐	In-use utensils; properly stored	☐	☐	☐	☐	☐	1											
37	☐	Contamination prevented during food preparation, storage & display	☐	☐	☐	☐	☐	☐	1	42	☐	Utensils, equipment and linens; properly stored, dried, handled	☐	☐	☐	☐	☐	1											
38	☐	Personal cleanliness	☐	☐	☐	☐	☐	☐	1	43	☐	Single-use/single-service articles; properly stored, used	☐	☐	☐	☐	☐	1											
39	☐	Wiping cloths: properly used and stored	☐	☐	☐	☐	☐	☐	1	44	☐	Gloves used properly	☐	☐	☐	☐	☐	1											
40	☐	Washing fruits and vegetables	☐	☐	☐	☐	☐	☐	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 service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-704, 68-14-705, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Jamarcus Hill Date 04/25/2024 Signature of Environmental Health Specialist gms Date 04/25/2024

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

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



Establishment Information

Establishment Name: Kona Ice of North Nashville Mini

Establishment Number #: 605304621

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)
Rif	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy on file
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: NO
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: NA
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: No cold hoding food at time of inspection
- 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: (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.

***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.***

Establishment Information

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Establishment Number #:	605304621
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Sources

Source Type:	Water
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Source:	City
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Source Type:	Food
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Source: Kona ice

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments