

Establishment Name

Purpose of Inspection

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Consultation/Other

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment O Temporary O Seasonal

Time in 08:15 AM AM / PM Time out 08:35: AM AM / PM

03/08/2022 Establishment # 605304409 Embargoed 0 Inspection Date O Follow-up

O Complaint

Kona Ice of Wilson County Truck #3

173 Village Cir

Lebanon

**K**Routine

Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for e

	4=in c	in compliance OUT=not in compliance NA=not applicable NO=not obs  Compliance Status  IN OUT NA NO Supervision						0	05=	con	recte	d on-si	te duri	ing in
					Compliance Status	COS	R	WT	1 [					
	IN	оит	NA	NO	Supervision				П	П	IN	оит	NA	NO
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	0	0	W/	0
	IN	OUT	NA	NO	Employee Health					17	ŏ	ŏ	8	ŏ
2	MC	0			Management and food employee awareness, reporting	0	0		۱h	-	Ť	Ť		Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	0	0	×	0
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	ľ	19	0	0	黨	0
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	l °	17	20	24	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 7	21	0	0	745	0
6	黨	0		0	Hands clean and properly washed	0	0		ΙĘ	22	0	0	×	0
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ш	-	IN	OUT	NA.	NO
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	H			-		100
	IN	OUT	NA	NO	Approved Source				H	23	0	0	×	
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	NA	NO
10	0	0	0	×	Food received at proper temperature	0	0	1	١,	24	0	$\overline{}$	323	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	*	U	0	300	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	3%	
13	黛	0	0		Food separated and protected	0	0	4	1 7	26	2	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			IN	OUT	NA	NO
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	0	286	0	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	菜	0			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

### introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con					
		Compliance Status	cos	R	W		
	OUT	Safe Food and Water					
28	0	Pasteurized eggs used where required	0	0	Г		
29	0	Water and ice from approved source	0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ľ		
	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	1		
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 Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	ļ		
	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			
43	0	Single-use/single-service articles; properly stored, used	0	0			
44	10	Gloves used properly	0	0			

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	$\overline{}$		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	0	Current permit posted	ा	0	T.
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	- 0	0	

inspection report in a conspicuous manner. You have the right to request a h 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

03/08/2022

Signature of Person In Charge

03/08/2022

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

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



Establishment Information				
Establishment Name: Kona Ice of Wils	on County Truck #3			
Establishment Number #:  605304409				
MCDA Common To be completed if	#F7 := #M=#			
NSPA Survey – To be completed if  Age-restricted venue does not affirmatively rest		facilities at all times to ne	rsons who are	
twenty-one (21) years of age or older.				
Age-restricted venue does not require each per				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed or	ropen.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info	A continue Trans			
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renneit)
			l.	
Equipment Temperature				
Description			Temperature ( Fahr	renhelt)
Food Townson				
Food Temperature		State of Food	Temperature ( Fahr	anhalft
Decomption		State of Pood	reinperature ( Fam	eillieit/

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



### Establishment Information

Establishment Name: Kona Ice of Wilson County Truck #3

Establishment Number: 605304409

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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) No workers present during inspection.
- 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 info
- 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: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Only ice and syrup on truck
- 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:

### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Kona Ice of Wilson County Truck #3	
Establishment Number: 605304409	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye for additional comments.	

Establishment Information

Establishment Name: K	mation ona Ice of Wilson Count	v Truck #3		
Establishment Number #		y Track #6		
Sources				
Source Type:	Water	Source:	City	
Source Type.	vvalei	Source.	City	
Source Type:	Food	Source:	Kona ice, home city ice	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			
Mobile unit not ope	rating during inspection.	Mobile unit serves crushed	d ice and pre-made syrup	
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