# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Esta	blisł	nem	t Narr		The Main Street Hideaway							Tota b P	-	Fermer's Market Food Unit     Sent     Permanent     O Mobile	L		
Add	ress				307North Main Street				_	Typ	xe of t	Establ	shme	O Temporary O Seasonal	L		
City					Ashland City	03	3:2	2 F	M	A	u/P	и та	ne o	ат 03:54: РМ АМ/РМ			
		n Da	de.		03/14/2024 Establishment # 60531445	_				-				·			
			spect		Routine O Follow-up O Complaint	-		- O Pre			u <u>-</u>		0.00	nsuitation/Other			
		egon		A.11	01 122 03			04		,				up Required O Yes 🕅 No Number of	Seate	50	
Nat	Con		isk F		ors are food preparation practices and employee		vior	s mo				rep	rtec	I to the Centers for Disease Control and Preve		_	
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS Ri	_											
		(Ma	rk des	lgnet	ed compliance status (IH, OUT, HA, HO) for each numbered iten										legory.		
IN	in c	ompile	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=con	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provi- Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	তা	
	IN XX		NA	NO	Employee Health Management and food employee awareness, reporting	0				Ó	Ó	ò	X	Proper reheating procedures for hot holding	00	Ō	•
	×	ō			Proper use of restriction and exclusion	0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
ļ			NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	~				00	0	0	0.0	Proper cooling time and temperature Proper hot holding temperatures	0	흿	
5	1	0		0	No discharge from eyes, nose, and mouth		ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N N	001	NA	and the second second	Preventing Contamination by Hands Hands clean and properly washed	0	0		21	<u>×</u>	0 0	0 ※		Proper date marking and disposition Time as a public health control: procedures and records	0	0	
	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT		-	Consumer Advisory	Ű	-	
8	N IN	애	NA	NO	Handwashing sinks property supplied and accessible Approved Source	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
	8		0	2	Food obtained from approved source Food received at proper temperature	0	0			IN	OUT		NO	Highly Susceptible Populations			
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	XX NA	0	destruction Protection from Contamination	0	0		25	IN O	OUT		NO	Chemicals Food additives: approved and properly used			
13	X	0	0	NU	Food separated and protected		0	_	25	×	0			Toxic substances properly identified, stored, used	0	ŏ	5
		0	<u> </u>		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5	27	IN O	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0		
15	2	•			served	0	U	-	21	0	0	~		HACCP plan	0	9	0
				Goo	d Retail Practices are preventive measures to co				oduc				gens	, chemicals, and physical objects into foods.			
						_		<b>H M</b> ANI									
				00	T=not in compliance COS=corre	cted o	n-site	during	inspe			3		R-repeat (violation of the same code provision)		- 1	
		OUT		ou	COS=corre Compliance Status Safe Food and Water	cted o		during		ction		3		R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS	R	WT
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	9	0000	Paste Wate Varia	urize r and	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods	Cled o COS O	R R	during WT	inspe	ction 5	υτ Ο <sup>Γ</sup> ο	ood a	cted,	Compliance Status Utensils and Equipment		-	
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2	9 0 1	0 0 0 0 0 0 0	Paste Wate Varia Propi	r and nce c er coo	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control		R R O	Ouring WT	45	ction 5 ( 7 ( 0		ood a onstru Varew Ionfoo	cted, ashin d-cor	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities (water available; adequate pressure	0 0 0	0 0 0	1 1 2
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Items identified as constituting imminent bealth hazards shall b recent inspection report in a conspicuous manner. 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****	Additional food safety information can be found on our website,	http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
(192201 (1987. 0-10)	Please call (	) 6157924318	to sign-up for a class.	104.025

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



## Establishment Information

Establishment Name: The Main Street Hideaway Establishment Number #: [605314458

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)						
3 comp sink	CI	50							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
	40				
Ric 1	36				

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
Tomatoes	Cold Holding	40		
Mushrooms	Cold Holding	39		
Turkey	Cold Holding	40		
Chili	Cold Holding	40		
Raw chicken	Cold Holding	38		

ſ	Observed Violations
l	Total #
ľ	Repeated # 0
ľ	27. Onen hev of chine staved on floor

37: Open box of chips stored on floor.

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



#### Establishment Information

Establishment Name: The Main Street Hideaway

Establishment Number : 605314458

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee health policy posted.

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: Proper hand washing observed.

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: 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: N/o

17: (NO) No TCS foods reheated during inspection.

18: N/o

- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature logs.
- 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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Signs posted.

58: N/a

\*\*\*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: The Main Street Hideaway Establishment Number: 605314458

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: The Main Street Hideaway
Establishment Number # 605314458

Water	Source:	ACU	
Food	Source:	Pfg	
	Source:		
	Source:		
	Source:		
		Food Source: Source: Source:	FoodSource:PfgSource:Source:

# Additional Comments