TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec. 1	1																
	and.	mahro	Q0-		Ed's Fish House									Farmer's Market Food Unit Sent Permanent O Mobile			
Est	ablisi	hmen	t Nar		1801 D.B. Todd Blvd.					Тур	e of	Establi	ishme	ent Rermanent O Mobile			
Add	ress								_					O Temporary O Seasonal			
City	,									_			me o	ut 03:50; PM AM / PM			
Insp	xectio	on Da	rte		10/03/2022 Establishment # 60530426	62		_	Emba	rgoe	d C						
Puŋ	pose	of In	spec	tion	Routine O Follow-up O Complain	t		O Pr	Nimin	ary		C	Cor	nsuitation/Other			
Risi	k Cat	tegor			O1))(2 O3			O 4						up Required 🛍 Yes O No Number of	Seats	10	
		R	isk I		ors are food preparation practices and employee ontributing factors in foodborne illness outbreat										ntion		
					FOODBORNE ILLNESS R												
134	tin c	(C) ompli		algna	ed compliance status (IN, OUT, NA, NO) for each aumbered he OUT=not in compliance NA=not applicable NO=not observ		ltem							ech item as applicable. Deduct points for entropy or subcat spection R=repeat (violation of the same code provis)	
		_	_	_	Compliance Status		R	WŤ	Ĩ	100.00	o orre	nie dan		Compliance Status	COS	R	WT
	-	-	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		23		-	-	Proper cooking time and temperatures	0	8	5
2		OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	×		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA		a Public Health Control			
4	IN XX		NA	NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	24	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	0	×	0		Proper cold holding temperatures	0	0	5
6	N		NA	NO O	Preventing Contamination by Hands Hands clean and properly washed	0	0		21 22	<u>×</u>	0	0 ※	-	Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT		NO	Consumer Advisory	ľ	<u> </u>	
8		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	22		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
	8		0		Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
13		OUT		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0 黛	0	X	1	Food additives: approved and properly used Toxic substances properly identified, stored, used	8	응	5
14	x	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized	Ťŏ		5				NA	NO	Conformance with Approved Procedures	Ť	-	
-			-				- v	<u> </u>					_		_		
	×			·	Proper disposition of unsafe food, returned food not re- served	0	-	2	27	_	0	笑		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_			Goo	served		0	2		0			gens	HACCP plan	0	0	5
	_			Goo		ontro	O I the	2 intr	oduc	0 tion	of	atho	gena	HACCP plan	0	0	5
	_				d Retail Practices are preventive measures to c	ontro COC	O the	2 intr	oduc L PR	O tion	of p	atho	gena	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
15	润				served d Retail Practices are preventive measures to c	ected o	O the n-site R	2 Intr JarA during WT	oduc L PR	O tion	of p	atho	gena	HACCP plan			5 WT
15	28	0 001	Past	ou	d Retail Practices are preventive measures to c Trinot in compliance COS=con Compliance Status Safe Food and Water d eggs used where required	ected o	O I the n-site R	2 arfA during WT	oduc L PR	O tion ction	of p (CES UT	atho	nd no	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed,			
15 2 2	润	0	Past	OU eurize	served A Retail Practices are preventive measures to c T=not in compliance COS=con Compliance Status Safe Food and Water d eggs used where required lice from approved source extrained for specialized processing methods	ected o ected o COS	O I the n-site R	2 arA during WT	nspe	C tion ction 5 }	of p (CE®	ood al	nd no	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	COS	R	WT
15 2 2 3	28 19 10		Past Wate Varie	OU eurize er and ance d	served A Retail Practices are preventive measures to c T=not in compliance COS=con Compliance Status Safe Food and Water I deggs used where required Dice from approved source Datained for specialized processing methods Food Temperature Control	ected o cos 0 0	O the R O O O	2 arA during WT	nspe 4	Contion Contion	of p ICE®	ood al onstru Varew	nd no cted, ashin	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed,	COS 0 0	R	WT
15 2 2 3 3	漠 18 19 10	000000000000000000000000000000000000000	Past Wate Varia Prop	OU eurize er and ance o rol	served A Retail Practices are preventive measures to c Trinot in compliance COS=con Compliance Status Safe Food and Water d eggs used where required lice from approved source cottained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature	ontro ected o Cos 0 0	0 the n-site R 0 0	2 arA durin WT 1 2 1	duc inspe	Cition Cition S 2 S 2 S 1 Cition		ood al ood al onstru Varew	nd no cted, ashin d-cor	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) 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	COS 0 0	R 0 0	WT 1 1
15 2 2 3 3 3	28 19 10		Past Wate Varie Prop Plan	eurize er and ance o rol t food	served A Retail Practices are preventive measures to c T=not in compliance COS=con Compliance Status Safe Food and Water I deggs used where required Dice from approved source Datained for specialized processing methods Food Temperature Control	ected o cos 0 0	O the n-site R O O O O	2 arA durin WT 1 2 1	42 42 44 44	O tion ction 5 2 7 0 8 0		ood a ood a onstru Varew Ionfoo	nd no cted, ashin d-cor	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure	Cos 0 0 0	R	wт 1 1
15 2 2 3 3 3 3	漠 88 99 00 11	000000000000000000000000000000000000000	Past Wate Varia Prop Plan Appr	eurize er and ance o rol t food	served A Retail Practices are preventive measures to c Trinct in compliance COS=con Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate	ontro cos cos 0 0 0	0 the n-site R 0 0	2 arA durin WT 1 2 1	2 PR inspe 44 44 44 44 45	O tion ction 5 2 5 2 7 0 8 0 8 0 9 0		ood a onstru Varew Ionfoo Numbi Sewag	nd no cted, ashin d-cor 5 cold ng ins e and	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed	COS 0 0 0 0	R 0 0 0 0	WT 1 1 1 2 2 2
15 2 2 3 3 3 3 3 3 3	漠 8 9 0 1 1 1 2 3 3 4		Past Wate Varia Prop contr Plan Ther	eurize er and ance o rol t food roved mome	served A Retail Practices are preventive measures to c Trinot in compliance COS=con Compliance Status Safe Feed and Water A eggs used where required Costained for specialized processing methods Feed Temperature Control Coing methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification	ontro cos cos 0 0 0 0 0		2 auf. during WT 1 2 1 1 1 1 1 1 1 1	44 44 44 44 50 51	O tion Action 5 () 5 () 7 () 7 () 7 () 7 () 7 () 7 () 7 () 7		ood al onstru Varew Ionfoo Numbi Sewag oilet fa	nd no cted, ashin d-cor 5 cold ng ins e and acilitie	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment rifood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips rtact surfaces clean Physical Facilities Fwater available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned	COS 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0	WT 1 1 2 2 2 1
15 2 2 3 3 3 3 3 3 3	漠 8 9 9 0 11		Past Wate Varia Prop contr Plan Ther	eurize er and ance o rol t food roved mome	served A Retail Practices are preventive measures to c Tend in compliance COS=con Compliance Status Safe Food and Water A eggs used where required Tice from approved source biblained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used sters provided and accurate Food Identification enty labeled; original container; required records available	ontro cos cos 0 0 0 0	0 1 the 1 the	2 durin WT 1 2 1 1 2 1	4: 4: 4: 4: 4: 4: 4: 4: 5: 5:	O tion C		ood au oostru Varew Varew Vorew Jonfoo Plumbin Sewag oolet fa Sarbag	nd no ccted, ashin d-cor d cold ng ins e and acilitie se/refr	ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained		R 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 2 1 1
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	漠 8 9 0 1 1 1 2 3 3 4		Past Wate Varia Prop Plan Ther Food	ou eurize er and ance o rol t food t food t food d prop	served A Retail Practices are preventive measures to c Trinot in compliance COS=con Compliance Status Safe Feed and Water A eggs used where required Costained for specialized processing methods Feed Temperature Control Coing methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Feed Identification	00000000000000000000000000000000000000		2 auf. during WT 1 2 1 1 1 1 1 1 1	44 44 44 44 50 51			ood al onstru lonfoo lot and lonfoo lot and lonfoo lot and lonfoo lot and lonfoo lot and lonfoo	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 2 1
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	28 99 00 11 12 13 14 15 15		Past Wate Varia Prop contb Plan Ther Food	ou eurize ance o rol t food t food d prop	served A Retail Practices are preventive measures to c Tenot in compliance COS=con Compliance Status Safe Food and Water A eggs used where required Tice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification ethy labeled; original container; required records available Prevention of Food Contamination dents, and animals not present			2 and A during WT 1 2 1 1 1 1 1 1 1 1 1	44 44 44 45 55 55	O tion tion tion tion tion tion tion tion		ood al onstru lonfoo lot and lonfoo lot and lonfoo lot and lonfoo lot and lonfoo lot and lonfoo	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	ACCP plan R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used		R 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 2 1 1
15 22 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	2 2 3 3 4 5		Past Wate Varia Prop contr Plan Ther Food	OU eurize er and ance o more rol t food more d prop cts, ro tamina	served A Retail Practices are preventive measures to c Trinct in compliance COS=con Compliance Status Safe Food and Water ad eggs used where required lice from approved source cottained for specialized processing methods Food Temperature Control coing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display			2 arAA during WT 1 2 1 1 1 1 1 1 1 1 2 2 1 1 1 1 1 2 2	44 44 44 44 50 55 55	O tion Action Co S C C C C C C C C C C C C C		ood al oonstru Varew V V V V V V V V V V V V V V V V V V V	nd no cted, ashin d-cor d cold ng ins e and aciltie ge/refr al faci	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) 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 Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used Administrative items		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 2 2 2 1 1
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第		Past Wate Varia Prop contr Plan Ther Food Insec Cont Pers Wipi	ou eurize er and ance o more rol t food t food d prop cts, ro tamina conal o ng cio	served A Retail Practices are preventive measures to c Trinct in compliance are preventive measures to c Trinct in compliance are preventive measures to c Coston Compliance Status Safe Food and Water d eggs used where required Tice from approved source Statined for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display Seanliness ths: properly used and stored	00000000000000000000000000000000000000		2 artA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 50 55 55 55	O tion Action Co S C C C C C C C C C C C C C		ood al oonstru Varew Jorfoo olet fe Sarbag Physica Adequa	nd no icted, ashin d-cor d cold acilitie earlitie ge/refi al faci	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) 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 Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative items nit posted inspection posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 0
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	漠 88 99 00 11 11 22 33 44 55 56 66 88		Past Wate Varia Prop contr Plan Ther Food Cont Pers Wipi Was	ou eurize er and ance o more rol t food t food d prop cts, ro tamina conal o ng cio	served A Retail Practices are preventive measures to c Trinct in compliance COS=con Compliance Status Safe Food and Water ad eggs used where required fice from approved source cottained for specialized processing methods Food Temperature Control coing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables	00000000000000000000000000000000000000		2 artA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 50 55 55 55	O tion Action Co S C C C C C C C C C C C C C		ood al oonstru Varew Jorfoo olet fe Sarbag Physica Adequa	nd no icted, ashin d-cor d cold acilitie earlitie ge/refi al faci	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwaste vater properly disposed Is: proper backflow devices Iwaste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intellation and lighting; designated areas used Administrative Items Int posted		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 2 2 2 1 1 1 1 1 1 0
15 22 23 33 33 33 33 33 33 33 33 33 33 33	漠 88 99 00 11 12 23 33 44 55 66 66 17 7 88 99 00		Past Wate Varia Prop contr Plan Ther Food Cont Plan Cont Plan Ther Food Cont Plan	ou reunzed er and ance o rol t food t food t prop cts, ro tamini conal o hing f se ute	served A Retail Practices are preventive measures to c Trinct in compliance COS=con Compliance Status Safe Food and Water A eggs used where required Tice from approved source Statined for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored	00000000000000000000000000000000000000		2 ant/A during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	40 40 40 40 40 40 40 50 50 50 50 50 50 50 50 50 50 50 50 50	O tion Action Color S 1 O 1 1 O 1 1 1 0 1 1 1 1 0 1 1 1 1 1 0 2 1 <th1< th=""> <t< td=""><td></td><td>ood al oonstru Varew Jonfoo Iot and Varew Jonfoo Iot and Varew Jone Iot and Sarbag Physica Sarbag Physica Current Iost re Compli</td><td>nd no cted, ashin d-cor d cold ng ins e and acilitie refrefi al faci the ve t perm cent</td><td>HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Pacilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smoker Protection Act</td><td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td><td></td><td>WT 1 1 1 2 2 2 1 1 1 1 1 1 0</td></t<></th1<>		ood al oonstru Varew Jonfoo Iot and Varew Jonfoo Iot and Varew Jone Iot and Sarbag Physica Sarbag Physica Current Iost re Compli	nd no cted, ashin d-cor d cold ng ins e and acilitie refrefi al faci the ve t perm cent	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Pacilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 1 1 0
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第 第		Past Wate Varia Prop contb Plan Ther Food Cont Pers Wipi Was Uten Sing	ou eurizé er and ance o rol t food t	served A Retail Practices are preventive measures to c Trinct in compliance COS=con Compliance Status Safe Food and Water A eggs used where required Tice from approved source Data and for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display deanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled disingle-service articles; properly stored, dried, handled	00000000000000000000000000000000000000		2 arAA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55	O tion A G Ction C S O S S		ood au oostru Varew konfoo ko	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items Init posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 0
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	23 34 55 66 67 8 99 10 11 2 3 4 4 12 12 13 14 12 13 14 12 13 14 12 13 14 12 13 14 12 13 14 12 13 14 14 15 16 16 16 16 16 16 16 16 16 16		Past Wate Varia Prop cont Plan Ther Food Insec Cont Pers Wipi Was In-us Uben Sing Glov	ou eurize er and ance o rol t food d prop cts, ro chan o hing f ie-use es us	served A Retail Practices are preventive measures to c Trinct in compliance COS=con Compliance Status Safe Food and Water ad eggs used where required lice from approved source cottained for specialized processing methods Food Temperature Control coing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled drisngle-service articles; properly stored, used ed properly	00000000000000000000000000000000000000		2 auf A durin WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	40 40 40 40 40 50 50 50 50 50 50 50 50 50 50 50 50 50	O tion tion tion tion tion tion tion tion		ood al oonstru Varew V V V V V V V V V V V V V V V V V V V	nd no cted, ashin d-cor d cold acilitie ge/refi al faci tre ve t perm cent ance o pro co pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) 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 I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean It posted Itaget (Italian) Italian (Italian) Italian (Italian) Italian (Italian) Italian (Italian) Italian (Italian) Italian Italian (Italian) Italian Italian (Italian) Italian It	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 1 1 1 1 1 1 1 1 0 WT 0
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	2 3 4 5 6 6 1 2 3 4 4 5 6 1 2 3 4 4 5 6 1 2 3 4 4 5 6 6 1 7 1 2 3 4 4 5 5 6 6 6 6 7 7 8 8 9 9 10 10 10 10 10 10 10 10 10 10		Past Wate Varia Prop cont Plan Ther Food Cont Plan Ther Food Cont Ners Wipi Was Uten Sing Glov	ou eurizé er and ance o rol t food roved t food roved d prop cts, ro tamina conal (c ng clo hing f se ute sils, « le-use ves us ver ute sils, «	served A Retail Practices are preventive measures to c Trinct in compliance COS=con Compliance Status Safe Food and Water A eggs used where required Trice from approved source Statined for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used aters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display Eleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled i/single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspected to rest identified as constituting imminent health hazerds shall	ontro cost cost		2 arAA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	40 40 40 40 40 40 40 40 50 50 50 50 50 50 50 50 50 50 50 50 50	O tion Acti C tion C ti		iood au oostru Varew konfoo Numbii sewagiio oliet fi Sarbag fiysica kdequa kdequa kdequa current fost re Compli obacc tobac tobac	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent ance o pro co pro co pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure Istalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Imspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment perm	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 0 WT 0 wT
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	23 33 44 55 66 37 88 99 00 11 12 23 34 4 99 10 11 12 23 34 4		Past Wate Varia Prop cont Plan Ther Food Insec Cont Pers Wipi Was In-us Sing Glov	ou eurize er and ance o rol t food t food d prop cts, ro tamina cnal o hing f hing f sils, o le-use sils, o t es us y violu	served A Retail Practices are preventive measures to c Tent in compliance COS=con Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled Jisingle-service articles; dried, dried, handled Jisingle-service articl			2 arAA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	40 40 40 40 40 40 40 40 50 50 50 50 50 50 50 50 50 50 50 50 50	O tion Acti C tion C ti		iood au oostru Varew konfoo Numbii sewagiio oliet fi Sarbag fiysica kdequa kdequa kdequa current fost re Compli obacc tobac tobac	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci tite ve t perm ccent ance o pro co pro co pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure Istalled; proper backflow devices Iwaste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Administrative Items Init posted Imspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment perm	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 2 2 2 1 1 1 1 0 WT 0 wT
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	23 33 44 55 66 37 88 99 00 11 12 23 34 4 99 10 11 12 23 34 4		Past Wate Varia Prop cont Plan Ther Food Insec Cont Pers Wipi Was In-us Sing Glov	ou eurize er and ance o rol t food t food d prop cts, ro tamina cnal o hing f hing f sils, o le-use sils, o t es us y violu	served A Retail Practices are preventive measures to c Tent in compliance COS=con Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled Vsingle-service articles; properly stored, used ed properly etions of risk factor items within ten (10) days may result in suspected to recent inspection report in a conspicuous manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the section report in a conspicuous manner. You have the re- for the section report in a conspicuous manner.			2 aufA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	40 40 40 40 40 40 40 40 50 50 50 50 50 50 50 50 50 50 50 50 50	O tion Acti C tion C ti		iood au oostru Varew konfoo Numbii sewagiio oliet fi Sarbag fiysica kdequa kdequa kdequa current fost re Compli obacc tobac tobac	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci tite ve t perm ccent ance o pro co pro co pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained Intes installed, maintained, and clean Intelation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act Iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	CCOS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 WT 0 WT 0
15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	第 18 19 10 11 12 13 14 15 16 17 18 19 10 11 12 13 14 15 16 17 17 18 19 10 10 11 11 12 13 14 15 15 15 15 15 15 15 15 15 15		Past Wate Varia Prop contr Plan Plan Ther Food Cont Pers Wipi Was Uten Sing Glov	OU eurize er and ance o rol t food t food d prop cts, ro tamina conal o ng cio hing f se ute ssits, o le-use ves us y violu moved moved tamina cio	served A Retail Practices are preventive measures to c Tent in compliance COS=con Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled Vsingle-service articles; properly stored, used ed properly etions of risk factor items within ten (10) days may result in suspected to recent inspection report in a conspicuous manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the service articles; protections manner. You have the re- for the section report in a conspicuous manner. You have the re- for the section report in a conspicuous manner.	ontro ccos ccos cos		2 aufA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1	40 40 40 40 40 40 40 40 50 50 50 50 50 50 50 50 50 50 50 50 50	O tion Act ction C		iood au onstru Varew konfoo lot and plumbii sewagii oliet fi Sarbag fiysica kdequa kdequa kdequa current fost re compli obacc tobac fost repo	nd no cted, ashin d-cor d cold ng ins e and acilitie refrefi al faci the ve t permit cent ance o pro co pro co pro	HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities Iwater available; adequate pressure stalled; proper backflow devices Iwaste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained Intes installed, maintained, and clean Intelation and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act Iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 WT 0 WT 0

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(104. 0-10)	Please call () 6153405620	to sign-up for a class.	100.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ed's Fish House Establishment Number #: 605304262

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)
3 compartment sink Not set up	CI		

Equipment Temperature	_		
Description	Temperature (Fahrenheit)		
1 door reach in freezer	-40		
Chest freezer	10		
Combo reach in cooler	36		
Combo reach in freezer	-10		

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Sphaghetti in combo reach in cooler 1 near fryer	Cold Holding	39
Raw fish in running water For 3 hours	Thawing	50
whiting in pan near fryer	Cold Holding	58
Cooked fish	Cooking	169
Spaghetti in reach in. combo fridge cooler 2	Cold Holding	41
Cole slaw in combo fridge reach in cooler 3	Cold Holding	40
Hot holding spaghetti	Hot Holding	170

Observed Violations

Total # 6

Repeated # ()

20: Improper cold holding of fish in pan near fryer at 58F. Reviewed and discussed that thawing period must be factored into time being placed out to ensure food stays in compliance. thawed food should either be cooled to 41 F within 4 hours of starting thawing time or cooked within 4 hours pf starting thawing time.Corrective Action: TPHC policy recreated and posted to be put into use.

45: Shelving above hand sink is wooden and not easly cleanable

51: Bathroom does not self close at time of inspection.

54: Light shield covers missing in main room and 3 compartment room

55: Permit not viewable

56: Inspection report not posted,

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ed's Fish House

Establishment Number : 605304262

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: (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: Observed proper hand washing

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 sources
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Observed proper hot holding
- 21: Observed proper date marking
- 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: Missing no smoking sign at entrance
- 58: No tobacco products offered for sale.

***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: Ed's Fish House

Establishment Number : 605304262

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Ed's Fish House

Establishment Number # 605304262

Sources					
Source Type:	Food	Source:	Momma B's		
Source Type:	Food	Source:	Sysco		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				
Follow up required t	o ensure proper TPHC				
Combo fridge readir	ng close to being out of	compliance. monitor to keep	o proper compliance.		
Juice from momma	Juice from momma b's. Further research needed to verify source and if in compliance				
Discussed making sure utensil are all facing one way.					