## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	No.		A. C.													7	
Est	abist	hmen	t Nar		Cafe 393 on Main					Tre		Totobli	e h	Farmer's Market Food Unit     Ø Permanent O Mobile			
Adx	iress				393 E Main St Ste 6B					T y	pe or i	Establi	snme	O Temporary O Seasonal			
City					Hendersonville	. 12	2:2	0 F	PM	4	M/P	и ти	<b>100 0</b>	ut 01:45; PM AM/PM			
					02/14/2023 Establishment # 60525374					_	a <u>2</u>		110 01				
	pectic pose				Routine O Follow-up O Complain			- O Pr					0.00	nsultation/Other			
				JOH					earrai	ылу					· ·	7/	
RIS	k Cat		isk I		O1 X2 O3 ors are food preparation practices and employed							repo	rtec	to the Centers for Disease Control and Prever			
				as c	contributing factors in foodborne illness outbrea												
		(11	ırk de	algna	FOODBORNE ILLNESS R ted compliance status (IK, OUT, HA, HO) for each sumbered its										egory.)		
17	t⊧in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		1.0	CC TW	)S=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status			WΤ
	IN	OUT	NA	NO	Supervision	000	T K		F	IN	олт	NA	NO	Cooking and Reheating of Time/Temperature	005	ĸ	wi
1	展	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	1		0		Control For Safety (TCS) Foods Proper cooking time and temperatures		~	
			NA	NO	Employee Health				17	Ô	ŏ			Proper cooking time and temperatures Proper reheating procedures for hot holding	00	ŏ	5
23	X	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
-			NA		Good Hygienic Practices					×		0		Proper cooling time and temperature	0	0	
4 5	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19	8	8	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
6			NA	NO			0		21	0	X		0	Proper date marking and disposition	0	0	•
7	×	0	0	ŏ	No bare hand contact with ready-to-eat foods or approved	ŏ	ō	5	22	0 IN	0	×	O NO	Time as a public health control: procedures and records	0	0	
8	0	X		110	alternate procedures followed Handwashing sinks property supplied and accessible	0	0	2	23	_	001	0	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	嵩	0		NO	Food obtained from approved source		0			IN	OUT	-	NO	food Highly Susceptible Populations	-	-	
10 11	0 ※	00	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicais			
43	IN O			NO			0	4	25	0	00	X		Food additives: approved and properly used	0	<u> </u>	5
14	×	0	ő		Food-contact surfaces: cleaned and sanitized		ŏ		20	IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures		-	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
			_	Goo	d Retail Practices are preventive measures to c	ontro	1 10.0	intr	odu	tion	of	atho		chemicals, and physical objects into foods.			
				_				ETA			_	_	_	i anannaani ana kulanan aalaana mus teener			
				00	T=not in compliance COS=con Compliance Status	rected o	n-site							R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
_	_	OUT	Dest		Safe Food and Water			_			UT			Utensils and Equipment			
	28 29	0	Wate	er and	ed eggs used where required I ice from approved source	8	000	1	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	OUT		ince d	obtained for specialized processing methods Feed Temperature Control	0	0	1	4	6	o  v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
;	31	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	嵐 N NUT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
_	32		Plan	t food	properly cocked for hot holding		0			8	0			water available; adequate pressure	0		2
	33 34				thawing methods used eters provided and accurate	0	00	1			🕱 S	iewagi	and	stalled; proper backflow devices waste water properly disposed	0	0	2
	_	OUT			Food Identification	-			-	_				es: properly constructed, supplied, cleaned		0	1
-	35		Food	i prop	verly labeled; original container; required records available Prevention of Food Contamination	0	0	1			-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
;		OUT				0	0	2			-			intilation and lighting; designated areas used	ŏ	ō	1
	36	OUT O	Insec	215, FC	idents, and animals not present			-		_	_		_	Administrative Items	_		
:	_	0				0	0	1		0	TUK						
	36	0 減 0	Cont Pers	amina onal o	ation prevented during food preparation, storage & display cleanliness	0	0	1	5			Jurrent	pern	nit posted	0	0	
	36 37 38 39	( ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) (	Cont Pers Wipi	amina onal o ng cic	ation prevented during food preparation, storage & display cleanliness ths; properly used and stored	0 0	0	1		5				nit posted inspection posted	0	0	0 WT
	36 37 38 39 10	<u>0</u> 000 第 0	Cont Pers Wipi Was	amina onal o ng cio hing f	ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruits and vegetables Proper Use of Utenalis	0 0 0	000	1 1 1	5	6		lost re	cent	nit posted inspection posted Compliance Status Non-Smokers Protection Act	O YES	O NO	0 WT
	36 37 38 39 10 11	00 <u>9</u> 000	Cont Pers Wipi Was In-us Uten	amina onal o ng clo hing f e ute sils, e	ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled	0 000 000	000 00	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	5 2 6 2		lost re lompli	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	O YES	0 <u>8</u> 0 0	0 WT 0
	36 37 38 39 10	000 <u>9</u> 000 m 0	Cont Pers Wipi Was In-us Uten Sing	amina onal o ng clo hing f e ute sils, e le-use	ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored	0 0 0 0 0	0000	1 1 1 1 1 1	5	5		lost re lompli	ance o pro	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	O YES	0 <u>8</u> 0 0	0 WT 0
3 4 4 4 4 7	36 37 38 39 10 11 12 13 14 14		Cont Pers Wipi Was In-us Uten Sing Glov	amina onal o ng clo hing f e ute sils, e le-use es us y viola	ation prevented during food preparation, storage & display cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensilis Insils; properly stored equipment and linens; properly stored, dried, handled exisingle-service articles; properly stored, used used properly ations of risk factor items within ten (10) days may result in suspen-	0 0 0 0 0 0 0 0 0	0000	1 1 1 1 1 1 1 1 1 1	5 5 5	5 2 6 2 7 8 9		Complia Obacc Tobac	ance o pro co pr	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	O YES O O	0 NO NO 0 O 0 O	0 ur food
a a a Fail serv	36 37 38 39 10 11 12 13 14 14 14		Cont Pers Wipi Was In-us Uten Sing Glov	amina onal o ng clo hing f ke ute sils, e es us es us t pen most	ation prevented during food preparation, storage & display cleanliness this; properly used and stored fruits and vegetables Proper Use of Utensils nsils; properly stored avisingle-service articles; properly stored, dried, handled avisingle-service articles; properly stored, used and properly ations of risk factor items within ten (10) days may result in suspen int, items identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the r			1 1 1 1 1 1 1 1 1 1	5 5 5	5 2 6 2 7 8 9		Complia Obacc Tobacc	ance o pro co pr	nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo •. You are required to post the food service establishment perm	VES VES O O	0 N0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 ur food
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Please call ( ) 6152061100 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training ck		th at the county health department.	RDA 629
	1102001 (1001. 0-10)	Please call (	) 6152061100	to sign-up for a class.	1.01.023

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



#### Establishment Information

Establishment Name: Cafe 393 on Main Establishment Number #: 605253743

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)				
Dish machine	Chlorine	100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
RIC	37				
RIF	0				

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Tuna salad		50				
Chicken salad	Cold Holding	53				
Pork	Cold Holding	52				
Steak	Cold Holding	52				
Turkey	Cold Holding	56				
Sausage(Par cooked for 30 minutes)	Hot Holding	103				
Grits	Hot Holding	178				
Ground beef	Cold Holding	40				
Burger patties	Cold Holding	40				
Chicken tenders	Cooking	200				
Grits	Cooling	113				

#### Observed Violations

Total # 13 Repeated # 0

- 6: Employee not washing hands when changing gloves in dish room.
- 8: Handsoap and towels missing at handsink in dish washing area.
- 13: Eggs stored above RTE on prep cart.
- 20: See temps
- 21: Sliced turkey in bags not date marked. Bag this past weekend.
- 35: Pan over prep cart not labeled with food contents.
- 37: Employee drink stored in RIC with product in kitchen.
- 39: Wiping cloth not stored in sani solution at dish machine.
- 45: Severely grooved cutting board on shelving in dish room.
- 47: Food build up inside of prep cart fridge.
- 50: Leaking drain pipe at hand sink in kitchen.

55:

56:

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



#### Establishment Information

Establishment Name: Cafe 393 on Main

Establishment Number: 605253743

#### Comments/Other Observations

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

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

- 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.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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.
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Grits taken out of steam warmer at 113
- 19: See temps
- 22: (NA) No food held under time as a public health control.
- 23: On menu.
- 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.

# Establishment Information

Establishment Name: Cafe 393 on Main

Establishment Number: 605253743

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Cafe 393 on Main Establishment Number #: 605253743

SourcesSource Type:FoodSource:Sysco, WalmartSource Type:WaterSource:CitySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

### Additional Comments