# **TENNESSEE DEPARTMENT OF HEALTH**

Contraction of the second

AND A			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT											SCO	RE					
Establishment Name			Bag Lady's	MT #1116										O Fermer's Market Food Unit	10		ſ	١		
Esta	blish	men	t Nan		1500 2nd A						_	Тур	e of E	Establis	shme	O Permanent Mobile	Тſ	J		]
Add	ess				Nashville	ve S		11	. 0	<u> </u>						O Temporary O Seasonal				
City									.:3						ne ou	и 11:35:АМ АМ/РМ				
Insp	ectio	n Da	te		06/30/20	22 Establishment #	60530465	6		_	Emba	rgoe	d <u>0</u>							
Purp	ose	of In	spect	ion	O Routine	臠 Follow-up	O Complaint			O Pr	limin	ary		0	Cor	nsuitation/Other				
Risk	Cat	egorj	·		<b>O</b> 1	<u>38</u> 22	<b>O</b> 3			<b>O</b> 4						up Required O Yes 巍 No	Number of S		_	
		R														to the Centers for Disease Contro control measures to prevent illnes		tion		
																INTERVENTIONS				
12.5	in as			lgne					lie na							ach item as applicable. Coduct points for ca				
IN	in co	mpīi	ance	_		nce NA=not applicable pliance Status	NO=not observe		R		5=00	recter	a on-si	ne duni	ng ins	Compliance Status		cos	R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Coolding and Roberting of Time/Te Control For Safety (TCS) Fe				
	黨	0			Person in charge p performs duties	present, demonstrates kn	owledge, and	0	0	5		0			×	Proper cooking time and temperatures	0043	8	0	5
			NA	NO	Management and	Employee Health food employee awarenes	s; reporting	0			17	0	0	0	×	Proper reheating procedures for hot holdin		0	0	-
	_	0				riction and exclusion		0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, a Public Health Control				
	_		NA			od Hygienic Practices						0		X		Proper cooling time and temperature		0	힞	
5	*	0		0	No discharge from	ting, drinking, or tobacco eyes, nose, and mouth		ő	0	5	20	25	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	5
		001	NA		Prevent Hands clean and p	ing Contamination by properly washed	Hands	0	0	_	21 22	0				Proper date marking and disposition		0	0	·
-	8	0	0	0		tact with ready-to-eat foor	ds or approved	0	0	5	<i>"</i>		0 OUT	NA		Time as a public health control: procedure Consumer Advisory	is and records	0	0	_
8		0	NA	-		s properly supplied and a Approved Source	ccessible	0	0	2	23	0	0	2			nsumer advisory provided for raw and undercooked		0	4
9	黨	0				m approved source		0				IN	OUT	NA	_	Highly Susceptible Populations				
10 11		8	0	20	Food received at p Food in good cond	proper temperature attion, safe, and unadulter	ated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods r	not offered	0	0	5
12	_	ō	×	0		available: shell stock tags		ō	ō			IN	OUT	NA	NO	Chemicais				
49	IN I	OUT	NA	NO	Protec	ction from Contamina	tion	~		_	25	0	0	X		Food additives: approved and properly use		0	읽	5
13		8	8		Food separated an Food-contact surfa	ices: cleaned and sanitiz	ed	8	8		26	IN	0 OUT	NA		Toxic substances properly identified, store Conformance with Approved Pro		0	0	_
15	2	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
	-	_			d Batall Barati	41										, chemicals, and physical objects	Inte decide			
				Goo	d Retail Practic	es are preventive m	easures to co						-	_	yens	, chemicals, and physical objects	into toods.			
				00	T=not in compliance		COS=corre	cted o	n-site	aur. during			ICE	5		R-repeat (violation of the same				
_		OUT				pliance Status Food and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment		COS	R	WT
2					d eggs used where ice from approved	e required		0	8	1	4		D Fr			nfood-contact surfaces cleanable, properly	/ designed,	0	0	1
3	)	0			obtained for special	ized processing methods		ŏ	ŏ	2	4		_			and used g facilities, installed, maintained, used, test	t strips	0	0	1
	-	OUT	Prop	er co		mperature Control t; adequate equipment for	r temperature				4		-			tact surfaces clean		-	0	1
3		0	contr	ol	-			0	0	2		-	UT			Physical Facilities				
3	_				properly cooked fo thawing methods u			8	0		4	_	_			water available; adequate pressure italied; proper backflow devices		0		2
3		O OUT	Then	nome	eters provided and	accurate I Identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned		0	0	2
3	_		Food	prop		al container; required reco	ords available	0	0	1	5	_	_			use properly disposed; facilities maintained		ŏ	0	1
		OUT				of Food Contamination				_	5	5 0	_	-		ities installed, maintained, and clean			0	1
3	;	0	Insec	ts, ro	dents, and animals	not present		0	0	2	5	1 0	o A	dequa	te ve	ntilation and lighting; designated areas use	юd	0	0	1
3	·	0	Cont	amina	ation prevented dur	ing food preparation, stor	age & display	0	0	1		0	υτ			Administrative items				
3	_				leanliness	and closed		0	0	1	5					nit posted inspection posted		0	2	0
4	)	0			ths; properly used ruits and vegetable			8	0		Ľ		5 IM	ICSE FER	CHIE	Compliance Status		YES		WT
4	OUT Proper Use of Utensils Non-Smokers Protection Act   41 O In-use utensils; properly stored O O 1 57 Compliance with TN Non-Smoker Protection Act XX XX						01													
4	2	0	Utens	sils, e	quipment and liner	s; properly stored, dried,		0	0	1	5	5	T	obacco	o pro	ducts offered for sale		00	0	٥
4					vsingle-service arti ed properly	cles; properly stored, use	4	8	8	1	08	7	11	100800	uo pri	oducts are sold, NSPA survey completed		0	0	
Failu servé	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																			

termer 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 eport. T.C.A. sections 68-14-703, 68-14-705, 68-14-705, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

$\partial$	$\boldsymbol{\Sigma}$	06/30/2022	NYca	06/30/2022
Signature of Person In Charge		Date	Signature of Environmental Health Specialist	Date
	**** A	additional food safety information can be found on our	website, http://tn.gow/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	RDA 629	
1192201 (Nev. 0-10)	Please call (	) 6153405620	to sign-up for a class.	1001025

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

- -

-



Establishment Information							
Establishment Name:	Bag Lady's MT #1116						
Establishment Number #	605304656						

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.	
Fents 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	
Decoription	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

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



#### Establishment Information

Establishment Name: Bag Lady's MT #1116 Establishment Number : 605304656

Comments/Other Observations	 	
:		
:		
:		
:		
:		
:		
:		
).		
 ;-		
·· ·		
·· ·		

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: Bag Lady's MT #1116 Establishment Number: 605304656

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Bag Lady's MT #1116 Establishment Number #: 605304656

Sources		
Source Type:	Source:	

### Additional Comments