TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Est	abīs	hmen	t Nar		Reunion Bar					_				O Farmer's Market Food Unit O Permanent O Mobile			
Ade	Address			Reunion Bar 105 S 11th St. O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal													
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						Emba	_			110 01							
					- O Pr					0.00	nsultation/Other						
Purpose of Inspection XRoutine O Follow-up O Complaint Risk Category X1 O 2 O 3							04		,		-		up Required O Yes 仪 No Number of	Seats			
1410			isk I	Facto	ors are food preparation practices and employee		vior	* mo				repo	ortec	to the Centers for Disease Control and Prever		_	
				as c	contributing factors in foodborne illness outbreak												
FOODBORNE ILLNESS RIS (Mark designated compliance status (IN, OUT, NA, NO) for each aumbered item.													egory.				
17	≹≕in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	×		Control For Safety (TCS) Foods Proper cocking time and temperatures	0	0	5
2	IN 24		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	Ű
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN		NA	NO	a Public Health Control			
4	100	0	NA	NO O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		18 19	0	0	8	-	Proper cooling time and temperature Proper hot holding temperatures	00	0	
5	澎	0	NA		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	Ō	0	5	20	00	0	1 1 1 1 1 1		Proper cold holding temperatures Proper date marking and disposition	0	0	5
6	黨	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-		22		ō	×		Time as a public health control: procedures and records	0	o	
7	邕	0	0	0	alternate procedures followed	0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source			_	23	0	0	黛	110	food	0	٥	4
9 10	高	0	0	122	Food obtained from approved source Food received at proper temperature	0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>※</u>	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	IN	OUT		NO	Chemicals	ľ	<u> </u>	Ű
	IN	OUT	NA	NO	destruction Protection from Contamination	-			25	0	0			Food additives: approved and properly used	0	0	
13 14	急	0	0	-	Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26	SIN IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
	ž			1	Proper disposition of unsafe food, returned food not re-	-	0	2	27	-	-	*		Compliance with variance, specialized process, and HACCP plan	0	0	5
					served									HMOOP pan			
				-					-		-						
				Goo	d Retail Practices are preventive measures to c						_	_	geni	, chemicals, and physical objects into foods.			
					T=not in compliance COS=com	GOO icted o	D R	a (A during	L PR	ACT	_	_	gena	R-repeat (violation of the same code provision)	Icoc		1407
		OUT		00	T=not in compliance COS=com Compliance Status Safe Food and Water	cted o COS	n-site R	arA during WT	L PR	ACT	ICE≅ UT]	3		R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS	R	WT
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		8	Wate Varia	OU teurize	T=not in compliance COS=com Compliance Status Safe Food and Water ed eggs used where required		D R n-site R	during WT	inspe	ction 5	и ит 0 6	ood ar	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
	Please call () 6153405620	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Reunion Bar Establishment Number #: 605316194

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Autochlor dishwasher	Chlorine	50							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Beverage cooler #1	37				

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total #	
Repeated # ()	

46: Sanitizer buckets being stored on the ground



Establishment Information

Establishment Name: Reunion Bar

Establishment Number : 605316194

Comments/Other Observations

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

2: Health policy available

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee drinking from an approved container which is stored properly.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: 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: Check source information

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: Not applicable
- 19: (NA) Establishment does not hot hold TCS foods.

20:

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:

***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: Reunion Bar

Establishment Number: 605316194

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Reunion Bar

Establishment Number # 605316194

Sources			
Source Type:	Food	Source:	Lipman, Empire , best brands
Source Type:		Source:	

Additional Comments