

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

07/05/2022 Establishment # 605244964 Embargoed 0 Inspection Date

O Complaint

O Follow-up

Einstein Bros Bagels

5237 Hixson Pike

Hixson

KRoutine

O Preliminary O Consultation/Other

Time in 08:15 AM AM / PM Time out 09:00; PM AM / PM

Number of Seats 49 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	Treventing Containing of the C						
6	滋	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	寒	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	26	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN OUT NA NO Chemicals		Chemicals					
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

					4 1/4
		OUT=not in compliance COS=corr	cos		
	Compliance Status				
	OUT				
28	_	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30		Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	10	Gloves used properly	0	0	- 1

Signature of Person In Charge

pecti	OH)	R-repeat (violation of the same code provision)		-	147				
_		Compliance Status	cos	к	W				
	OUT	Utensils and Equipment	-	_	_				
45	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		0	0	1				
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1				
47	凝	Nonfood-contact surfaces clean	0	0	2 2 2 1				
	OUT	Physical Facilities							
48	0	Hot and cold water available; adequate pressure	0	0					
49	黨	Plumbing installed; proper backflow devices	0	0	-				
50	0	Sewage and waste water properly disposed	0	0	0 1 0 1 0 2 0 2 0 2 0 1 0 1				
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0					
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1				
53	0	Physical facilities installed, maintained, and clean	0	0	,				
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1				
	OUT	Administrative Items	Т						
55	0	Current permit posted	0	0	П				
56	0	Most recent inspection posted	0	0	'				
		Compliance Status	YES	NO	W				
		Non-Smokers Protection Act							
57		Compliance with TN Non-Smoker Protection Act	- X	0					
58		Tobacco products offered for sale	0	0					
59		If tobacco products are sold, NSPA survey completed	0	0					

n (10) days of the date of the M 14-703 68-14-706 64

07/05/2022

Date Signature of Environmental Health Specialist

07/05/2022 Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Einstein Bros Bagels
Establishment Number #: [605244964

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 (Fahrenhelt)				
3 sink Sani bucket	Quat Quat	300 200					

Equipment Temperature	
Description	Temperature (Fahrenhe

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk	Cold Holding	41
Cut tomS	Cold Holding	39
Whipped cream	Cold Holding	40
Sausage	Cold Holding	38
Spinach	Cold Holding	41
Egg	Cooking	176
Cut melon	Cold Holding	39
Cream cheese	Cold Holding	40

Observed Violations
Total # 5
Repeated # ()
21: Inadequate date marking. Spinach, cooked sausage mix, cooked peppers,
cut melons not date marked.
45: Oven pan in poor repair.
47: Walkin shelves dirty
49: Leak at hamd sink faucet
54: Light shield broken in walkin cooler

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: Einstein Bros Bagels
Establishment Number: 605244964

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 good 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: Approved
- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: On menu for lox
- 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 Name: Einstein Bros Bagels Establishment Number: 605244964	
Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
Taking Service and Article Control of Contro	nstein Bros Bagels							
Establishment Number #:	605244964			1				
Sources								
Source Type:	Water	Source:	HUD					
Source Type:	Food	Source:	Merchants					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							