



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



<b>Establishment Information</b>	
Establishment Name:	NEVER NEVER
Establishment Number #:	605258466

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Chemical Dishwasher	Chlorine	50	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
Prep Cooler	38
Reach-in Cooler	38
Beer cooler	38

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Cooked beef on Prep Cooler	Cold Holding	39
Beef chili in Reach-in Cooler	Cold Holding	39
Queso in Reach-in Cooler	Cold Holding	39

### Observed Violations

Total # 9

Repeated # 0

8: No paper towels at the hand sinks in the bar area

Corrective Action: PIC provided paper towels

17: Beef chili has been reheating for 1 hour on the Steam Table and temped at 70F

Corrective Action: employee heated chili in the microwave to an internal temperature of 165F for hot holding

21: Veggie and beef chili in Prep Cooler is dated as 10/16; today is 10/24

Corrective Action: trained employee on date marking and discarded the chili, 10 lbs

26: Unlabeled chemical bottle with blue liquid inside at bar sink

Corrective Action: PIC labeled bottle

26: Unlabeled chemical bottle with clear liquid inside near hand sink

Corrective Action: PIC labeled the bottle

34: Thermometer is needed inside of Reach-in Cooler

36: Kitchen door is propped open and there are open air walls in the bar area

41: Ice scoop handle is laying in the ice

55: Current health permit is not posted

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted on site
- 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: No violations observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See next
- 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: No raw food
- 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.
- 18: Hot chili is placed in Reach-in Cooler overnight
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temp log
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Missing "no smoking" signs at entrances
- 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.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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## Sources

Source Type:	Food
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Source: Sysco

Source Type:	Food
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Source: Creation Gardens

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***