TENNESSEE DEPARTMENT OF HEALTH ON SERVICE ESTABLISHMENT INSPECTION REPORT

No.			D		FOOD SERVICE E	STAB	.15	НМ	IEN	NΤ	IN	ISP	EC	TI	ON REPORT S	CORE	:	_
~		11:0	»·		Big Bite Wheels										O Farmer's Market Food Unit O Permanent McDile		()
		men	t Nan		Type of Establishment O Permanent Mobile									ent O Permanent ggwocke		L	」	
Add	ess																	
City										_				ne o	ut 03:51; PIVI AM / PM			
Insp					05/30/2023 Establishment # 60531			_			-	0			L			
Purp	ose	of In	spect	tion	Routine O Follow-up O Con	nplaint	int O Preli			minary O Consultation/Other								
Risk	Cat				01) 💢 2 03	over he		04	-	-		onbu			up Required O Yes X No Number I to the Centers for Disease Control and Pre	of Seats		
		_													control measures to prevent illness or injury		1	
					FOODBORNE ILLNE													
IN	in cr	(Ch mpli		elg net		observed	or itte								ach Itom as applicable. Deduct points for category or sul spection R=repeat (violation of the same code pr		.)	
		Arripeo	*100		Compliance Status		S F	गण		win	10.000	OT POR	ie quei	-y ine	Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision						IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperatur Control For Safety (TCS) Foods	•		
1	8	0			Person in charge present, demonstrates knowledge, a performs duties	and C		5	H	16	0	0	0		Proper cooking time and temperatures	0	0	5
			NA	NO	Employee Health				11	17	0	0	0	22	Proper reheating procedures for hot holding	0	Ó	ů
23	훐	0			Management and food employee awareness: reportin Proper use of restriction and exclusion						IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control			
		-	NA	NO	Good Hygienic Practices		1.4		d b	18	0	0	x	0	Proper cooling time and temperature	- 0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0		2 5					õ		Proper hot holding temperatures	0	0	
5		0	NA		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	- 0		- 10		20 21		8			Proper cold holding temperatures Proper date marking and disposition	- 8		5
		0	144	25	Hands clean and properly washed)	-1 1		0	ŏ	×		Time as a public health control: procedures and record		ŏ	
7	0	0	0	X	No bare hand contact with ready-to-eat foods or appre- alternate procedures followed	wed C		5	H		- 1	- 1	NA		Consumer Advisory		_	\square
8	X	0			Handwashing sinks properly supplied and accessible	- 0		2		_	0	0	12		Consumer advisory provided for raw and undercooked	0	0	4
	_		NA	NO	Approved Source Food obtained from approved source	- 0			48	_	_	OUT		NO	food Highly Susceptible Populations	-	1-1	_
10	0	0	0	×	Food received at proper temperature	- 0		51	H	-	0	0	25		Pasteurized foods used; prohibited foods not offered	0	0	5
11	_	_	×	-	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	_		Ή	-	-	_	-				Ľ	-
	<u> </u>		NA	0	destruction	0		<u>'</u>	44	_		OUT		NO	Chemicals			
			O		Protection from Contamination Food separated and protected	0		2 4	Чł	29	읡	8	×		Food additives: approved and properly used Toxic substances properly identified, stored, used	- 6	0	5
14		õ	-		Food-contact surfaces: cleaned and sanitized	Ö				_		-	NA		Conformance with Approved Procedures	Ť	1-1	
15	2	0			Proper disposition of unsafe food, returned food not re served	- o	0	2	ור	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_				Served		-			_				_	nece part	_		
				Goo	d Retail Practices are preventive measures	to contr	ol ti	he int	trod	uct	ion	of p	atho	gens	, chemicals, and physical objects into foods			
								Rat/				СĘ	3					
_				00	T=not in compliance CO Compliance Status	S=corrected		te duri W1		spect	tion				R-repeat (violation of the same code provision Compliance Status		10	WT
		OUT			Safe Food and Water		0 1		Ηŀ		0	л			Utensils and Equipment		1 ~ 1	
2	_				ed eggs used where required	0	<u> </u>	1	11	45	6				nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_				d ice from approved source obtained for specialized processing methods		18	D 2 D 1	-		+				and used	-		
	_	OUT			Food Temperature Control					46	_	2	arewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods used; adequate equipment for temperat	ure C		2	1	47		_	onfoo	d-cor	ntact surfaces clean	0	0	1
3		-	contr Plant		properly cooked for hot holding			2 1		48	0		of and	Look	Physical Facilities	-	П	2
3	_				thawing methods used			5 1		49					stalled; proper backflow devices	ŏ	- <u> </u>	2
3		0			eters provided and accurate	0) 1		50	9) s	ewage	and	waste water properly disposed	0	0	2
	_	OUT			Food Identification				46	51	-	_			es: properly constructed, supplied, cleaned	0		1
3	5	0	Food	i prop	erly labeled; original container; required records availa	ble C	2	1		52	1	9	arbag	e/refi	use properly disposed; facilities maintained	0	0	1

	Food Identification properly labeled; original container; required records available		-		1 🗖	51	~	To list to all the supervised supervised and supervised and supervised		-	
	aldefeue shroner heriuren renietenen ferinire heledel uhenny				. –	31	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
	alopeny labeled, original container, required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
OUT	Prevention of Feed Contamination				1 🗖	53	0	Physical facilities installed, maintained, and clean	0	0	1
36 O Insect	s, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37 O Conta	mination prevented during food preparation, storage & display	0	0	1		OUT Administrative items					
38 O Perso	nal cleanliness	0	0	1				Current permit posted	0	0	6
39 O Wipin	cloths; properly used and stored	0	0	1	1 🗅	56	0	Most recent inspection posted	0	0	ľ
40 O Wash	ng fruits and vegetables	0	O O 1 Compliance Status		YES	NO	W				
OUT	Proper Use of Utensils		Non-Smokers Protection Act								
41 O In-use	utensils; properly stored	0	0	1		57		Compliance with TN Non-Smoker Protection Act		0	
42 O Utens	ls, equipment and linens; properly stored, dried, handled	0	0	1		58		Tobacco products offered for sale	0	0	0
43 O Single	-use/single-service articles; properly stored, used	0	0	1	1 🗆	59		If tobacco products are sold, NSPA survey completed	0	0	
44 O Glove	s used properly	0	0	1	1 -						

AND P	05/30/2023	(fm	05/30/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice *	***
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
PTP2201 (Net. 0-10)	Please call () 9315601182	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Big Bite Wheels Establishment Number #: 605319277

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
3 comp sink- not setup at time	Chlor								

Equipment Temperature		
Description	Temperature (Fahrenheit)	
4 dr fridge	40	
Lowboy fridge	37	
Lowboy freezer	0	
Lowboy fridge	39	

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Potatoe salad	Cold Holding	40			

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Comments/Other Observations

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

- 2: Pic aware of policies
- 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: no food prep during inspection
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Walmart
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: NO: cooking during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: NA: no cooling on mobile unit. No food saved
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Good cold holding observed in equipment in kitchen.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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.

Establishment Information

Establishment Name: Big Bite Wheels

Establishment Number : 605319277

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Big Bite Wheels Establishment Number #: 605319277

SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments