#### TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPO

						FOOD SER	VICE ESTA	BL	ISł	IM	ENT	<b>F</b> 11	NS	PEC	TI	ON REPORT	SCOR	E	
W	100	H			Ben & Jeri	ry's										O Farmer's Market Food Unit	36	2	I
Esta	blish	nem	t Nar	ne		-						Тy;	pe of	Establ	ishme	ent Permanent O Mobile	](		
Risk Category       Xii       O2       O3       O4       Follower         Risk Factors are food preparation practices and employee behaviors most commonly reported as contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing factors in foodborne illness outbreaks. Public Health Interventions are of the contributing fact		O Temporary O Seasonal																	
City					Chattanoo	ga	Time in	01	1:2	0 F	PM	_ A	M/P	M Ti	me o	иt 01:35: PM АМ/РМ			
Insp	ectic	n Da	rte		10/23/20	023 Establishment	<b>60526347</b>	'9		_	Embe	argoe	d C	)					
Purp	ose	of In	spect							_					Cor	nsultation/Other			
Risk	Cat	egon			<u>28</u> 1	02	03			04				Fo	-wolle	up Required O Yes 🐒 No Num	ber of Seat	<u>s</u> 1	8
			isk I			reparation practice	s and employee							y repo	ortec	to the Centers for Disease Control and F	reventio	n	
				as c	ontributing fa												ury.		
		(He	rk de	algnat	ted compliance st												subcategor	<b>5</b> -)	
IN	in c	ompii	ance				NO=not observ		L e		)S=co	rrecte	d on-t	site duri	ing ins	pection R=repeat (violation of the same cod Compliance Status		ज्या व	WT
Т	IN	OUT	NA	NO				1005	I K	wi	H					Cooking and Reheating of Time/Temperat		70 M	1 111
1	82	0			Person in charg		knowledge, and	0	0	5						Control For Safety (TCS) Foods			
			NA	NO	performs duties			-	-	-						Proper cooking time and temperatures Proper reheating procedures for hot holding			5
2	X	0		_		nd food employee awarer		_	-	5					NO	Cooling and Holding, Date Marking, and Tis			
			NA					0	0		48					a Public Health Control			
4	X	0	nea					0	0		19	0	0	爱		Proper cooling time and temperature Proper hot holding temperatures	0		7
			NA	-				0	0	Ů					-	Proper cold holding temperatures Proper date marking and disposition			5
			100		Hands clean and	d properly washed		0	0			_				Time as a public health control: procedures and re		_	-
7	鋖	0	0	0			oods or approved	0	0	5	-				-	Consumer Advisory		19	1
			NA	-		inks properly supplied an	d accessible	0	0	2	23	_	_	_		Consumer advisory provided for raw and undercoo food	ked C	0	4
9	嵐	0				rom approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 11	<u> </u>	0	0	×	Food received a Food in good co	t proper temperature indition, safe, and unadu	Iterated	8	0	5	24	0	0	80		Pasteurized foods used; prohibited foods not offere	d C	, lo	5
	ō	ŏ	×	0	Required record	s available: shell stock t		ō	ō			IN	OUT	NA	NO	Chemicals		-	-
				NO	destruction Prof	tection from Contami	ination				25	0	0	2%		Food additives: approved and properly used			
		8			Food separated Food-contact su	and protected infaces: cleaned and san	itized	8	00	4	26	<u>実</u> IN		r na	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedure		0	
	2	ō	-		Proper disposition	on of unsafe food, return		ō	0	2	27	_	0	8		Compliance with variance, specialized process, an			5
					served									1.4		HACCP plan			
				Goo	d Retail Prac	tices are preventive	measures to c	ontro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into fo	ods.		
											L PR			3					
	_			00	T=not in complianc Cor	e mpliance Status	COS=com			WT	; inspe	ction				R-repeat (violation of the same code pro Compliance Status		XS R	WT
21	_	이미	Past	eurize	Saf ed eggs used who	e Food and Water		0	0	1			TUX	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designe	d a	Ta	1
2	9	0	Wate	er and	lice from approv	ed source	- al-	0	0	2	4	5 7	515 U.			and used	°, 0		1
30	-	OUT	varia	mce c		ialized processing metho Temperature Control	A.9	0	0	1	4	_	-			g facilities, installed, maintained, used, test strips	0	-	
3	1	0	Prop		oling methods us	ed; adequate equipment	for temperature	0	0	2	4	_	1 O	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0		1
3:	2		Plan	t food	properly cooked				0	1	4	8	0			water available; adequate pressure			
33	_		<u> </u>		thawing methods eters provided an			0	00	1	4	_	_			stalled; proper backflow devices	0	_	
34	-	OUT	Ther	nome		od identification		0		-	5		-			waste water properly disposed is: properly constructed, supplied, cleaned	- 0		
3	5	0	Food	i prop	erly labeled; orig	inal container; required r	ecords available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintained	0		1
		OUT			Prevention	n of Food Contaminat	llon		_		5	_	<b>0</b>	Physica	al faci	lities installed, maintained, and clean	- 0	-	1
3	8	0	Insec	cts, ro	dents, and animation	als not present		0	0	2	5	4	<u>ہ</u>	Adequa	ite ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	ation prevented d	during food preparation, s	torage & display	0	0	1		0	TUK			Administrative Items			
	· 1	~	-		leanliness			0	0	1	5					nit posted			
3	3	-	WIDI	- N	ths; properly use			8	0		5	¢	0 1	viost re	cent	Compliance Status		O C	wT
31	3	Ó		ning n	ruits and vegetat			-								Non-Smokers Protection Act with TN Non-Smoker Protection Act		-	
39	8 9 0	0 0 OUT	Was		Prop	er Use of Utensils		0			5	e 11			10000	With LN NOR-STROKEF Propertion Act			
3	B 9 D	0 0 0UT 0	Was In-us	e uter	Prop nsils; properly sto		ed, handled	0		1	5	8		Tobacc	o pro	ducts offered for sale	0		0
33 40 47 47 47	8 9 0 1 2 3	0000000	Was In-us Uten Sing	e uter sils, e le-use	Prop nsils; properly sto quipment and lin s/single-service a	bred		0	0	1		8		Tobacc	o pro		0		0
3: 4( 4) 4; 4; 4; 4;	8 9 0 1 2 3 4	000000000000000000000000000000000000000	Was In-us Uten Sing Glov	e uter sils, e le-use es us	Prop nsils; properly sto equipment and lin a/single-service a ed properly	ored ens; properly stored, dri rticles; properly stored, u	used	0 0 0	000	1 1 1	5	8	1	lobacc f tobac	o pro co pr	ducts offered for sale oducts are sold, NSPA survey completed	0		•
31 40 41 42 43 44 Faitu servi	8 9 0 1 2 3 4		Was In-us Uten Sing Glov	e uter sils, e le-use es us y viola t perm	Prop nsils; properly sto equipment and lin a/single-service a ed properly ations of risk factor nit. Items identified	ored ens; properly stored, driv rticles; properly stored, u r items within ten (10) days I as constituting imminent I	used s may result in susper health hazards shall b	0 0 0	O O O	1 1 1 r food	5	8 9	ablish	Tobacc f tobac ment pe	o pro co pr ermit.	ducts offered for sale	in revocatio	n of y	our food

Vondaller
Signature of Person In Charge

(10/23/2023 Date Signature of Environmental Health Specialist 10/23/2023

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# \*\*\*\* 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	RDA 629		
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104 025

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



#### Establishment Information

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Establishment Name: Ben & Jerry's Establishment Number #: 605263479

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				

escription	State of Food	Temperature ( Fahrenheit

Observed Violations							
Total # 2 Repeated # ()							
Repeated # 0							
37:							
45:							
45:							

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



### Establishment Information

Establishment Name: Ben & Jerry's Establishment Number : 605263479

Comments/Other Observations		
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Additional Comments

See last page for additional comments.

# Establishment Information

Establishment Name: Ben & Jerry's

Establishment Number : 605263479

Comments/Other Observations (cont'd)

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

# Establishment Information

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Sources		
Source Type:	Source:	

# Additional Comments