TENNESSEE DEPARTMENT OF HEALTH OOD SERVICE ESTARI ISHMENT INSPECTION REPORT

Constant of the second			J		FOOD SERVICE ESTA	BLI	ISH	M	ENI	T 11	NSI	PEC	тю	SC SC	ORE		
Erta		H	t Nan		Snow White Drive -In									O Fermer's Merket Food Unit			
Add		in traget	i i van		1714 W Main St				_	Тур	xe of I	Establi	shme	O Temporary O Seasonal		J	
	055				Lebanon	01	<u>۸</u> .	1. F									
City							+						ne ou	IT U2.52: PIVI AM/PM			
		n Da			03/03/2021 Establishment # 60525941	3		-		argoe	d L						
Purp	ose	of In	spect	ion	Routine O Follow-up O Complaint			O Pr	elimir	hary		0	Cor	nsultation/Other			
Risk	Cat	egon			O1 22 O3			O 4						up Required O Yes 🕱 No Number of)
		_			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak												
					FOODBORNE ILLNESS RI												
IN	in co	ompli		99.410	OUT=not in compliance NA=not applicable NO=not observe		No.							pection R*repeat (violation of the same code pro		•	
	_,	_			Compliance Status	COS	R		Ē	_	_		_	Compliance Status		R	WT
\rightarrow	-	-	NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
	黨	0		110	performs duties	0	0	5		12	0			Proper cooking time and temperatures	0	8	5
	X		NA	NO	Employee Health Management and food employee awareness: reporting	0	0		۳	0	0			Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time a	_	10	
$ \rightarrow $		0			Proper use of restriction and exclusion	0	0	۰		IN	OUT		NO	a Public Health Control			
4		OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	o	_	18		0			Proper cooling time and temperature Proper hot holding temperatures	- 8	0	
5	24	0	NA	0	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	ō		5	20		0	0		Proper cold holding temperatures Proper date marking and disposition	8	0 0	5
		0	nun.		Hands clean and properly washed	0	0			100	6	0		Time as a public health control: procedures and records		6	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	IN	OUT	-	NO	Consumer Advisory	Ť	10	
	X		NA	NO	Handwashing sinks property supplied and accessible Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵐	0			Food obtained from approved source	0				IN	OUT	NA		Highly Susceptible Populations		_	
10 11	0 ※	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	00	8	5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
		OUT O	NA	NO	Protection from Contamination	~	0			〇 夏	8	X		Food additives: approved and properly used		8	5
14	晟	0	8		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	_	5	20	IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	+	10	
15	_	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_		-					-		-				-	-	
				Goo	d Retail Practices are preventive measures to co						_		gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance COS=corre	COO cted or	n-site	during				3		R-repeat (violation of the same code provision			
	_	OUT	_	_	Compliance Status Safe Food and Water	COS	R	WT	Ē		UT		_	Compliance Status Utensils and Equipment	COS	R	WT
2	8	0	Past		d eggs used where required	0	0	1			o F			nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_				ice from approved source btained for specialized processing methods	0	00	2	F	-	- c			and used		-	
		OUT	_		Food Temperature Control						-			g facilities, installed, maintained, used, test strips tact surfaces clean	0	0	1
3	1	0	contr		oling methods used; adequate equipment for temperature	0	0	2	F	_	UT	40111000		Physical Facilities			
3					properly cooked for hot holding thawing methods used		8	1	_	_				water available; adequate pressure talled; proper backflow devices		8	2
3	_				eters provided and accurate	ŏ	6	1	5					waste water properly disposed	Hö	Ь	2
		OUT			Food identification	_	=		5	1	0			s: properly constructed, supplied, cleaned		0	
3	_		Food	prop	erly labeled; original container; required records available	0	0	1			-	-		use properly disposed; facilities maintained	0	0	1
3	_		Incor	40.00	Prevention of Feed Contamination	0	0	-		_	_		_	ities installed, maintained, and clean oblighter and inhting: designated areas used	0	0	1
	-	-			dents, and animals not present	0		2	F	-	-	loequa	ne ve	ntilation and lighting; designated areas used	0	10	<u> </u>
3	_	8			tion prevented during food preparation, storage & display	0	0	1			UT			Administrative items			
3	_	-	-		leanliness ths; properly used and stored	0	0	1		_				nit posted inspection posted		0	0
4	0	0		- N	ruits and vegetables	Ō		1						Compliance Status			WT
		OUT			Proper Use of Utensils									Non-Smokers Protection Act			

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishmeters	nt permit. Repeated violation of an identical risk factor may result in revocation of your foor
service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations	shall cease. You are required to post the food service establishment permit in a conspicuour
manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this	report by filing a written request with the Commissioner within ten (10) days of the date of this
report, T.C.A. sections 20-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320,	

57

58 59

1gm

 41
 20
 In-use utensils; properly stored

 42
 22
 Utensils, equipment and linens; properly stored, dried, handled

 43
 32
 Single-use/single-service articles; properly stored, used

 44
 O
 Gloves used properly

0 0 1

Signature of Person In Charge

0 0 1 0 0 1 0 0 1

> **1** V M D Signature of Environmental Health Specialist

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

03/03/2021

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-		
D	ate	

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

Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Snow White Drive -In Establishment Number # 605259413

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 (Fahrenheit)							
Dish machine	CI	100								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	38				
Rif	17				
Wic	40				
Wic	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Bbq	Hot Holding	158
Baked beans	Hot Holding	164
Ham	Cold Holding	40
Potato salad	Cold Holding	40
Green beans	Hot Holding	136
Hamburger steak	Cooking	187
Burgers wic 2 hrs	Cooling	62

Observed Violations

Total # 5 Repeated # 0

37: Employee drink stored on food prep table

- 39: Wiping clothes left laying out by milk machine
- 41: Scoop laying down in macaroni
- 42: Dishes stacked wet on shelf in dish room
- 43: To go boxes stored turned up over service area

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

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

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: Employee washed hands after handling dirty dishs before going back to cook line

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: See source info

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: See food temps

17: (NO) No TCS foods reheated during inspection.

18: See food temps

19: See food temps

20: See food temps

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Sliced tomatoes and lettuce held in tilt. Timed out on container

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: (NÁ) 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: Snow White Drive -In Establishment Number: 605259413

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Snow White Drive -In

Establishment Number # 605259413

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	IWC, PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments