# **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Inspection Date           Inspection Date         10/11/2/2023         Establishment #         605303915         Embargoed         0           Purpose of Inspection         Routine         0 Follow-up         0 Complaint         0 Preliminary         0 Consultation/Other           Risk Category         0.1         20         0.3         0.4         Follow-up Required         X vis         0 No         Number of Seats         16           Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as control measures to prevent linese or Injury.         Pool Dof/Net ILLNL3S: Statis FACTORS AND PUBLICH-HILLY-HILLYCHTIONS           Pool Dof/Net ILLNL3S: Statis FACTORS AND PUBLICH-HILLY-HILLY-HILLYCHTIONS         Point compliance         Nonct Asket (00/7 MA K0) forest statis (00/00/14A K0) forest statis and (00/7 emk K00 for Elstrass an																			
	8 Fahrenheit Ice Cream Establishment Name Views of Establishment Vie							K											
Impactor Data         10/17/2023         Entationment & 605303915         Entanged         0           Proposed finance         Elevance         O Compart         O Polency         O compart         O Polency         O compart         O Polency         O compart	1012 Cupbarrol Dd Sto 105																		
Impactor Data         10/17/2023         Entationment & 605303915         Entanged         0           Proposed finance         Elevance         O Compart         O Polency         O compart         O Polency         O compart         O Polency         O compart	City					Chattanooga Time i	03	3:0	0 F	M	A	M/PI	M Tir	ne or	ат 03:30: РМ ам/рм				
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Image: Normal Control       Proper coloring time at the presence of the sector of the se			_		_	Compliance Status		R		Ē					Compliance Status		R	WT	
1       1				NA	NO				_		IN	ουτ	NA	NO					
1       No       Margament and food employse awareness. reporting       O       O       S       O       Proper use of residue, and Tune as a relation and exclusion       O       O       S       O       O       S       O       O       S       O       O       S       O       O       S       O       O       O       S       O <td>1</td> <td></td> <td></td> <td></td> <td></td> <td>performs duties</td> <td>0</td> <td>0</td> <td>5</td> <td></td> <td></td> <td></td> <td>×</td> <td></td> <td>Proper cooking time and temperatures</td> <td>0</td> <td>0</td> <td>5</td>	1					performs duties	0	0	5				×		Proper cooking time and temperatures	0	0	5	
3       3       0       Proper use of electricin and exclusion       0       0         4       0007       MA       No       Proper coll holding imperatures       0007       No       0007       MA       No       Proper coll holding imperatures       0007       No       0007       MA       No       Proper coll holding imperatures       0007       No       0007       MA       No       Proper coll holding imperatures       0007       No       0007       MA       No       Proper coll holding imperatures       0007       No       0007       MA       No       Proper coll holding imperatures       0007       No	2			NA	NO		0		_	17	0		26			0	0		
41 Sto       0       0       Proper eating, sating, of holdes of unmodify         41 Sto       0 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td>5</td> <td></td> <td>IN</td> <td>OUT</td> <td>NA</td> <td>NO</td> <td></td> <td></td> <td></td> <td></td>							0	0	5		IN	OUT	NA	NO					
S       O       No       N				NA							-				, ,	0	잊		
9       No       0       Here and properly usaged on the second property of the second property deported property depored property deport deport of	5	24	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	0	×	0		Proper cold holding temperatures	0	01	5	
7       8       0       0       No team hand contact with medy-over floods or approved alternate processing into contact with medy-over floods alternate and alternate processing into contact with a specific related flood into contact alternaternate altend alternate altend alternate altend alter	6			NA			0	0	_									Ť	
Image: Note that the intervention of the server o	7	_		0		No bare hand contact with ready-to-eat foods or approved	-	-	5	22		-		-		0	0		
Image: Note of the product source o		0				Handwashing sinks properly supplied and accessible	0	0	2	21	_	_	_	NO	Consumer advisory provided for raw and undercooked	0		4	
10       0       12       12       0       12				NA	NO	11	0	ο	-					NO		-	-	-	
Image       O <td>10</td> <td>0</td> <td>0</td> <td>0</td> <td>24</td> <td>Food received at proper temperature</td> <td>0</td> <td>াত</td> <td></td> <td>24</td> <td>0</td> <td></td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td>5</td>	10	0	0	0	24	Food received at proper temperature	0	াত		24	0					0	0	5	
N       Out       NA       NO       Description       Procession and protected       O       O         13       X       O </td <td></td> <td>_</td> <td></td> <td>84</td> <td>0</td> <td></td> <td></td> <td>_</td> <td>°</td> <td>-</td> <td></td> <td></td> <td></td> <td>10</td> <td></td> <td>-</td> <td>- 1</td> <td></td>		_		84	0			_	°	-				10		-	- 1		
13       13       14       15       15       15       16       16       17       16       17       17       18       17       18       18       10       17       10 <th< td=""><td>12</td><td></td><td>-</td><td></td><td>-</td><td></td><td>-</td><td>0</td><td>_</td><td>25</td><td></td><td></td><td></td><td>NO</td><td></td><td>0</td><td>0</td><td></td></th<>	12		-		-		-	0	_	25				NO		0	0		
15       20       Proper disposition of unsafe food, returned food not re- served       0       0       2       27       0       0       20       Compliance with variance, specialized process, and HACCP plan       0       0       0         Good Retail Practices are preventive measures to control the introduction of passing and the compliance of the provided of the prevention of the same cole provision       R-repeat (videton of the same cole provision)         OUT-on compliance fistus       COS <sup>1</sup> our received on the same cole provision         Compliance fistus       COS <sup>1</sup> our received on the prevention of the same cole provision         Compliance fistus       COS <sup>1</sup> our received on the prevention of the same cole provision         Compliance fistus       COS <sup>1</sup> our received on the prevention of the same cole provision         Compliance fistus       Cos R       R -repeat (videton of the same cole provision)         OUT to compliance fistus       Cos R       R -repeat (videton of the same cole provision)         OUT cos received processing methods       O I       Cos R       With the same cole provision       Cos R         OUT Feed cost provision       O I       OUT To receive provision don confood-contat suffaces clean		X	0	0		Food separated and protected				26	惑	0			Toxic substances properly identified, stored, used	ŏ	ŏ	5	
In       In <thin< th="">       In       In       <thi< td=""><td></td><td></td><td></td><td>0</td><td></td><td></td><td></td><td></td><td></td><td></td><td>IN</td><td>OUT</td><td>NA</td><td>NO</td><td></td><td></td><td></td><td></td></thi<></thin<>				0							IN	OUT	NA	NO					
COOD REFAIL PACTICES           OUT-not in compliance         Constructed an-site during methods         R-repeat (violation of the same code provision)           Compliance Status         Compliance Status <th cols<="" td=""><td>15</td><td>2</td><td>0</td><td></td><td></td><td></td><td>0</td><td>0</td><td>2</td><td>27</td><td>0</td><td>0</td><td>8</td><td></td><td></td><td>0</td><td>0</td><td>5</td></th>	<td>15</td> <td>2</td> <td>0</td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td>2</td> <td>27</td> <td>0</td> <td>0</td> <td>8</td> <td></td> <td></td> <td>0</td> <td>0</td> <td>5</td>	15	2	0				0	0	2	27	0	0	8			0	0	5
OUT-not in compliance         CO3+ corrected on-site during inspection         R-repeat (valuation of the same code provision)           Compliance Status         CO3         R         WT         Compliance Status         CO3         R           28         O         Water and ice from approved boarce         O         0         1         Constructed, and used         Cos         R         V         Section 20         Costsucted, and used         Costsucted,					God	d Retail Practices are preventive measures to co	ontro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.				
Compliance Status         COS         R         WT           28         0         Pasteurad eggs used where required         0         1           28         0         Water and ice from approved source         0         2           30         0         Variance ottamed for specialized processing methods         0         0         2           31         0         Proper cooling methods used, adequate equipment for temperature control         0         0         1           32         0         Proper cooling methods used, adequate equipment for temperature control         0         0         1           33         0         Approved thawing methods used         0         0         1           34         0         Thermoters provided and accurate         0         0         1           34         0         Food properly cooleng for hot hotiding         0         0         1           35         0         Food properly labeled, original container, required records available         0         0         1           36         0         Insects, nodents, and animals not present         0         0         1           37         0         Contamination prevented during food preparation, storage & display         0         1 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>GOO</td> <td>DD R</td> <td>ar/.V</td> <td>L PR</td> <td>ACT</td> <td>1CE</td> <td>3</td> <td></td> <td></td> <td></td> <td></td> <td></td>							GOO	DD R	ar/.V	L PR	ACT	1CE	3						
OUT       Safe Feed and Water         28       O       Pasturated agas used where required       0       0       1         28       O       Water and ice from approved source       0       0       2         30       O       Variance obtained for specialized processing methods       0       0       1         31       O       Proper cooling methods used; adequate equipment for temperature control       0       0       1         32       O       Plant food properly cooled for hot holding       0       0       1         32       O       Plant food properly cooled for hot holding       0       1         33       O       Approved thawng methods used       0       0       1         48       O       Hot and cold water available; adequate pressure       0       0         34       O       Thermometers provided and accurate       0       0       1         50       Sewage and waste water properly disposed       0       0       0         36       O       Insects, rodents, and animals not present       0       0       1       53       0       Physical facilities maintained       0       0       0         37       O       Contamination prevention of f					00					inspe	ction					COS	R	WT	
28       O       Water and ice from approved source       O		_	_			Safe Food and Water		<u> </u>			0	_			Utensils and Equipment				
30       O       Variance obtained for specialized processing methods       O       1         0       Proper cooling methods used, adequate equipment for temperature control       O       0       2         31       O       Proper cooling methods used, adequate equipment for temperature control       O       0       1         32       O       Plant food properly cooked for hot holding       O       0       1         34       O       Thermometers provided and accurate       O       O       1         34       O       Food destatification       O       0       1         35       O       Food properly labeled, original container, required records available       O       O       1         36       O       Insects, rodents, and animals not present       O       O       1         38       O       Personal cleaniliness       O       O       1         37       O       Contamination prevented during food preparation, storage & display       O       1         39       O       Weiging toths, properly used and stored       O       1         38       O       Personal cleaniliness       O       O       1         39       O       Weiging toths, snod weigtable       O <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td>2</td> <td>4</td> <td>5</td> <td></td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td>1</td>							0	0	2	4	5					0	0	1	
31       O       Proper cooling methods used, adequate equipment for temperature ontrol       O       O       2         32       O       Plant food properly cooked for hot holding       O       1         33       O       Approved thawing methods used       O       1         34       O       Thermometers provided and accurate       O       O       1         34       O       Thermometers provided and accurate       O       O       1         0UT       Pool identification       Food identification       Food properly labeled; original container; required records available       O       0       1         35       O       Food properly labeled; original container; required records available       O       0       1         36       O       Insects, rodents, and animals not present       O       O       2         37       O       Contamination prevented during food preparation, storage & display       O       1         39       O       Wing cloths, croperly stored       O       1         41       O       Inuse utensis; properly stored, dired, handled       O       1         42       O       Utensits, equipment and inens, properly stored, dired, handled       O       1         43       O </td <td>3</td> <td>0</td> <td></td> <td>Varia</td> <td>ince</td> <td></td> <td>0</td> <td>0</td> <td>1</td> <td>4</td> <td>6 (</td> <td>o v</td> <td>Varewa</td> <td>ashin</td> <td>g facilities, installed, maintained, used, test strips</td> <td>0</td> <td>0</td> <td>1</td>	3	0		Varia	ince		0	0	1	4	6 (	o v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1	
Control       Physical Pacificat         32       O       Plant food properly cocked for hot holding       O       1         33       Approved thawing methods used       O       0       1         34       O       Thermometers provided and accurate       O       0       1         0UT       Feed Identification       O       0       1         35       O       Food properly labeled; original container; required records available       O       0       1         0UT       Prevention of Feed Contamination       O       0       1         36       Insects, rodents, and animals not present       O       0       1         38       Personal cleanliness       O       1         39       Wiping cloths; properly used and stored       O       1         41       O       In-use utensis; properly stored       O       1         42       O       Usensits, equipment and linens, properly stored, dried, handled       O       1         42       O       Usensits, equipment and linens, properly stored, used       O       1         43       O       Single-useringle-service articles; properly stored, used       O       1         44       O       Usensits, equipment an	3	4		Prop	er co		0		,	4	7 0	<b>o</b> N	lonfoo	d-cor	tact surfaces clean	0	0	1	
33       O       Approved thawing methods used       O       O       1         34       O       Thermometers provided and accurate       O       O       1         34       O       Thermometers provided and accurate       O       O       1         35       O       Food properly labeled; original container, required records available       O       O       1         36       O       Insects, rodents, and animals not present       O       O       1         36       O       Insects, rodents, and animals not present       O       O       1         37       O       Contamination prevented during food preparation, storage & display       O       1         38       O       Personal cleanliness       O       1         39       Wiping cloths, properly used and stored       O       1         40       O       Washing frusts and vegetables       O       1         OUT       Preper Use of Utensits       O       1       1         41       O       In-use utensits, equipment and linens; properly stored, dried, handled       O       1       1         43       O Single-useringle-service articles; properly stored, dried, handled       O       1       1       1			-			property cooked for het helding	-						int and	Look		0	0	2	
OUT       Food Identification         35       O       Food properly labeled; original container; required records available       O       O       1         36       O       Insects, rodents, and animals not present       O       O       1         36       O       Insects, rodents, and animals not present       O       O       1         37       O       Contamination prevented during food preparation, storage & display       O       1         38       O       Personal cleanliness       O       O       1         39       O       Wiping cloths; properly used and stored       O       1         40       O       Washing fruits and vegetables       O       1         41       O       In-use utensils; properly stored       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       1         43       O       Single-use/single-service articles; properly stored, used       O       1       1         444       O       Gloves used properly       Single-use/single-service articles; properly stored, used       O       1       1         43       O       Single-use/single-service articles; properly stored, used       O       1       1 </td <td>_</td> <td>_</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>0</td> <td></td> <td></td> <td>_</td> <td>-</td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td>2</td>	_	_						0			_	-				0	0	2	
35       O       Food properly labeled; original container; required records available       O       0       1         36       O       Insects, rodents, and animals not present       O       0       2         37       O       Contamination prevented during food preparation, storage & display       O       0       1         38       O       Personal cleanliness       O       0       1         38       O       Personal cleanliness       O       0       1         39       O       Wiping cloths; properly used and stored       O       1         41       O       In-use utensits; properly stored, dried, handled       O       1         41       O       Utensits, equipment and linens; properly stored, dried, handled       O       1         42       O       Utensits, equipment and linens; properly stored, dried, handled       O       1         43       O       Single-user/single-service articles, properly stored, dried, handled       O       1         44       O       Gloves used properly       Stored       O       1         44       O       Single-user/single-service articles, properly stored, dried, handled       O       1         44       O       Gloves used properly       Toba	3	4	-	Ther	mom		0	0	1		_	-						2	
OUT       Prevention of Feed Contamination         36       O       Insects, rodents, and animals not present       O       O       2         37       O       Contamination prevented during food preparation, storage & display       O       1         38       O       Personal cleanliness       O       1         39       O       Wiping cloths; properly used and stored       O       1         40       O       Washing fruits and vegetables       O       1         0UT       Preper Use of Utensils       O       1         41       O       In-use utensils; properly stored       O       1         42       O       Utensils, equipment and linens; properly stored, used       O       1         43       O       Single-use/single-service articles; properly stored, used       O       1         44       O       Gloves used properly       Sored       O       1         44       O       Gloves used properly       Sored       O       1         58       Single-use/single-service articles, properly stored, used       0       1       1         44       O       Gloves used properly       O       0       1         59       If tobacco products are	3	5		Food	i prog		0	0	1	-	_	_						1	
36       O       Insects, rodents, and animals not present       O       O       2         37       O       Contamination prevented during food preparation, storage & display       O       O       1         38       O       Personal cleanliness       O       O       1         38       O       Personal cleanliness       O       O       1         39       Wiping cloths; properly used and stored       O       O       1         400       O       Washing fruits and vegetables       O       O       1         OUT       Personal cleanliness; properly used and stored       O       1       0	-	-	-				-		-			_				-	-	1	
38       O       Personal cleanliness       O       0       1         39       O       Wping cloths; properly used and stored       O       0       1         40       O       Washing fruits and vegetables       O       0       1         60       Most recent inspection posted       O       O       0       0         60       Most recent inspection posted       O       0       0       0       0         41       O       In-use utensits; properly stored, dried, handled       O       1       0       1       0       0       0       1       0       0       0       1       0       0       0       0       1       0	3	6	0	Inse	ts, ro	dents, and animals not present	0	0	2	5	4 (	0 A	dequa	đe ve	ntilation and lighting; designated areas used	0		1	
39       O       Wiping cloths; properly used and stored       O       O       I         40       O       Washing fruits and vegetables       O       O       I         600       Must recent inspection posted       O       O       I         600       Must recent inspection posted       O       O       I         600       Must recent inspection posted       O       O       I         61       O       In-use utensils; properly stored       O       O       I         62       Utensils, equipment and linens; properly stored, dried, handled       O       O       I         63       Single-use/single-service articles; properly stored, used       O       O       I         64       O       Gloves used properly       O       O       I         64       O       Gloves used properly       O       O       I         64       O       Gloves used properly       O       O       I         7       Compliance status       O       O       O       O         7       Gloves used properly       O       O       I       O       O         7       Fallure to correct any violations of risk factor items within ten (10) days may result i	3	7	0	Cont	amin	ation prevented during food preparation, storage & display	0	0	1		0	υт			Administrative items		_		
40       O       Washing fruits and vegetables       O       O       1         OUT       Proper Use of Utensils       VES       NO         41       O       In-use utensils; properly stored       O       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         43       O       Single-use/single-service articles; properly stored, used       O       O       1         44       O       Gloves used properly       O       O       1         59       If tobacco products are sold, NSPA survey completed       O       O         64       O       O       1       O       If tobacco products are sold, NSPA survey completed       O       O         64       O       Gloves used properly       O       O       1       O       If tobacco products are sold, NSPA survey completed       O<		-	-	-												0	0	0	
OUT       Proper Use of Utensils         41       O       In-use utensils; properly stored       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       1         43       O       Single-use/single-service articles; properly stored, used       O       1         44       O       Gloves used properly       O       1         58       Tobacco products are sold, NSPA survey completed       O       O         59       If tobacco products are sold, NSPA survey completed       O       O         60       O       1       O       O       O       O         7       Compliance with TN Non-Smoker Protection Act       X       O	_	_			- N					5	6 (	0	fost re	cent				-	
42       O       Utensils, equipment and linens; properly stored, dried, handled       O       1         43       O       Single-use/single-service articles; properly stored, used       O       1         44       O       Gloves used properly       O       0       1         59       If tobacco products are sold, NSPA survey completed       O       O         44       O       Gloves used properly       O       O       1         Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your 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 conspinance 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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-320.			OUT			Proper Use of Utensils									Non-Smokers Protection Act				
43       O       Single-use/single-service articles; properly stored, used       O       1         44       O       Gloves used properly       O       0       1         Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your 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 conspinance 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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-328.		-														8	읭	0	
Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of you food service establishment permit. Repeated violation of an identical risk factor may result in revocation of you food service establishment permit. Repeated violation of an identical risk factor may result in revocation of you food service establishment permit. Repeated violation of an identical risk factor may result in revocation of you food service establishment permit. Repeated violation of an identical risk factor may result in revocation of you food service establishment permit in a conspinance 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 report. T.C.A. sections 68-14-705, 68-14-706, 68-14-706, 68-14-706, 68-14-716, 68-14-716, 68-14-716, 4-6-320.	- 4	3	0	Sing	e-us	single-service articles; properly stored, used	0	0	1										
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 consp 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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.												abilities -	nant -	-	Repeated sidelation of an intertion side factor managed in success	and and a	1		
report. T.C.A. sections (8-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.	serv	ce e	stablis	hmer	t per	nit. Items identified as constituting imminent health hazards shall b	e corre	cted is	mmedi	ately	or op	eration	is shall	ceas	e. You are required to post the food service establishment permit	in a c	onsp	icuous	
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	١	2	~`	~	5	10/2	17/2	023	3					~/		.0/1	7/2	2023	

Signature of Person In Charge	Date Signature of Environmental Health Specialist	
	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foods	ervice ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health departme Please call ( ) 4232098110 to sign-up for a class.	nt.

Signature of Environmental Health Specialist

SCORE

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RDA 629

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



#### Establishment Information Establishment Name: 8 Fahrenheit Ice Cream Establishment Number # 605303915

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Tall cooler on front line	47				
Lowboy cooler on frontline	35				
Reach-in cooler in back	38				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Whipped cream in tall cooler on frontline	Cold Holding	47				
Dairy ice cream base	Cold Holding	40				
Dairy in back cooler	Cold Holding	40				

Total # 2 Repeated # ()

8: No paper towels at either hand sink. COS.

20: Large cooler on frontline holding dairy items at 48°F. Moved items to working cooler.



## Establishment Information

Establishment Name: 8 Fahrenheit Ice Cream

Establishment Number : 605303915

### Comments/Other Observations

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

2: Employee illness policy on wall by office door.

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: Proper handwashing observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: Food obtained from approved source.

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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Establishment does not cool.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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: 8 Fahrenheit Ice Cream Establishment Number : 605303915

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: 8 Fahrenheit Ice Cream Establishment Number #: 605303915

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments