TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	Snow White Drive -In Snow White Drive -In Type of Establishment)							
Est	Establishment Name			Type of Establishment I Permanent O Mobile										1			
Address 1714 W Main St									_					O Temporary O Seasonal			
City	/					_	.:4	2 P	M	_ A!	M/P	M Ti	me o	ut 03:00: PM AM / PM			
Ins	pecti	on Da	rte		11/06/2023 Establishment # 605259413	3		_ 6	Emba	irgoe	d C)					
Pur	pose	of In	spect	tion	Routine O Follow-up O Complaint			O Pre	limin	ary		c	Cor	nsultation/Other			
Ris	k Ca	tegor	y		O1 X2 O3			04				Fo	low-	up Required O Yes 🕱 No Number of S	eats	45	
		R			ors are food preparation practices and employee I ontributing factors in foodborne illness outbreaks										tion		
					FOODBORNE ILLNESS RIS												
				algnat	ed compliance status (IN, OUT, NA, NO) for each numbered item	. For		mark	M 0L	л, т	ark C	OS or R	for e	ach item as applicable. Deduct points for category or subcate)	
10	≇in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	COS	R	the second s	\$=cor	recte	d on-s	site duri	ng ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision		· · ·			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	Control For Safety (TCS) Foods			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ा		
2		OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0	o		17 O O O X Proper reheating procedures for hot holding			Proper reheating procedures for hot holding	Ó	8	5		
3	×	ō			Proper use of restriction and exclusion	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN		NA		Good Hygienic Practices					0	0	0		Proper cooling time and temperature	0	0	
	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	00	5	19	XX	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		8	
	IN		NA		Preventing Contamination by Handa				21	*			0	Proper date marking and disposition	Õ	Ō	9
6	直区		0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	ō	5	22	8	0	0	-	Time as a public health control: procedures and records	0	0	
8		ō	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	-	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0		
	IN 嵐	OUT	NA	NO	Approved Source Food obtained from approved source	0			23	O IN	0		NO	food Highly Susceptible Populations	0	0	•
10	0	0	0	20	Food received at proper temperature	0	0		24		0	0	no	Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>※</u>	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0 0	5	-	IN	OUT	_	-		-		-
12				NO	destruction Protection from Contamination	0	9	_	25	0		25		Food additives: approved and properly used	0	ा	
13	X	0	0	110	Food separated and protected		0		26	26 🕱 O Toxic substances properly identified, stored, used		ŏ	ŏ	5			
		0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-		0			IN	-	NA	10000	Conformance with Approved Procedures Compliance with variance, specialized process, and	-		
15	×	0			served	0	0	z	27	0	0	2		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntrol	the	intro	oduc	tion	ofp	atho	gens	s, chemicals, and physical objects into foods.			
								ar Al				8					
_				00	T=not in compliance COS=correc Compliance Status	ted or COS			inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
_	10	OUT	Dest		Safe Food and Water	0					UT			Utensils and Equipment			
	28 29	0	Wate	er and	d eggs used where required ice from approved source	0	0	2	4	5				profod-contact surfaces cleanable, properly designed, and used	0	0	1
	30	0		ince o	btained for specialized processing methods Food Temperature Control	0	0	1	46 O Warewashing facilities, installed, maintained, used, test strips		0	0	1				
- 2	31	0			oling methods used; adequate equipment for temperature	0	0	2	4	47 O Nonfood-contact surfaces clean					0	0	1
	32	0	contr		properly cooked for hot holding	0		1	4		UT O F	lot and	t cold	Physical Facilities I water available; adequate pressure	0	ा	2
:	33	0	Appr	oved	thawing methods used	0	0	1	4	9 (Õ F	Numbi	ng ins	stalled; proper backflow devices	0	0	2
	34	O OUT		mome	Provided and accurate Food Identification	0	0	1	5	_	-			i waste water properly disposed es: properly constructed, supplied, cleaned		0	2
:	35			i prop	erly labeled; original container; required records available	0	0	1	5	_				use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination				5	3 (o F	hysica	al faci	ilities installed, maintained, and clean	0	0	1
3	36	0	Insec	cts, ro	dents, and animals not present	0	0	2	5	4	0 /	\dequa	nte ve	entilation and lighting; designated areas used	0	0	1
:	37	0	Cont	amina	ition prevented during food preparation, storage & display	ο	0	1		0	UT			Administrative items			
_	38	-	-		leanliness	0	0	1	5					nit posted	0	0	0
	39 10			<u> </u>	ths; properly used and stored ruits and vegetables		8	1	5	6 (0 1	Aost re	cent	Compliance Status		O NO	WT
		OUT			Proper Use of Utensils									Non-Smokers Protection Act			
_	11	_			quipment and linens; properly stored, dried, handled	0	8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	Ň	0	0
	13 14				/single-service articles; properly stored, used ed properly		8		5	9	ł	tobac	co pr	oducts are sold, NSPA survey completed	0	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 your food										ar food							
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 conspicuou 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										icuour							
rep	art. T	ca	ectio	R	14 70 700, 68-14-709, 68-14-711, 68-14-715, 68-14-71				-	T	5		~	V			
- 6		\mathbf{V}	1	1 1												ne in	023
U		Y	· ·	•		6/2	023	}	_			an	K	Tagas 1	L1/0	2/01	020
Sig	natu	re of	Pers	on In	11/0 Charge	6/2	_	Date	Si	gnatu	ire of	Envir	onme	ental Health Specialist	L1/0	10/2	Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
rrs2201 (new. 0-10)	Please call () 6154445325	to sign-up for a class.	HDR 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Snow White Drive -In

Establishment Number # 605259413

ISPA Survey – To be completed if #57 is "No"	
pe-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
noke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
ADS Dishmachine	Chlorine	100						
Sani Bucket	Chlorine	100						

quipment Temperature				
Description	Temperature (Fahrenheit)			
True RIF	-10			
True RIF	37			
Mini Silver RIC	37			
WIC	40			

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Pulled Pork	Hot Holding	160				
White Beans	Hot Holding	140				
Green Beans	Hot Holding	145				
Mashed Potatoes	Hot Holding	144				
Coleslaw	Cold Holding	41				
Potato Salad	Cold Holding	39				
Chicken Filet	Hot Holding	200				
Fried Steak	Hot Holding	154				
Hot Dog	Cold Holding	155				
Corn Dog	Hot Holding	152				
Hamburger Steak	Cooking	176				

Observed Violations					
Total #					
Repeated # ()					

42: Dishes drying on cloth towels in dish area

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605259413

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Establishment has employee illness policy
- 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:

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 sources

- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods in cooling or being cooled during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Foods items in TILT are in time and are labeled
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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: Snow White Drive -In Establishment Number: 605259413

Comments/Other Observations (cont'd)

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

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

SourcesSource Type:WaterSource:CitySource Type:FoodSource:IWC PFGSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments