TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 11 | | 32 | - IS | 1 | | I COD CEN | | | | •••• | | | | | | | | | | | |
|-----------------|----------|--------|---------------|------------------|--|---|------------------------|----------|----------|--------------|-------|----------|--------------------|---------|------------------|----------|--|--|------------|-------------|---------|
| 10 | | 1744 | S. C. | | | | | | | | | | | | | | | | | | |
| | 1000 | ALC: N | Dia. | | | | | | | | | | | | | | O Farmer's Market Food | Unit | 17 | | |
| Esta | bīsi | hme | nt Na | | HERMITA | GE STRIKE & S | SPARE | | | | | - | | | | | Permanent O Mo | bile |)(| - | |
| Address | | | 3436 LEB | ANON PIKE | | | | | | - 1 | ype | of Est | tablish | hmer | O Temporary O Se | | | | | | |
| Maar | ess | • | | | Hermitage | | | 1 4 | <u>.</u> | E 1 | | - | | | | | | | | | |
| City | | | | | | | | | 2.4 | | | | | | Tim | e ou | t 01:00: PM A | M/PM | | | |
| Insp | etic | on D | ate | | 04/21/20 | 021 Establishment | <u>60525478</u> | 3 | | _ | Emi | barg | oed | 0 | | | | | | | |
| Purp | ose | of | nspec | tion | ORoutine | 御 Follow-up | O Complaint | | | O P | relim | inary | r | | 0 | Con | sultation/Other | | | | |
| Risk | Cal | teac | ~ | | 01 | 80(2 | 03 | | | 04 | | | | | Folk | 0.AL.11 | p Required O Yes | 留 No Number | r of Seats | 2 | 76 |
| 15005 | 00 | | | Fact | - | 0Q | . | beh | | | | com | mo | nly r | | | to the Centers for Dise | | | | |
| | | | | 88 0 | ontributing fa | ctors in foodborne i | liness outbreak | 18. P | Public | s He | alti | h Int | terw | entic | ons a | ire d | control measures to pre | event illness or injur | y. | | |
| | | | | | led compliance of | | | | | | | | | | | | INTERVENTIONS the the state of | t points for category or au | bratana. | | |
| IN | in c | | lance | | | iance NA=not applicable | | | | | | | | | | | | iolation of the same code p | | | |
| Ē | | on op | | _ | | mpliance Status | 10 10 0001 | | R | | | | | | | , | Compliance Stat | | | \$ R | WT |
| | IN | ou | T NA | NO | | Supervision | | | | | | | N 0 | UT | NA I | NO | Cooking and Reheating | | • | | |
| 1 | 1 | 0 | | | Person in charg performs duties | e present, demonstrates | knowledge, and | 0 | 0 | 5 | 1 | 16 C | 5 | 0 | 0 | 2 | Proper cooking time and tem | ety (TCS) Foods peratures | - | То | 1 - |
| | | | | NO | | Employee Health | | | | | | 17 0 | | | | | Proper reheating procedures | | ŏ | 8 | 5 |
| 2 | 風魔 | 0 | | | | d food employee awarer striction and exclusion | iess; reporting | 6 | 0 | 5 | Ш | | N 0 | UT | NA | NO | Cooling and Holding, Da | ••• | 87 | | |
| $ \rightarrow $ | | - | | NO | | Bood Hygienic Practic | | 10 | 0 | _ | łŀ | 18 0 | 1 | 0 | • > | - | a Public He Proper cooling time and temp | | | То | |
| 4 | X | 0 | | | | asting, drinking, or tobac | | 0 | 0 | | 1 14 | 19 3 | হা ব | 0 | | | Proper hot holding temperatu | | | 10 | 1 |
| 5 | 家 | 0 | - | | | om eyes, nose, and mou | | 0 | 0 | • | | 20 2 | | | 0 | | Proper cold holding temperat | | 0 | 0 | 5 |
| | N | 0 | T NA | | | d properly washed | by Hands | 0 | 0 | _ | 1 1 | য় য | | _ | | - | Proper date marking and dis | | 0 | - | 1 |
| -+ | × | 0 | 0 | 0 | No bare hand co | ontact with ready-to-eat f | oods or approved | 0 | 0 | 5 | lĽ | 22 0 | | | \sim | | Time as a public health contr | - | ds O | 0 | |
| 8 | | | | - | alternate proced Handwashing si | tures followed nks properly supplied an | d accessible | 6 | 0 | 2 | ł Ľ | 11 | _ | _ | NA N | | Consumer Consumer advisory provided | | | | |
| | IN | ou | T NA | NO | | Approved Source | | | | | 1 Ľ | 23 0 | _ | _ | 2 | 1 | food | | ° 0 | 0 | 4 |
| | <u>×</u> | | 0 | 1522 | | rom approved source It proper temperature | | 8 | 0 | | LH | 11 | - | | NA N | - | Highly Suscepti | | - | T | |
| 11 | | | | 1~~ | Food in good co | ndition, safe, and unadu | | ŏ | õ | 5 | ۱Ľ | 24 0 | 2 | 0 1 | × | 1 | Pasteurized foods used; prof | hibited foods not offered | 0 | 0 | 5 |
| 12 | 0 | 0 | 23 | 0 | Required record destruction | is available: shell stock t | ags, parasite | 0 | 0 | | H | 11 | N 0 | UT | NA I | NO | Chem | licais | | | |
| | | | | NO | Prot | tection from Contami | nation | | | | 1 🗄 | 25 (| 2 | 0 1 | ×. | - H | Food additives: approved an | | 0 | | 5 |
| | | | <u>家</u> 0 | - | Food separated | and protected infaces: cleaned and san | tized | 8 | 0 | 4 | ł ₽ | 26 8 | | 0 | | _ | Toxic substances properly id | entified, stored, used pproved Procedures | - 0 | 0 | |
| 15 | _ | | Ť | | | on of unsafe food, return | | <u> </u> | o | - | 15 | 27 0 | - | | | 1 | Compliance with variance, sp | and a second second second | 0 | 0 | 5 |
| | ~ | Ŭ | | | served | | | Ŭ | Ŭ | - | l L | | - | • [· | \sim | 1 | HACCP plan | | | 1. | - |
| | | | | Goo | d Retail Prac | tices are preventive | measures to co | ontro | l the | int | rods | ectio | on o | f pat | thog | ens, | , chemicals, and physic | al objects into food | | | |
| | | | | | | | | GOO | DD R | а <i>Г</i> . | JL P | RAG | er 10 | ES | | | | | | | |
| | | | | 00 | T-not in compliance | | COS=com | ected o | m-site | durir | gins | | | | | | | on of the same code provisi | | <u>al a</u> | 1 407 |
| | | OUT | r] | | | mpliance Status e Food and Water | | cos | R | wi | łŀ | | OUT | 1 | | | Compliance St Utensils and Equi | | | SK | WT |
| 21 | | | | | ed eggs used who | | | 0 | 0 | 1 | 11 | 45 | 0 | | | | nfood-contact surfaces clean | able, properly designed, | 0 | 0 | 1 |
| 29 | _ | 8 | Vat | er and ance (| tice from approv obtained for spec | ed source ialized processing metho | ds | 8 | 0 | 2 | łŀ | | - | | | | and used | | - | + | + |
| | | OU | r | | Food 1 | Temperature Control | | | | | ΙL | 46 | 0 | - | | | g facilities, installed, maintain | ed, used, test strips | 0 | - | |
| 31 | | 0 | Prop | | oling methods us | ed; adequate equipment | for temperature | 0 | 0 | 2 | LĿ | 47 | O | _ | 100d- | -cont | tact surfaces clean Physical Facilit | - | 0 | 0 | 1 |
| 33 | 2 | 0 | | | properly cooked | for hot holding | | 0 | 0 | 1 | t F | 48 | 0 | | and c | bloc | water available; adequate pr | | 0 | ТО | 2 |
| 33 | _ | | | | thawing methods | | | 0 | - | 1 | | 49 | 0 | _ | | | talled; proper backflow device | | 0 | | |
| 34 | • | 0 | | mom | eters provided an | od accurate | | 0 | 0 | 1 | | 50 51 | 0 | | | | waste water properly dispose s: properly constructed, supp | | - 00 | - | |
| 39 | ; | 0 | _ | d proc | | inal container; required r | ecords available | 0 | 0 | 1 | 1 1 | 52 | 0 | _ | | | se properly disposed; facilitie | | Ť | | |
| — | | ou | | a prop | | n of Food Contaminat | | - | Ŭ | | JL | 53 | - | | ~ | | ities installed, maintained, an | | | | |
| 30 | | 0 | - | cts. ro | dents, and anim | | | 0 | 0 | 2 | 4 1- | 54 | 0 | - | | | tilation and lighting; designa | | ō | - | |
| | _ | - | - | | | | | - | + + | - | łh | | - | - | | | | | | 1- | 1 |
| 37 | _ | | | | | during food preparation, s | torage & display | 0 | 0 | 1 | ιL | | OUT | | | | Administrative i | tems | | 1.0 | |
| 38 | | - | | | cleanliness oths; properly use | d and stored | | 0 | 0 | 1 | | 55 56 | 8 | | | | it posted nspection posted | | | 0 | • |
| 40 | _ | | | | ruits and vegetal | | | | ŏ | | 1 | | <u> </u> | THEOR | N I CO | CIIL II | Compliance Sta | tus | YE | S NC | w |
| | | ou | _ | | | oor Use of Utensils | | | | | 11 | | | | | | Non-Smokers P | | | | |
| 41 | | | | | nsils; properly sto souipment and lin | ored ens; properly stored, drie | d bandled | 8 | 8 | 1 | + | 57 58 | | | | | with TN Non-Smoker Protect ducts offered for sale | on Act | | 8 | • |
| 43 | 5 | 0 | Sing | ple-use | a/single-service a | rticles; properly stored, un | | Ō | 0 | 1 | 1 E | 59 | | | | | ducts are sold, NSPA surve | y completed | ŏ | ŏ | 1 |
| 4 | | - | | | ed properly | | | | 0 | | 1 | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | Repeated violation of an identic . You are required to post the f | | | | |
| mann | er a | nd p | ost the | most | recent inspection r | | nner. You have the rig | ght to i | reques | | | | | | | | ling a written request with the C | | | | |
| | | | | | | | | | | _ | | 1 | \leftarrow | | <u>.</u> | \wedge | | | | - | |
| Ŧ | \$ | v | L | a | $M \cdot \mathcal{A}$ | Shenel | 04/2 | 21/2 | 2021 | L | | | \ | | Ŋ | 1 | men | | 04/ | 21/ | 202 |
| Sign | atu | re o | f Pen | son In | Charge | | | | [| Date | S | Signa | ature | of Er | nviror | nmer | ntal Health Specialist | | | | Date |
| | | | | | | *** Additional food safe | ety information car | n be fe | ound | on o | urw | ebsit | ie, <mark>h</mark> | ttp://t | tn.go | w/he | alth/article/eh-foodservic | e **** | | | |
| PH-2 | 267 | (Rev | . 6-15 |) | | | | | | | | | | | | | nty health department. | | | F | RDA 625 |
| L | | | | - | | Plea: | se call (| 16 | 153 | (4 | 562 | 20 | | to | sign | n-up | o for a class. | | | | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information Establishment Name: HERMITAGE STRIKE & SPARE Establishment Number #: 605254783

| Warewashing Info | | | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | |
| Dishmachine | High temp | | 160 | | | | | |

| Equipment l'emperature | |
|------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
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| Description | State of Food | Temperature (Fahrenheit |
|-------------|---------------|--------------------------|
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| Observed Violations | |
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| Total # 2 Repeated # 0 | |
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| 53: | |
| 55: Current permit not posted | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HERMITAGE STRIKE & SPARE Establishment Number : 605254783

| Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Dishmachine at 160F at plate level 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58: | |
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| 11. 11: Dishmachine at 160E at nlate level | |
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Additional Comments See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: HERMITAGE STRIKE & SPARE Establishment Number : 605254783

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: HERMITAGE STRIKE & SPARE
Establishment Number # 605254783

| Sources | | |
|--------------|---------|--|
| Source Type: | Source: | |

Additional Comments