TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISHMENT INSPECTION REPORT

FOOD SERVICE ESTA		BL	ISH	IME	INT	IN	ISF	PEC	TIC		sco									
Establishment Name						-				Farmer's Market Food Unit Ø Permanent O Mobile	10									
Address 10930 LONDON LN.						_	Typ	eore	Stabli	shme	O Temporary O Seasonal				/					
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Insp	ectio	n Da	rte		08/23/20	23 Establishment	60525993	4			Emba	goe	d 0							
Purp	ose	of In	spect		Routine	O Follow-up	O Complaint			- O Pro					Cor	sultation/Other				_
Risk	Cat	9000	,		01	30(2	03			04		2		Fo	low-	up Required O Yes 🕱 No	Number of S	eats	22	
			isk l	Fact as c	ors are food p	reparation practices	and employee	behs s. P	vior	8 mo	st co ulth I	mm nter	only vent	repo	rtec	I to the Centers for Disease Contro control measures to prevent illnes	ol and Prevent	lion	_	
		(14-				FOODBOF	NE ILLNESS RI	SK F	ACTO	ors	AND	PUE	BLIC	HEA	ιтн	INTERVENTIONS ach item an applicable. Deduct points for ca		aorr.)		
IN	in co	mpīu			OUT=not in compl	iance NA=not applicable		d		CC						pection R=repeat (violation of the :	same code provisio	xn)		
H	IN	оит	NA	NO	Col	mpliance Status Supervision		cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Te		cos	R	WT
	篇	0	10-1		Person in charge	e present, demonstrates	knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Fo				
			NA	NO	performs duties	Employee Health	-	-		-	16 17	8	00		0	Proper cooking time and temperatures Proper reheating procedures for hot holdin	ng	00	읭	5
2	X	0				d food employee awarer	ess; reporting		0	5			олт		NO	Cooling and Holding, Date Marking,		-	- 1	
	8	0	NA	NO		striction and exclusion lood Hygionic Practic		0	0	·	18	<u> </u>	0	0		a Public Health Control Proper cooling time and temperature	4	_		_
4	1	0	nea	0	Proper eating, ta	sting, drinking, or tobacc	o use	0	0		19	1	0	0	0.0	Proper hot holding temperatures		0	0	
5		O	NA	O NO		m eyes, nose, and mout ting Contamination		0	0	-	20	滅	8		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	黛	0	1.0-1		Hands clean and	d properly washed		0	0			õ	ō	×		Time as a public health control: procedure	is and records	ō	0	
	鬣	0	0	0	No bare hand co alternate proced	intact with ready-to-eat fo ures followed	oods or approved	0	0	5			OUT			Consumer Advisory		-	-	_
8		애	NA	NO	Handwashing sir	hks properly supplied an Approved Source	d accessible	0	0	2	23	0	0	×		Consumer advisory provided for raw and u food	undercooked	0	0	4
	8		~			om approved source			0			IN	OUT		NO	Highly Susceptible Populat	tions		-	
10 11	×	0	0		Food in good cor	t proper temperature ndition, safe, and unadul		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods r	not offered	0	0	5
12	0	0	×	0	Required records destruction	s available: shell stock to	egs, parasite	0	0				OUT		NO	Chemicals				
13				NO	Food separated	ection from Contami and protected	nation	0	0	4	25 26	0	0	X		Food additives: approved and properly use Toxic substances properly identified, store			श्च	5
		0	- XIX									<u>~</u>					80. USBC	01	U I	_
14			<u>家</u>]	Food-contact sur	rfaces: cleaned and san		ŏ	0	5		IN	OUT	NA	NO	Conformance with Approved Pr	rocedures	0	-	
]	Food-contact sur					2	27	іN О	OUT O	NA X	NO		rocedures	0	0	5
	×	0]	Food-contact su Proper disposition served	rfaces: cleaned and san on of unsafe food, returne	ed food not re-	0	0 0	2		0	0	実		Conformance with Approved Pro Compliance with variance, specialized pro	ocedures ocess, and		_	5
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08/23/2023

08/23/2023

Signature of	f Person	In Charge	\sim
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Date

Signature of Environmental Health Specialist

Date

**** 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 () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information							
Establishment Name: GREY FLOWER DELI							
Establishment Number #: 605259934							

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 wenty-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.	
Sarage 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)						
	CL	50							
Sani bucket	CL	50							

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	39
Reach in cooler	38
Reach in cooler (rear facility)	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced turkey (low boy)	Cold Holding	38
Sliced ham (reach in cooler)	Cold Holding	39
Sliced tomatoes (low boy)	Cold Holding	38
Sausage (low boy)	Cold Holding	38
Dairy (reach in cooler)	Cold Holding	39
Turkey breast (fridge)	Cold Holding	39
Dairy (fridge rear facility)	Cold Holding	39
Pulled pork	Hot Holding	161
Meat loaf	Hot Holding	163

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: GREY FLOWER DELI

Establishment Number : 605259934

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: (IN): good handwashing observed.

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: (IN): Food from approved sources.

- 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: (NA): No raw animal products present at facility during time of inspection.
- 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: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.
- 19: (IN): See temperatures.
- 20: (IN): See temperatures.
- 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: GREY FLOWER DELI Establishment Number : 605259934

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: GREY FLOWER DELI

Establishment Number # 605259934

Food	Source:	PFG	
Water	Source:	Public	
	Source:		
	Source:		
	Source:		
		Water Source: Source: Source:	WaterSource:PublicSource:Source:

Additional Comments