TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ŵ	100	714													^		
Esta	blis	hmer	nt Nar	ne	Rembrandt's Pastry/Chocolates Kitch	nen			_	Тур	xe of E	Establ	ishme	Fermer's Market Food Unit Sent Permanent O Mobile		1	
Add	ress				204 High Street, Suite #12				_					O Temporary O Seasonal			
City					Chattanooga Time	<u> 0</u>	3:1	<u>5 F</u>	M	_ A	M / PI	N Ti	me o	и <u>03:40</u> : <u>РМ</u> АМ/РМ			
Insp	ectio	on Da	ate		05/25/2021 Establishment # 6050864	72			Emba	argoe	d 0						
Purp	ose	of In	spec		Routine O Follow-up O Complain			O Pro					Cor	nsultation/Other			
Risk	Cat	tegor	v		3 21 O2 O3			04		-		Fo	-wolic	up Required O Yes 🕱 No Number of :	Seats	0	
		_			ors are food preparation practices and employed			* mo				rep	ortec	to the Centers for Disease Control and Prever		_	
				as c	ontributing factors in foodborne illness outbrea												
		(14	uric de	algna	FOODBORNE ILLNESS R led compliance status (IK, OUT, HA, HO) for each sumbered he										egory.		
IN	⊧in c	ompii	iance		OUT=not in compliance NA=not applicable NO=not obser				S=co	rrecte	d on-si	ite dur	ing ins	pection R=repeat (violation of the same code provis		_	
H	IN	OUT	NA	NO	Compliance Status Supervisien	cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
\rightarrow	1	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
\square			NA	NO	performs duties Employee Health	-		-	16 17	0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
2	X	0	_		Management and food employee awareness; reporting	_	0	6	-	IN		NA		Cooling and Holding, Date Marking, and Time as	Ē		
$ \rightarrow $	2	0			Proper use of restriction and exclusion	0	0	Ľ						a Public Health Control		-	
	IN XX	OUT	NA		Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	0	0		12	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	IN O	OUT	NA	_	Preventing Contamination by Hands Hands clean and properly washed	0	0			22		0		Proper date marking and disposition	0		-
-	ō	ŏ	0	×	No bare hand contact with ready-to-eat foods or approved	ŏ	ŏ	5	22		0	×	-	Time as a public health control: procedures and records	0	0	
8			Ľ	~	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-		
	IN	OUT	NA	NO	Approved Source				23	-	0	X		food	0	0	4
9	黨	0	0	-	Food obtained from approved source Food received at proper temperature	8	0			IN	OUT		NO	Highly Susceptible Populations			
	×		-		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicais			
			NA	NO	Protection from Contamination				25	0	0	25		Food additives: approved and properly used	0	0	5
13	2	0	0		Food separated and protected		0		26	×	0			Toxic substances properly identified, stored, used	0	0	•
14					Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0				-	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	×	0			served	0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to o	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
					-			ETAI			-		-				
				00	T=not in compliance COS=con	rected o	n-site	during						R-repeat (violation of the same code provision)			
	_	OUT	-		Compliance Status Safe Food and Water	cos	R	WT			UT			Compliance Status Utensils and Eguipment	COS	R	WT
2	8	0				_		_	-					nfood-contact surfaces cleanable, properly designed,			1
2	_				d eggs used where required	0	0	1	4	s l i					0	01	•
	-		Wate	er and	ice from approved source	0	0	2	4	-	•	onstru	cted,	and used	0	0	
	_		Wate Varia	er and		0	000	2	4	-	0 0 0 1	onstru Varew	icted, ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Wate Varia Prop	er and ance o	ice from approved source obtained for specialized processing methods	0	0	2	F	6	0 v 0 v	onstru Varew	icted, ashin	g facilities, installed, maintained, used, test strips tact surfaces clean			1
		0 001 0	Vate Varia Prop contr	er and ance o er co	Lice from approved source obtained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature	0	0	2	4	6 0 7 0		onstru Varew Ionfoo	ashin d-cor	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities	0	0	1
3:	2	000000	Vati Varia Prop contr Plan Appr	er and ance o rol t food oved	Ice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used	0 0 0 0	000	2 1 2 1 1 1 1	4	6 7 7 0 8 9		onstru Varew Ionfoo Iot and Tumbi	cted, ashin d-cor d cold ng ins	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities (water available; adequate pressure italled; proper backflow devices	0 0 0 0 0	0	
3	2	0000	Vation Variation Variatio Variatio Variatio Variatio Variatio Variatio Variatio Variat	er and ance o rol t food oved	Ice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate	0 0 0	00	2 1 2 1 1 1	44 44 44 56	6 7 7 0 8 0 9 0		onstru Varew Ionfoo Iot and Iumbii iewag	cted, ashin d-cor d cold ng ins e and	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities (water available; adequate pressure stalled; proper backflow devices waste water properly disposed	0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2
3:	2 3 4		Vata Varia Prop contr Plan Appr Ther	er and ence o rol t food toved mome	Lice from approved source abtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification	0 0 0 0 0	0000	2 1 2 1 1 1 1 1	4	6 7 8 9		onstru Varew Ionfoo Iot and Iumbii ewag oilet fi	cted, ashin d-cor d cold ng ins e and acilitie	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned	0 0 0 0 0 0 0	0 0 0 0 0	2 2 1
3:	2 3 4		Vata Varia Prop contr Plan Appr Ther	er and ence o rol t food toved mome	Lice from approved source abtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available	0 0 0 0	000	2 1 2 1 1 1 1	4 4 4 5 5 5	6 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9		onstru Varew Ionfoo Iot and Iumbii ewag oilet fi Iarbag	cted, ashin d-cor g cold ng ins e and acilitie ge/ref	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 0 0 0 0	0 0 0 0 0 0 0 0	2 2 1
3:	2 3 4 5		Varia Varia Prop contr Plan Appr Ther Food	er and ince o rol t food oved mome i prop	Lice from approved source approved source approved source approved to the source approvement of the source properly cocked for hot holding thawing methods used approvement of the source the source Food Identification approvement of Food Contamination	0 0 0 0 0 0	0000	2 1 1 1 1 1 1	44 44 55 55 55 55 55 55 55	6 7 7 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9		onstru Varew Ionfoo Iot and Iumbii ewag oilet fi iarbag hysici	cted, ashin d-cor g cold ng ins e and acilitie ge/refi al fac	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities (water available; adequate pressure talled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained; and clean	0 0 00 0 0 0	000000000000000000000000000000000000000	2 2 1
3:	2 3 4 5 6		Varia Prop contr Plan Appr Ther Food	er and er co rol t food mome d prop	Lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present	0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 1 1 1 1 1 2	4 4 4 5 5 5	6 7 7 9 9 9 1 9 2 9 4 9		onstru Varew Ionfoo Iot and Iumbii ewag oilet fi iarbag hysici	cted, ashin d-cor g cold ng ins e and acilitie ge/refi al fac	g facilities, installed, maintained, used, test strips tact surfaces clean	0 0 0 0 0 0	0 0 0 0 0 0 0 0	2 2 1
3:	2 3 4 5 6	000000000000000000000000000000000000000	Varia Prop contb Plan Appr Ther Food Insec	er and ince o rol t food oved mome d prop cts, ro	Lice from approved source abtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display	0 0 0 0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 1 1 1 1 1 1	44 44 44 56 57 57 57	6 0 7 0 88 0 99 0 11 0 22 0 33 2 4 0		onstru Varew Ionfoo Iot and Iumbii ewag oilet fa iarbag hysici dequi	icted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci	g facilities, installed, maintained, used, test strips tact surfaces clean	0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0	2 2 1
3: 3: 3: 3: 3: 3: 3: 3: 3: 3: 3: 3:	2 33 4 5 6 7 8		Vational Variation Variatio Variati	er and ince of er col t food oved mome if prop cts, ro amini onal o	Lice from approved source abtained for specialized processing methods Food Temperature Control abing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used attems provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 1 1 1 1 2 1 1 1	44 44 56 55 55 55 56	6 0 7 0 8 0 9 0 1 1 2 0 3 2 4 0 5 0		onstru Varew Ionfoo Iot and Iumbii ewag oilet fi iarbag hysici dequi	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac t perm	g facilities, installed, maintained, used, test strips tact surfaces clean	0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0	2 2 1
3:	2 3 4 5 6 7 8 8 9		Vational Variation Variatio Variation Variation Variation Variation Variation Variation Variatio	er and ince of er col rol t food oved moment i prop cts, ro canina onal o	Lice from approved source abtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display	0 0 0 0 0 0 0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 1 1 1 1 1 1 2 1	44 44 56 55 55 55 56	6 0 7 0 8 0 9 0 1 1 2 0 3 2 4 0 5 0		onstru Varew Ionfoo Iot and Iumbii ewag oilet fi iarbag hysici dequi	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac t perm	g facilities, installed, maintained, used, test strips tact surfaces clean	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0	2 2 1
3: 3: 3: 3: 3: 3: 3: 3: 3: 3: 4:	2 3 4 5 6 7 7 8 9 0	<u> 3</u> 000 0 0 <u>3</u> 0 <u>3</u> 000 0 <u>3</u> 0	Varia Varia Prop contr Plan Ther Food Cont Pers Wipi Was	er and ance of er col t food t food oved d prop cts, ro amina onal of hing f	Lice from approved source abtained for specialized processing methods Food Temperature Control abing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used attems provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utenalis		000000000000000000000000000000000000000	2 1 1 1 1 1 1 1 1 1 1 1 1 1	44 41 44 54 55 55 55 55	6 7 0 7 0 8 9 0 1 1 2 0 3 2 4 0 5 0	0 0 V 0 N 0 N 0 P 0 P 0 S 0 S 0 S 0 S 0 A 0 A 0 M 0 M	onstru Varew lonfoo oliet fi larbag hysici dequa	cted, ashin d-cor d cold ng ins e and aciltic ge/ref al fac date ve t perm ccent	g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities (water available; adequate pressure ttalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 9 2 9	0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0
3: 3: 3: 3: 3: 3: 3: 3: 3: 3: 3: 3: 3: 3	2 3 3 4 5 6 7 7 8 8 9 9 0 1		Varia Prop contr Plan Ther Food Cont Pers Wipi Was	er and ance of er col- t food oved mome amina onal of hing f	Lice from approved source solutioned for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination edents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils mills; properly stored			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 55 55 55 55 55 55 55 55	6 7 0 7 0 8 7 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		onstru Varew Ionfoo Iumbii ewag oilet fi karbaş dequi iumen Iost re iompli	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac t perm cent	g facilities, installed, maintained, used, test strips tact surfaces clean	0 000000000000000000000000000000000000	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0
33 33 34 34 35 35 35 35 35 35 35 35 35 35 35 35 35	2 3 4 5 6 7 8 8 9 9 0 1 1 2 3		Wate Varia Prop contr Plan Apport Ther Food Cont Pers Wipi Was Uten Sing	er and ance of er control t food moment cts, ro amina conal of hing f e ute sils, of le-use	Lice from approved source Stained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 41 44 54 55 55 55 55	6 7 0 7 0 8 7 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		onstru Varew Ionfoo Iumbii ewag oilet fi arbag hysici dequi furen Iost re iompli obacc	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac ste ve cent ance co pro	g facilities, installed, maintained, used, test strips ttact surfaces clean		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0
33 34 34 33 34 33 35 35 35 34 44 44 44 44 44	2 3 4 5 5 6 7 7 8 8 9 9 0 1 1 2 2 3 4		Wate Varie Prop contr Plan Appr Ther Food Cont Pers Wipi Was Uten Sing Glov	er and ance o vol t food t food d prop d prop d prop cts, ro amini onal o ng clo hing f ie-use es us	Lice from approved source abtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used thawing methods used thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used ed properly			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 55 55 55 55 55 55 55 55 55 55	6 7 0 7 0 8 1 9 1 0 1 1 1 2 1 3 2 4 0 5 1 6 1 7 8 9 9 1 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1		onstru Varew Ionfoo ot and Iumbi ewag oilet fi Iarbag hysici dequi Iost re iompli obacc tobac	cted, ashin d-cor d cold ng ins e and aciltie ge/ref all fac: t perm cent t perm cont ance co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 1 0 WT 0
33 34 34 33 34 33 33 34 44 44 44 44 44 4	2 3 4 5 5 6 7 7 8 8 9 9 0 1 1 2 2 3 3 4		Wate Varie Prop contr Plan Appr Ther Food Cont Pers Wipi Was Uten Sing Glov	er and ince o er corol t food oved more d prop cts, ro amina onal o ng cio hing f ie <u>ute</u> es us es us y viole	Lice from approved source Solution of the specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 55 55 55 55 55 55 55 55 55 55	6 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9		onstru Varew Ionfoo Iot and Iumbi ewag oilet fi Iarbag dequi Iost re Iost re Iost re Iost re	cted, ashin d-cor d cold ng ins e and acilitie ge/ref all fac cold to per cont ance o pro co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 1 1 0 WT 0
33 33 33 33 33 33 33 33 33 33 33 34 44 4	2 3 4 5 6 7 8 9 9 0 1 1 2 3 3 4		Wate Varia Prop contr Plan Apport Ther Food Cont Pers Wipi Was Uten Sing Glov ect an	er and ance of er coord t food oved moment f prop cts, ro amini onal of ong clo ong clo ong clo ong clo sists, of le-use es us y violu	lice from approved source sobained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled <i>Visingle-service articles; properly stored, used</i> ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the recent inspection report in a conspicuous manner.			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 55 55 55 55 55 55 55 55 55 55	6 9 9 1 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		onstru Varew Ionfoo Iumbii ewag oilet fi aarbag hysici dequi fysici dequi fysici obacc tobac tobac	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t permit cent co pro co pro co pro	g facilities, installed, maintained, used, test strips ttact surfaces clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 1 1 1 0 WT 0 0
33 33 33 33 33 33 33 33 33 33 33 34 44 4	2 3 4 5 6 7 8 9 9 0 1 1 2 3 3 4		Wate Varia Prop contr Plan Apport Ther Food Cont Pers Wipi Was Uten Sing Glov ect an	er and ance of er coord t food oved moment f prop cts, ro amini onal of ong clo ong clo ong clo ong clo sists, of le-use es us y violu	lice from approved source sotained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susp- elit. terns identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the r 14-70, 65-14-706, 68-14-708, 68-14-711, 68-14-715, 68-14-	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 55 55 55 55 55 55 55 55 55 55	6 9 9 1 0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		onstru Varew Ionfoo Iumbii ewag oilet fi aarbag hysici dequi fysici dequi fysici obacc tobac tobac	cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t permit cent co pro co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items int posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day	O O O O O O O O O O O O O O O O O O O		2 2 1 1 1 1 1 1 0 WT 0 0 WT
33 33 34 33 34 33 33 34 44 42 44 44 44 44 44 44 44 44 44 44 44	2 3 4 5 6 7 7 8 8 9 0 0 1 2 3 3 4 1 2 2 3 4 4		Wate Varia Prop contr Plan Appr Ther Food Cont Pers Uten Sing Glov ect an sime sectio	er and ance o er co rol t food oved moment i prop cts, ro amini chag f be ute sils, e le-use es us violut t perm most ns 68-	lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used tens provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display deanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled disingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susp at thems identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the 14 TO, CE 14 TO, CE			2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 56 55 55 55 55 55 56 55 56 55 56 56 56	6 7 0 7 0 7 0 7 1 2 1 3 2 4 0 7 5 1 6 1 7 5 1 6 1 7 1 8 9 9 1 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1		onstru Varew Ionfoo Iumbii ewag oilet fi arbag hysici dequa Iumen Iost re obacc tobac tobac tobac	ashin d-cor d cold ng ins e and acilitie ge/refi al fac t permit ste ve t permit cont co pro co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 1 1 1 1 0 WT 0 0 WT 0 0 2021
33 33 34 33 34 33 33 34 44 42 44 44 44 44 44 44 44 44 44 44 44	2 3 4 5 6 7 7 8 8 9 0 0 1 2 3 3 4 1 2 2 3 4 4		Wate Varia Prop contr Plan Appr Ther Food Cont Pers Uten Sing Glov ect an sime sectio	er and ance o er co rol t food oved moment i prop cts, ro amini chag f be ute sils, e le-use es us violut t perm most ns 68-	lice from approved source sotained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susp- elit. terns identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the r 14-70, 65-14-706, 68-14-708, 68-14-711, 68-14-715, 68-14-	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 56 55 55 55 55 55 56 55 56 55 56 56 56	6 7 0 7 0 7 0 7 1 2 1 3 2 4 0 7 5 1 6 1 7 5 1 6 1 7 1 8 9 9 1 0 0 1 1 1 1 1 1 1 1 1 1 1 1 1		onstru Varew Ionfoo Iumbii ewag oilet fi arbag hysici dequa Iumen Iost re obacc tobac tobac tobac	ashin d-cor d cold ng ins e and acilitie ge/refi al fac t permit ste ve t permit cont co pro co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items int posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day	O O O O O O O O O O O O O O O O O O O		2 2 1 1 1 1 1 1 0 WT 0 0 WT

PH-2267 (Rev. 6-15)	Free food safety training clas	sses are available each mor	th at the county health department.	RDA 629
(Nev. 0-10)	Piease call () 4232098110	to sign-up for a class.	101 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Rembrandt's Pastry/Chocolates Kitchen Establishment Name: 605086472 Establishment Number #:

NSPA Survey	y – To be com	pleted 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)					

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Dairy	Cold Holding	40

Observed Violations
Total #
Repeated # 0
F2: Fleer tiles in peer repair in kitchen

53: Floor tiles in poor repair in kitchen.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rembrandt's Pastry/Chocolates Kitchen

Establishment Number : 605086472

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures observed.
- 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: Rembrandt's Pastry/Chocolates Kitchen Establishment Number : 605086472

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Rembrandt's Pastry/Chocolates Kitchen
Establishment Number # 605086472

Source:	
Source:	
Source:	
Source:	
Source:	
	Source: Source: Source:

Additional Comments