TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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3 0 Proper use of restriction and exclusion 0 <td></td> <td></td> <td></td> <td>NA</td> <td>NO</td> <td></td> <td></td> <td>es: reporting</td> <td>0</td> <td></td> <td></td> <td></td> <td></td> <td>ŏ</td> <td>Ŏ</td> <td></td> <td>Proper reheating procedures for ho</td> <td>t holding</td> <td>ŏ</td> <td>ŏ</td> <td>5</td>				NA	NO			es: reporting	0					ŏ	Ŏ		Proper reheating procedures for ho	t holding	ŏ	ŏ	5		
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9 0	5 8	K I	0		0	No discharge from e	yes, nose, and mouth		ŏ	ŏ	5	20	0 25	0	0		Proper cold holding temperatures		0	0	5		
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1 0	11 3	ĸ	0			Food in good condition	on, safe, and unadulte		0	0	5	24	-	-				foods not offered	0	0	5		
13) Store 0 Increase with a many construction of the same and samited or one same and same and samited or one same and same a					-	destruction			0	0		25						why used		01	_		
19 10 Proper disposition of unsafe food, returned food not re- served 17 0 0 18 Compliance with variance, specialized process, and o 0 0 5	13 8	8	0	0		Food separated and	protected		_				5 🙊	0		- -	Toxic substances properly identified	t, stored, used			5		
Code target requirements Code target requirements Out The compliance of the			_	-		Proper disposition of			-		-	27	-	-	_	NO	Compliance with variance, specializ		0	0	5		
COOD REFAULPRACTIONS Control consistence of consiste	- Le	°	- 1						-					-	1					-	-		
OUT of is compliance COMe Respect (valebance Respect (valebance COMPLiance States					Goo	d Retail Practice	s are preventive i	measures to co							-	gens	s, chemicals, and physical ob	ects into foods.					
Compliance Statue COS R WT State used oggs used where required Cost R WT State used oggs used where required Cost R WT Cost Cost Cost R WT Cost Cost Cost R WT Cost Cost <th <="" colspan="2" td=""><td></td><td></td><td></td><td></td><td>00</td><td>T=not in compliance</td><td></td><td>COS=corre</td><td></td><td></td><td></td><td></td><td></td><td></td><td>5.)</td><td></td><td>R-repeat (violation of th</td><td>e same code provision)</td><td></td><td></td><td></td></th>	<td></td> <td></td> <td></td> <td></td> <td>00</td> <td>T=not in compliance</td> <td></td> <td>COS=corre</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>5.)</td> <td></td> <td>R-repeat (violation of th</td> <td>e same code provision)</td> <td></td> <td></td> <td></td>						00	T=not in compliance		COS=corre							5.)		R-repeat (violation of th	e same code provision)			
28 O Pasteurzed eggs used where required 0 0 1 39 O Warrance or claimed for specialized processing methods 0 0 1 30 O Variance or claimed for specialized processing methods 0 0 1 31 O Proper cooling methods used; adequate equipment for temperature central control 0 1 32 O Plant food properly cooled for hot holding 0 1 1 0 Norfood-contact surfaces clean deep stepses equipment for temperature ontrol 0 1 33 O Approved Hawing methods used; 0 1 1 1 0 Norfood-contact surfaces clean 0 0 1 34 O Themometers provided and accurate 0 0 1 1 1 0 Norfood-contact surfaces clean 0 0 2 35 O Food properly labeled, original container, required records available 0 0 1 <		Тс	DUT	_	_	Compl			COS	R	WT	F		TUC	_			1	COS	R	WT		
OUT Feed Temperature Control 31 O Proper cooling methods used; adequate equipment for temperature control 0 0 1 32 O Plant food properly cooked for hot holding 0 0 1 32 O Plant food properly cooked for hot holding 0 0 1 33 O Approved flawing methods used 0 0 1 34 O Thermometers provided an accurate 0 0 1 35 O Food properly labeled, original container, required records available 0 0 1 36 O Insects, rodents, and animals not present 0 0 1 36 O Insects, rodents, and animals not present 0 0 1 37 O Contamination prevented during food preparation, storage & display 0 1 1 38 O Presonal cleanliness 0 0 1 1 38 O Presonal cleanliness 0 1 1 2 0 Cartamination and stored 0 0 0 1									8	8	1	4	15				onfood-contact surfaces cleanable, p		0	0	1		
31 O Proper cooling methods used, adequate equipment for temperature O 0 1 32 O Part food properly cooked for hot hoising O 1 33 O Approved thawing methods used O 1 34 O Freemometers provided and accurate O 1 34 O Freed identification O 1 35 O Food properly labeled, original container, required records available O 1 36 O Insects, rodents, and animals not present O O 1 37 O Contamination prevented during food preparation, storage & display O 1 37 O Personal cleanliness O 1 38 O Properly used and stored O 1 39 O Wiping cloths; properly used and stored O 1 39 O Wiping cloths; properly used and stored O 1 39 O Wiping cloths; properly used and stored O 1 39 O Wiping cloths; properly stored, dired, handled O 1 39 <			0			obtained for specialize	ed processing method	5	ŏ	ŏ	î	4	16	. 1				id, test strips	0	0	1		
Operation	31	T	0					or temperature	0	0	2	4	_	-	Nonfoc	xd-cor			0	0	1		
34 O Thermometers provided and accurate O O 1 0007 Peed Identification Image: Containing of Contai		+	_			properly cooked for	hot holding		0						Hot an	d cold			0		2		
Out Feed Identification O 1 35 O Food property labeled, original container, required records available O O 1 36 O Insects, rodents, and animals not present O O 1 37 O Contamination prevented during food preparation, storage & display O O 1 38 O Personal cleaniness O O 1 38 O Personal cleaniness O O 1 40 O Washing fruits, property used and stored O 1 41 In-use utensits, property stored, dired, handled O 1 42 O Usersatis, equipment and linens, property stored, dired, handled 0 1 43 O Single-usersing-envices property stored, dired, handled 0 1 1 1 44 O Cloves used property O 1 1 1 1 1 1 1 44 O Cloves used property Stored, used O 1 1 1 1 1 1 1 1 1 <td< td=""><td></td><td>_</td><td></td><td><u> </u></td><td></td><td></td><td></td><td></td><td>_</td><td></td><td></td><td></td><td>_</td><td></td><td></td><td></td><td></td><td></td><td>_</td><td></td><td>_</td></td<>		_		<u> </u>					_				_						_		_		
Out Prevention of Feed Centamination Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food prevised		_	-						Ľ	-	<u> </u>			-				eaned	-	0			
36 0 Insects, rodents, and animals not present 0 0 2 37 0 Contamination prevented during food preparation, storage & display 0 1 38 0 Personal cleanliness 0 0 1 39 0 Wiping cloths; properfy used and stored 0 0 1 40 0 Washing fruits and vegetables 0 0 1 0 0 0 1 1 55 0 Current permit posted 0 0 0 41 38 Inuse utensits, properfy stored, dired, handled 0 0 1 <td>35</td> <td></td> <td>_</td> <td>Food</td> <td>prop</td> <td></td> <td></td> <td></td> <td>0</td> <td>0</td> <td>1</td> <td></td> <td></td> <td>-</td> <td></td> <td>-</td> <td></td> <td></td> <td></td> <td></td> <td></td>	35		_	Food	prop				0	0	1			-		-							
37 Contamination prevented during food preparation, storage & display 0 1 38 Personal cleanliness 0 0 1 39 Wiping cloths; properly used and stored 0 0 1 40 O Washing fruits and vegetables 0 0 1 41 39 In-use utensits; properly stored 0 0 1 42 O Utensits, equipment and linens; properly stored, dried, handled 0 0 1 15 O Compliance Status VES NO VE 43 O Single-user/single-service articles; properly stored, dried, handled 0 0 1 10 Non-Smokers Protection Act 10 0	36	- 12	_	Insec	ts. ro			PN	0	0	2	-		-									
38 Personal cleanliness 0 1 39 Wiping cloths; properly used and stored 0 1 40 Washing fruits and vegetables 0 0 41 20 Proper Use of Utensils 0 1 41 20 In-use utensils; properly stored 0 1 42 Utensils, equipment and linens; properly stored, dried, handled 0 1 43 0 Single-use/single-service articles; properly stored, used 0 0 44 0 Gloves used properly 0 0 0 Failure to correct any violations of risk factor items within ten (10) days may result in supernich of your food service establishment pernit. Repeated violation of an identical risk factor may result in revocation of your food service establishment pernit. Repeated violation of an identical risk factor may result in revocation of your food service establishment pernit. Repeated violation of an identical risk factor may result in revocation of your food service establishment pernit 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 service establishment pernit 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 service establishment pernit. Asections (14-700, 68-14-700, 68-14-700, 68-14-7	37	+	-					orace & disclay	-		1	F	-	-						-			
39 O Wiping cloths: properly used and stored O O I 40 O Washing fruits and vegetables O O I 41 Set In-use utensits: properly stored O O I 41 Set In-use utensits: properly stored O O I 43 O Single-use/single-service articles; properly stored, dried, handled O I 43 O Single-use/single-service articles; properly stored, used O I 44 O Gloves used properly If tobacco products are sold, NSPA survey completed O 0 58 O Out to the service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in a conspicuous manner. You have the right to request a hearing regarding this report by fling a written request with the Commissioner within ten (10) days of the date of this report by fling a written request with the Commissioner writhin ten (10) days of the date of this report by fling a written request with the Commissioner writhin ten (10) days of the date of this report by fling a written request with the Commissioner writhin ten (10) days of the date of this report by fling a written request with the Commissioner writhin ten (10) days of the date of this report by fling a written request with the Commissioner writhin ten (10) days of the		_	-					noge a anglog	-			5		_	Curren	t pern			0	0	_		
Out Proper Use of Utensils 41 20 In-use utensils; properly stored 0 0 1 42 O Utensils, equipment and linens; properly stored, dried, handled 0 0 1 43 O Single-use/single-service articles; properly stored, dried, handled 0 0 1 44 O Gloves used properly 0 0 1 1 57 Compliance with TN Non-Smoker Protection Act 10 0 <td></td> <td>_</td> <td></td> <td></td> <td><u> </u></td> <td></td> <td>id stored</td> <td></td> <td></td> <td></td> <td></td> <td>5</td> <td>56</td> <td>0</td> <td>Most re</td> <td>ecent</td> <td></td> <td></td> <td>0</td> <td>0</td> <td>WT</td>		_			<u> </u>		id stored					5	56	0	Most re	ecent			0	0	WT		
42 O Utensils, equipment and linens; properly stored, dried, handled O 0 1 43 O Single-use/single-service articles; properly stored, used O 0 1 0 58 Tobacco products offered for sale O O 0		c	TUC			Proper	Use of Utensils					E,			Camel		Non-Smokers Protect						
44 0 Gloves used properly 0 0 1 Falure 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 service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in evocation of your food service establishment permit. These identifies 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 report. TAL sections (14-703, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. 04/25/2022 04/25/2022 Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Date Ph/2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Repartment.	42		0	Utens	sils, e	equipment and linens;			0	0	1	5	58	t	Tobaco	co pro	oducts offered for sale		0	0	٥		
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 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 report. TA, sections (14-703, 68-14-706, 68-14-708, 68-14-716, 68							es; property stored, us	ed				5	9		If tobac	co pr	roducts are sold, NSPA survey comp	Reted	0	0			
Od/25/2022 Od/25/2022 Od/25/2022 Od/25/2022 Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Date PH-2267 (Rev 6.15) Free food safety training classes are available each month at the county health department. RPA 5287			orre		t perm	mit. Items identified as o			e corre	icted i	immedi	ately	or op	eratio	ons sha	ll ceas	e. You are required to post the food ser	vice establishment permi	it in a c	onspi	cuous		
Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Date Date </td <td>service</td> <td>est.</td> <td>d pos</td> <td>it the</td> <td></td> <td></td> <td>t in a conspicuous mann</td> <td></td> <td></td> <td></td> <td>a ner</td> <td>anng</td> <td>regard</td> <td>ding t</td> <td>his repo</td> <td>at by i</td> <td></td> <td>in the second control of the</td> <td>s of the</td> <td>Gate</td> <td></td>	service	est.	d pos	it the			t in a conspicuous mann				a ner	anng	regard	ding t	his repo	at by i		in the second control of the	s of the	Gate			
Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice Free food safety training classes are available each month at the county health department.	service	est.	d pos	it the			t in a conspicuous mann	1, 68-14-715, 68-14-7	16, 4-5	-320.		and a	regard	1 mg 1		A					022		
PH-2267 (Rev. 6.15) Free food safety training classes are available each month at the county health department.	P	1	d pos	ection	D	14-703, 68-14-706, 68-14	t in a conspicuous mann	1, 68-14-715, 68-14-7	16, 4-5	-328.	2			(9-	A				5/2			
	P	1	d pos	ection	D	14-703, 68-14-706, 68-14	t in a conspicuous man -708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7 04/2	10, 4-5 25/2	2022	2 Date	Si	ignat.	ure o	J Envir	A	ental Health Specialist			5/2			

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	nth at the county health department.	RDA 62
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	h Dr G

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Aubrey's 6 Establishment Number #: 605257779

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 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)							
			l							

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
41:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Aubrey's 6 Establishment Number : 605257779

Comments/Other Observations		

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: Aubrey's 6

Establishment Number : 605257779

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Aubrey's 6 Establishment Number # 605257779

Sources		
Source Type:	Source:	

Additional Comments