TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE EST			TABL	BLISHMENT INSPECTION REPORT									SCORE							
ß		1474 ·	and a second														$\mathbf{\cap}$			
Formosa Establishment Name													Farmer's Market Food Unit Ø Permanent O Mobile	9						
Address 5425 Hwy 153 Suite 129								_	Туз	pe of I	Establ	ishme	O Temporary O Seasonal			Γ				
					ein 11	L:3	0 A	M	A	M/P	мт	me o	ut 11:55:AM AM/PM							
Inspection Date 10/24/2023 Establishment # 605249329										_	d C		1110 01							
			spec	tion	ORoutine	愛 Follow-u			_	O Pr			-		Cor	nsultation/Other		_	_	
				20011	01	\$172	03			04							Number of \$	ioats.	97	,
10.00	Risk Category O1 12 03 O4 Follow-up Required O Yes 10 Number of Seats 97 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
				as (contributing fac												ss or injury.			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																			
IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection R=repeat (violation of the same code COS=corrected on-site during inspection of the s										same code provisi		R	WT							
	IN	OUT	NA	NO		Supervisi						IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	黨	0			Person in charge performs duties	present, demon	strates knowledge, and	0	0	5		12	0	0		Proper cocking time and temperatures		0	8	5
		OUT	NA	NO	Management and	Employee I d food employee	ealth awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot hold Ceeling and Holding, Date Marking		0	0	-
3	×	0			Proper use of res	striction and excl	usion	0	0	5		IN	OUT	NA	NO	a Public Health Contr				
	IN 送		NA		Proper eating, ta	ood Hygionic I sting drinking o			0			0	0	8		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	25	0		0	No discharge fro	m eyes, nose, ar	nd mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	NA NA		NA		Hands clean and		ation by Hands d	0	0			0	0	0 ※		Proper date marking and disposition Time as a public health control: procedur	es and records	0	0 0	
7	鬣	0	0	0	No bare hand co alternate procedu		to-eat foods or approve	d O	0	5	H	IN	OUT	NA	-	Consumer Advisory	es and records	-	<u> </u>	
8	N IN	0	NA	NO	Handwashing sin	ks properly supp Approved S	plied and accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and food	undercooked	0	0	4
9	嵩	0			Food obtained fro	om approved sou	urce		0			IN	ουτ	NA	NO	Highly Susceptible Popula	tions			
10 11	×	0	0	20	Food received at Food in good cor	idition, safe, and	unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	0	X	0	Required records destruction	s available: shell	stock tags, parasite	0	0			IN	OUT			Chemicals				
		OUT	NA	NO	Food separated a	ection from Co and protected	ontamination	0	0	4	25	0	8	X	J	Food additives: approved and properly u Toxic substances properly identified, sto			0	5
14	Ř	ŏ	ŏ		Food-contact sur	faces: cleaned a			ŏ			IN	OUT	NA	NO	Conformance with Approved P	rocedures	Ť		
15	X	0			Proper dispositio served	n of unsafe food	, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pr HACCP plan	ocess, and	0	0	5
				God	d Retail Pract	ices are prev	entive measures to	contro	l the	e intr	oduc	tion	of	atho	gens	, chemicals, and physical objects	a into fooda.			
										ETA					_					
				00	T=not in compliance	, npliance State		corrected o	n-site							R-repeat (violation of the sam Compliance Status	e code provision)	cos	R	WT
OUT Safe Feed and Water						<u> </u>	OUT Utensils and Equipment													
2	9	0	Wate	er and	ed eggs used whe d ice from approve	d source		0	8	2	4	5				nfood-contact surfaces cleanable, proper and used	ly designed,	0	0	1
3	0	OUT		ince	obtained for specia Food T	alized processing emperature Co		0	0	1	4	6	۰v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	×	Prop		oling methods use	d; adequate equ	ipment for temperature	0	0	2	4		i ∭ NUT	lonfoo	d-cor	tact surfaces clean		0	0	1
3	2	0			property cooked f	for hot holding		0	0	1	4			lot an	d cold	Physical Facilities I water available; adequate pressure			0	2
3	_		<u> </u>		thawing methods eters provided and			0	0	1	_	_	_			stalled; proper backflow devices waste water properly disposed		0	0	2
		OUT				d Identificatio	9n	Ľ		<u> </u>						es: properly constructed, supplied, cleane	đ		ŏ	1
3	5	0	Food	i prog	erly labeled; origin	nal container; rec	quired records available	0	0	1	5	2	•	Sarbaş	e/refi	use properly disposed; facilities maintaine	d	0	0	1
		OUT				of Feed Conta	amination				-					lities installed, maintained, and clean		0	0	1
3	-		-		dents, and anima			•	0	2	Ľ	-	-	vdequa	ste ve	ntilation and lighting; designated areas us	ed	0	0	1
3	_					aring food prepar	ration, storage & display		0	1			TUK			Administrative Items				
3	-	-			cleanliness oths: properly used	d and stored		0	0	1						nit posted inspection posted			0	0
4	-	0	Was	<u> </u>	ruits and vegetabl	les			0				_			Compliance Status				WT
4	_		In-us		nsils; properly sto				0			7				Non-Smokers Protection / with TN Non-Smoker Protection Act	wet .	X	0	
4					equipment and line a/single-service an		red, dried, handled tored, used		0		5	8 9				ducts offered for sale oducts are sold, NSPA survey completed		0	0	0
_	4				ed properly				ŏ		Ľ							<u> </u>		
																Repeated violation of an identical risk factor e. You are required to post the food service e				
man	ner a	nd po	st the	most	recent inspection re	port in a conspicu		e right to r	eque							lling a written request with the Commissioner				
	<				6			0/24/2		3			(e.C		50		0/2	N	2002
Signature of Person In Charge				5, 24, 2	Date Signature d					∕∿-) -		10/24/2023 Date							

	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodser	vice ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department	RDA 629
(19220) (1001-0-10)	Please call () 4232098110 to sign-up for a class.	10000

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Formosa Establishment Number #: 605249329

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 Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment Temperature	-					
Description	Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit

Observed Violations	_
Total # 5 Repeated # ()	
Repeated # ()	
31:	
41:	
47:	
53:	
54:	
111Oan name at the and of this document for any violations that could not be disclosed in this same.	

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Establishment Information

Establishment Name: Formosa

Establishment Number : 605249329

Comments/Other Observations	
D: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9	
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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: Formosa

Establishment Number: 605249329

Comments/Other Observations (cont'd)

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

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SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments