TENNESSEE DEPARTMENT OF HEALTH

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							DN REPORT	SCO	RE							
Establishment Name			t Nar		Sweet Melissa's Permanent O Mobile							R Permanent O Mobile	9		7					
	ress				1966 North	point Blvd Su	uite 126				_	Тур	xe of E	Establi	ishme	O Temporary O Seasonal	J			
City					Hixson			02	2:5	QF	PM	A	M/P	м ті	me ou	t 03:15: PM AM/PM				
Insc	ectio	n Da	rte	(02/10/20	23 Establishmen	60525067	3			Emba	rgoe	d 0)						
			spect		ORoutine	御 Follow-up	O Complaint			_	elimin				Cor	nsultation/Other				
	Cab				01	\$22	03			04				Er	ilou.	up Required O Yes 🕱 No	Number of S	aats	54	4
15.00	000	-	isk i	acto	ors are food pre	paration practice	and employee		vior	3 m				repo	ortec	to the Centers for Disease Control a	and Prevent		_	-
				as c	ontributing fac			_								control measures to prevent illness (or injury.			
		(11	uric des	algnat	ed compliance stat											INTERVENTIONS ach item as applicable. Deduct points for catego	ory or subcate	9057.)		
IN	⊨in co	mpīi	ance		OUT=not in complia		le NO=not observe				0S=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the sam				
		our	NA	110	Com	pliance Status		cos	R	WT	E					Compliance Status Cooking and Reheating of Time/Tem		cos	R	WT
	_	OUT	NA	NO	Person in charge	Supervision present, demonstrate	s knowledge, and					IN	ουτ	NA	NO	Control For Safety (TCS) Food				
1		0	NA	110	performs duties		÷.	0	0	5	16 17	0	0			Proper cooking time and temperatures		0	2	5
2	X		NA		Management and	Employee Health food employee aware		0	0		"		0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, an	d Time as	0	0	
		0			Proper use of rest	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
	_	_	NA			od Hygienic Pract						×	0		_	Proper cooling time and temperature		0	0	
4	X	응				ting, drinking, or toba reyes, nose, and mo		8	8	5		No.	8	0	0	Proper hot holding temperatures Proper cold holding temperatures		00	00	
	IN	OUT	NA	NO	Prevent	ing Contamination						22			0	Proper date marking and disposition		Õ	Õ	5
	×	0			Hands clean and p No bare hand con	properly washed tact with ready-to-eat	foods or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures a	nd records	0	0	
7	×	0	0	0	alternate procedur	res followed		0	0			IN	OUT	NA	NO	Consumer Advisory				
	N IN		NA		Handwashing sink	s properly supplied a Approved Source		0	0	2	23	\mathbb{X}	0	0		Consumer advisory provided for raw and und food	ercooked	0	0	4
	黨		_			m approved source			0			IN	OUT	NA	NO	Highly Susceptible Population	19		_	
10	0	8	0	×	Food received at p Food in good cond	proper temperature dition, safe, and unad	ulterated	8	8	5	24	0	0	22		Pasteurized foods used; prohibited foods not	ods used; prohibited foods not offered		0	5
	_	ō	×	0	Required records	available: shell stock		ō	ō		H	IN	OUT	NA	NO	Chemicals			_	
H	IN	OUT	NA	NO	destruction Prote	ction from Contam	Ination	-	-	-	25	0	0	25		Food additives: approved and properly used		0	0	
	2				Food separated an		101 A	_	0		26	窯	0		·	Toxic substances properly identified, stored, it		Ō	0	5
	×	0	0			of unsafe food, return		0	0	5		IN	OUT	-	NO	Conformance with Approved Proce Compliance with variance, specialized proces				
15	黛	0			served	er unsure roca, recar		0	0	2	27	0	0	黨		HACCP plan	ang anna	0	0	5
				Goo	d Retail Practic	ces are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects int	to foods.			
											L PR			5						
				00	F=not in compliance Com	pliance Status	COS=come		R		; inspe	ction				R-repeat (violation of the same con Compliance Status		COS	R	WT
_	_	OUT				Food and Water		_					UT			Utensils and Equipment				
	8 9				d eggs used when ice from approved			0	0	2	4	5				nfood-contact surfaces cleanable, properly de and used	isigned,	0	0	1
3				nce o		ized processing meth mperature Control		0	0	1	4	5 (o v	Varew	ashin	g facilities, installed, maintained, used, test str	rips	0	0	1
	-		_	er coo		t; adequate equipmen		0			47	, t ,	0 1	lonfoo	d-cor	tact surfaces clean		0	0	1
	1	565	contr	ol				-	0	2		_	UT			Physical Facilities				
_	2 3				properly cooked for thawing methods u			8	8	1	41	_	-			water available; adequate pressure talled; proper backflow devices		8	8	2
	4				eters provided and			ŏ	ō	1	50	_	_			waste water properly disposed		0	0	2
	_	OUT			Fee	didentification					5	_	0 1	oilet fa	acilitie	s: properly constructed, supplied, cleaned		0	0	1
3	5		Food	prop		al container; required		0	0	1	53		-	-	·	use properly disposed; facilities maintained		0	0	1
	_	OUT				of Feed Contamina	tion				53	_	-			ities installed, maintained, and clean		0	0	1
3	6	0	Insec	ts, ro	dents, and animals	s not present		0	0	2	54	•	0 A	vdequa	ste ve	ntilation and lighting; designated areas used		0	0	1
	7				tion prevented dur leanliness	ing food preparation,	storage & display	0	0	1	54		ит О () mont	nere	Administrative Items		0	0	
	9				ths; properly used	and stored		0	0	1	54		_		-	inspection posted		0	0	0
4	0		_	hing fr	ruits and vegetable				0							Compliance Status		YES	NO	WT
4		OUT		e uter	Prope nsils; properly store	r Use of Utensils Id		0	0	1	57	-	- 0	Somoli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		25	01	
4	2	0	Uten	sils, e	quipment and liner	ns; properly stored, dr		0	0	1	58	5	T	obacc	o pro	ducts offered for sale		0	0	0
_	3 4				/single-service arti ed properly	cles; properly stored,	used		8		55	9	lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
						tems within ten (10) de-	a may result in susper				service		abilitative	ment or	ermit	Repeated violation of an identical risk factor may	result in rever	ation	of we	a food
																e. You are required to post the food service establ				

anner and post the most recent inspection report in a conspicuous manner. You have the right to requer port. T.C.A. section, 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. within ten (10) days of the date of thi

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(and 02/10/2023 onmental Health Specialist

Signature of Person In Charge

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02/10/2023	
Date	Signature of Enviro

 Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	RDA 629	
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Sweet Melissa's Establishment Number #: [605250673]

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.	
amoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature						
Decoription	Temperature (Fahrenheit)					

escription	State of Food	Temperature (Fahrenheit)		

Observed Violations								
otal# 2								
otal # 2 epeated # 0								
1:								
7:								

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Establishment Information

Establishment Name: Sweet Melissa's Establishment Number : 605250673

Comments/Other Observations	
D: L: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 6: 7: 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: Sweet Melissa's

Establishment Number : 605250673

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments