TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

8			S. S. S.		Aubrey's 6									O Fermer's Market Food Unit	C		
Activess 496 Northgate Mall Dr.					Type of Establishment O Mobile												
						5 F	O Temporary O Seasonal PM AM / PM Time out 01:45; PM AM / PM										
City		_			10/19/2023 Establishment # 60525777					-			me o	ut <u>01:45; PIVI_</u> AM / PM			
		of In	ite spect		Routine OFollow-up OComplain			- 0 Pro		-			0.00	nsultation/Other			
		egon		0011	01 122 03			04		ary				up Required O Yes 🕅 No Number of S	Seats	22	5
10.00	001	-	isk I		ors are food preparation practices and employee		vior	8 mo				rep	orte	d to the Centers for Disease Control and Prever		_	-
				as c	ontributing factors in foodborne illness outbreal FOODBORNE ILLNESS R		_										
				algnat	ted compliance status (IN, OUT, NA, NO) for each numbered ite	m. For		mark	M 0U	π, .	ark Co	38 or P	t for e	each item as applicable. Deduct points for category or subcat)	
IN	un c	ompili	ance	_	OUT=not in compliance NA=not applicable NO=not observ Compliance Status		R			recte	d on-s	ne dur	ing int	spection Rerepeat (violation of the same code provis Compliance Status		R	WT
\rightarrow	_		NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	×	0	NA	10	performs duties Employee Health	0	0	5		窟 0	8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	2	5
2	X	0	nu4	NO	Management and food employee awareness, reporting	_	0	5	<i>"</i>	IN	олт		NO	Cooling and Holding, Date Marking, and Time as		-	
_	2	0	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	<u> </u>	12	1	0	0		Public Health Centrel Proper cooling time and temperature	0		
4	X	0	nu-	0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	X	0	0	-	Proper hot holding temperatures	0	0	
	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands		0	-		10	8	8	0	Proper cold holding temperatures Proper date marking and disposition	00	8	5
_	皇鼠	0	0		Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
		0	•		alternate procedures followed Handwashing sinks properly supplied and accessible		6	2	-	IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
	IN 悹	out O	NA	NO	Approved Source Food obtained from approved source	0		_	23	×	OUT	-	NO	food Highly Susceptible Populations	-	9	-
10 11	0	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated		0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ō	×	0	Required records available: shell stock tags, parasite destruction	ŏ	ŏ		Н	IN	OUT	NA	NO	Chemicals			
				NO	Protection from Contamination				25	0	0	X]	Food additives: approved and properly used	0	0	5
13 14	足区	00	0		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	0	5	26	IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
		-		Goo		ontro			duc				geni				
		-		Goo	d Retail Practices are preventive measures to c		l the			tion	of p	atho	gen				
					d Retail Practices are preventive measures to c T=not in compliance COS=com	COC ected o	i the DD R	intro arAl during	. PR	tion ACT	of p	atho	gen		cos	R	WT
		OUT	_	00	d Retail Practices are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water	ected o COS	I the Doll 1 n-site R	art. during WT	inspe	tion AG	of p (CES	atho		s, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment			WT
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	nor de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish washer Sani bucket	Heat Qa	200	163					

Equipment l'emperature						
Decoription		Temperature (Fahrenheit)				
Walk in coole	r	40				
Reach in coc	ler	40				

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Catfish RIn	Cold Holding	39		
Wh gravy	Hot Holding	160		
Chili	Hot Holding	153		
Pimiento cheese	Cold Holding	39		
Raw chicken	Cold Holding	39		
Raw salmon	Cold Holding	38		
Cod	Cooking	167		
Marinara	Cold Holding	38		
Fried chicken	Cooking	204		
Grilled chicken	Cooking	177		
Burger	Cooking	163		
Baked potato	Hot Holding	200		
Sliced tomatoes	Cold Holding	40		
Chopped tomatoes	Cold Holding	39		
R in chopped zucchini	Cold Holding	38		

Observed Violations	
Total # 1	
Repeated # 0	
47: Ice machine has build up above door and inside machine	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and illnesses.

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: Proper handwashing frequency and methods were 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: Food is obtained from an 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: Trained staff on maintaining sanitizer bucket levels.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Multiple adequate cooking temps taken.
- 17: Discussed proper reheating
- 18: Multiple adequate cooling temps
- 19: Multiple adequate hot holding temps observed
- 20: Multiple adequate cold holding temps 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: On menu with reminder mark
- 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:
- 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: 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								
Food	Source:	US Foods						
Water	Source:	Public						
	Source:							
	Source:							
	Source:							
		Water Source: Source: Source:						

Additional Comments