TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	1000		A.	1														-		
Est	abis	hmen	t Nar		Bonfire											O Farmer's Market Food Unit	38			
	iress				630 S. Mt. J	uliet Rd Ste 3	30				_	Тур	be of	Establi	ishme	O Temporary O Seasonal				
City					Mount Juliet		Time in	12	2:4	2 F	M	A	M/P	мті	me o	ut 12:58: PM AM / PM				
		on Da	te		08/16/202	21_Establishment#					Emba	_								
			ispec		ORoutine	授 Follow-up	O Complaint			- O Pr			-) Cor	nsultation/Other				
		egon			01	80/2	03			04				Fo	ollow-	up Required O Yes 窥 No Nur	nber of Sea	ts	135	5
														y repo	ortec	to the Centers for Disease Control and control measures to prevent illness or in	Preventio			
				45 0	out maning fact											INTERVENTIONS	jery.			
				algna		IN, OUT, HA, HO) for	each numbered Item	n. For		mark	ed 01	л, н	ark C	OS or P	t for e	ach item as applicable. Deduct points for category o				
	Pinc	ompli	ance	_		ce NA=not applicable liance Status	NO=not observe	cos	R		5=00	mecte	d on-t	ste dun	ng ins	spection R=repeat (violation of the same co Compliance Status			R	WT
			NA	NO	Desses is shares of	Supervision	mouladay, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Tempera Control For Safety (TCS) Foods	ture			
1	83	0		110	performs duties	Employee Health	nowledge, and	0	0	5		12 0	8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	- 9	3	읽	5
	X	0	NA	NO	Management and fe	cod employee awaren	ess; reporting	0	0		"	IN	001	O NA		Cooling and Holding, Date Marking, and Ti		<u> </u>		
3	2	0	NA	NO	Proper use of restri	ction and exclusion d Hygienic Practice		0	0	ů	48					a Public Health Centrel Proper cooling time and temperature	$ \rightarrow$	51	_	
4	X	0	NA	0	Proper eating, tasti	ng, drinking, or tobacco	o use	0	0	5	19	0	0	0		Proper hot holding temperatures			0	
		OUT	NA	NO	Preventio	eyes, nose, and mouth ng Contamination b		0	0	-		25	8	8	0	Proper cold holding temperatures Proper date marking and disposition		3	응	5
6 7	直截	0	0	0	Hands clean and pr No bare hand contain	roperly washed act with ready-to-eat fo	ods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedures and re	cords (o (0	
1 ° 1	a X		0	0	alternate procedure Handwashing sinks	s followed properly supplied and	accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and underco	sked ,	Ť	_	
	IN	OUT	NA	NO	Food obtained from	Approved Source			0	_	23	O	0	NA NA	NO	food		<u>ا</u> د	이	4
10	0 X	0	0	8	Food received at pr		onted	0	0	5	24		0	88		Pasteurized foods used; prohibited foods not offer	ed (5	0	5
12	0	0	x	0	Required records a	vailable: shell stock ta		6	ō	Ť	F	IN	OUT	NA	NO	Chemicals		_	-	
H	IN			NO		tion from Contamin	ation				25	0	0	X		Food additives: approved and properly used		2	्रा	5
13 14	夏ば	00	0		Food separated and Food-contact surface	d protected ces: cleaned and sanit	zed		0		26	民 IN	0 001	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedur		5	0	
15	X	0			Proper disposition of served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	冥		Compliance with variance, specialized process, an HACCP plan	d (2	0	5
			_	Goo	d Retail Practic	es are preventive	measures to co	atro	l the	intr	oduz	tion	of a	atho		s, chemicals, and physical objects into fo	ode	_	-	
				_				GOO								i energiane and historia estecta uno re				
				ou	T=not in compliance Comp	liance Status	COS=corre		n-site	during						R-repeat (violation of the same code pro Compliance Status		osi	R	WT
		OUT			Safe F	ood and Water						0	UT			Utensils and Equipment				
	8				ed eggs used where lice from approved			8	0	2	4	5 3				procession of the surfaces cleanable, properly designed and used	^{ia,} (>	0	1
	0		Varia		obtained for specializ	ed processing method	is .	ŏ	ŏ	ĩ	4	6	- F			g facilities, installed, maintained, used, test strips		5	0	1
3	11	0	Prop			adequate equipment f	or temperature	0	0	2	4			Vonfoo	d-cor	ntact surfaces clean	- 0	2	0	1
	2	-	cont Plan		properly cooked for	hot holding		0		1	4		NUT K	lot and	d cold	Physical Facilities f water available; adequate pressure		510	oT	2
	3	_			thawing methods us			0	0	1	4	9	OF			stalled; proper backflow devices		o (
3	4	SK OUT		mome	eters provided and a	courate Identification		0	0	1	5		-			i waste water properly disposed es: properly constructed, supplied, cleaned				2
3	5	0	_	i prop		container; required re	cords available	0	0	1	5	_	_			use properly disposed; facilities maintained			<u></u>	1
		OUT				f Food Contaminati				_	5		-	-	-	lities installed, maintained, and clean		-	0	1
3	6	×	Inse	cts, ro	dents, and animals	not present		0	0	2	5	4	0 /	Adequa	ste ve	entilation and lighting; designated areas used	0	2	0	1
3	7	X	Cont	tamina	ation prevented durin	ng food preparation, st	orage & display	0	0	1		0	υт			Administrative Items				
_	8 9		-		leanliness	nd stored		0	0	1						nit posted inspection posted			읽	0
	9			<u> </u>	ths; properly used a ruits and vegetables			6	00	1	F	0 ·		AOST LE	cent	Compliance Status				WT
		OUT				Use of Utensils		-	_							Non-Smokers Protection Act				
	1				nsils; properly stored	d x; properly stored, dried	t handlad		8		5					with TN Non-Smoker Protection Act ducts offered for sale		5		0
4	3 4	0	Sing	le-use		les; properly stored, us		0	0	1	5	š				roducts are sold, NSPA survey completed		5		Ŭ
						me within ten (10) dawn :	nav result in susper		0		eerde		abili dhe	ment n	erreit.	Repeated violation of an identical risk factor may resul	t in respecti			· 60.00
serv	ice e	stablis	shme	t perm	nit. Items identified as	constituting imminent he	with hazards shall b	e corre	cted i	mmed	iately	or op	eratio	ns shal	l ceas	e. You are required to post the food service establishm fling a written request with the Commissioner within ten	ent permit in	a co	nspie	cuous
repo	t, T	C.A.	sectio	A	14-703, 68-14-706, 68-1	4-708, 68-14-709, 68-14-71							1	Λ	61	1				
_				1-	Int		08/1	L6/2	022	L	_	Δ	Fr	Å)	Ve	POTA	08	/16	5/2	021
Sig	natu	re of	Pers	ion In	Charge				[Date	Si	, nati	ire of	Envir	onme	ental Health Specialist				Date
_							-								_	ealth/article/eh-foodservice				
PH	2267	(Rev.	6-15)			training classe						onth	at the	cou	anty health department.			RD	A 629

7 (Rev. 6-15)	Free food safety training class	RDA		
(Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	nde i

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bonfire Establishment Number #: 605244396

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)

Equipment Temperature							
Description	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature (Fahrenheit

served Violations
eated # 0
ee page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bonfire Establishment Number: 605244396

Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: Hand sink is now working 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
1.	
2.	
3:	
4:	
5:	
6:	
7:	
8: Hand sink is now working	
9:	
10:	
11:	
12:	
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14. 15 [.]	
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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: Bonfire

Establishment Number: 605244396

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bonfire Establishment Number #. 605244396

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments