TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	100	14.	and the second		Drovinolo Italian Dootr									O Farmer's Market Food Unit		1	
Establishment Name						_	Тур	xe of l	Establ	ishme	Farmer's Market Food Unit @ Permanent O Mobile						
Address 5084 S. Terrace Rd.					<u> </u>	_					O Temporary O Seasonal		-				
						L:0						me o	ut 02:00; PM AM / PM				
Ins	pecti	on Da	ate		10/12/2022 Establishment # 6050176	29		_	Emba	irgoe	d 0						
Pur	pose	of In	spec	tion	Routine O Follow-up O Complain	t		O Pr	limin	ary		c	Co	nsuitation/Other			
Ris	k Ca	tegor			O1 X2 O3			O 4	_					up Required O Yes 🕄 No Number of S		25	6
L		_			ors are food preparation practices and employed contributing factors in foodborne illness outbrea										tion		
				-	FOODBORNE ILLNESS R ted compliance status (IH, OUT, HA, HO) for each numbered ht												
18	ŧ⊨in o	ompli			OUT=not in compliance NA=not applicable NO=not obser									spection R=repeat (violation of the same code provisi		<u> </u>	
F	IN	OUT	NA	NO	Compliance Status	cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	IN E	001	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA	NO	Control For Safety (TCS) Foods			
-			NA	NO	performs duties Employee Health	10	0	0		0	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
	Ř				Management and food employee awareness; reporting	_	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	SK IN	O OUT	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0		18	0	0	0	<u>53</u>	Public Health Control Proper cooling time and temperature	0	ο	
4		0		0	Proper eating, tasting, drinking, or tobacco use	8	8	5	19	0 24	00			Proper hot holding temperatures	0	0	
	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth Proventing Centamination by Hands					**		ŏ	0	Proper cold holding temperatures Proper date marking and disposition	00	ŏ	5
6 7	直截	0 0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
· .	100	-	-		alternate procedures followed Handwashing sinks properly supplied and accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN 家	OUT	NA	NO	Approved Source Food obtained from approved source		0	-	23	× IN	O TUO	O NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	122	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24		0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11	<u>米</u>	0	24	0	Required records available: shell stock tags, parasite	0	0	ľ	H	IN	OUT	-	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination		-		25	0	0	X	-	Food additives: approved and properly used	0	0	5
		0			Food separated and protected Food-contact surfaces: cleaned and sanitized		8	4	26	<u>宗</u> IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
	5	-	-			- -											
15	X	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	12		Compliance with variance, specialized process, and	0	0	5
15	黛	0			served		0	2				黨		HACCP plan	0	0	5
15	寞	0				ontro	O I the	2 intr	oduc	tion	of p	atho	geni	HACCP plan	0	0	5
15	奠	0		Goo	served	contro GOC	O I the	2 intr	oduc	tion ACT	of p	atho	gena	HACCP plan	0	0	5
15	2	0		Goo	d Retail Practices are preventive measures to o Trinot in compliance COS=cor Compliance Status	contro GOC	O I the	2 intr	oduc	tion AG1 ction	of p IICE	atho	geni	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
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			Past Wate Varia	Goo OU teurize er and	served d Retail Practices are preventive measures to c Trent in compliance COS=cor Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods	ected c COS	O I the n-site	2 arA during WT	pduc Inspe	tion ction 5 }	of p ICES जा	ood a	nd no	HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	cos	R	WT
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PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Provino's Italian Restr Establishment Number # 605017629

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 wenty-one (21) years of age or older.	
se-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.	
Sarage type doors in non-enclosed areas are not completely open.	
fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	1
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	<u> </u>
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish Machine	Chlorine	100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below. Product temperatures taken from					

Decoription	State of Food	Temperature (Fahrenheit)
Scallops	Cold Holding	38
Chicken (cooling drawer)	Cold Holding	40
Fish (reach in)	Cold Holding	40
Shrimp	Cold Holding	41
Cut Leafy Greens	Cold Holding	40
Chicken	Cold Holding	41
Meatballs	Cold Holding	39

Total # 5 Repeated # 0

45: Door gaskets in poor repair on low boy unit on cookline.

47: Non-food contact surfaces dirty on cookline.

49: Adequate air gap no provided on ice cream dipper well. Inlet dropped below flood level rim of dipper well.

52: Large amounts f trash/debris/garbage on ground outside in receiving and refuse area. Remove trash/debris to reduce insect and vermin activity.

53: Floors dirty behind/underneath equipment on cookline.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Provino's Italian Restr

Establishment Number : 605017629

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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: (IN): Observed employees washing hands as needed.

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: (IN): Food products obtained from approved sources.
- 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: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.

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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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: (IN) Establishment does not allow smoking inside facility.

58: (IN): Tobacco products not sold at establishment.

***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: Provino's Italian Restr Establishment Number : 605017629

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Provino's Italian Restr

Establishment Number # 605017629

Approved sources noted
Public

Additional Comments