TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Description: Description:<		Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																										
Not marked Other sources Description Desc		FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																										
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18 0 Proper disposition of unsafe food, returned food not rei- served 0	13 3	3	0	0			separa	ated ar	nd prot	tected				_			2	5 😥		>			Toxic substances properly identified, sto	red, used			5	
Good Ratal Practices are preventive measures to control the introduction of pathagens, chemicals, and physical objects into foods. Coop lar/LIP/LOTICES Notion on ongines Code-corrected on seled during mage/on R-repert (validation of the same code provincion) OUT- not normalines Code-corrected on seled during mage/on R-repert (validation of the same code provincion) OUT- food and infordo-contact suffaces cleanable, properly designed, or						Prop	er disp							-			2	-	-	_	_		Compliance with variance, specialized p		0	0	5	
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28 0 Water and los from approved source 0 0 1 30 0 Varance obtained for specializing methods 0 1 31 0 Proper cooling methods used, adequate equipment for temperature 0 0 1 32 0 Plant food property cooked for hot holding 0 1 1 0 Norhood-contract surfaces clean 0 0 1 32 0 Plant food property cooked for hot holding 0 0 1 1 0 Norhood-contract surfaces clean 0 0 1 33 0 Approved thawing methods used 0 0 1 1 0 Norhood-contract surfaces clean 0 0 2 34 0 Thermometers provided and accurate 0 0 1 1 0 0 1 1 0 0 1 1 0 0 1 1 0 1 1 1 0 0 1 1 1 0 1 1 0 1 1 1 0 1 1	28			Past	AUT 24	ed eac					ater			0		1	E			Eco	d an	dino		dv designed		- 1		
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34 O Thermometers provided and accurate O O 1 35 O Food Identification Image: Constructed supplied, cleaned O 0 1 35 O Food properly labeled, original container, required records available O 0 1 36 O Insects, rodents, and animals not present O O 1 37 O Contamination prevented during food preparation, storage & display O 1 38 O Personal cleanliness O O 1 38 O Personal cleanliness, properly used and stored O O 1 40 O Washing fruts, equipment and linens; properly stored, dired, handled O 0 1 41 O In-use utensity, properly stored, used O O 1 1 44 O Single-use/single-service articles; properly stored, used O O 1 1 44 O In-use utensity, properly stored, used O O 1 1 1 1 1 1 0 0 0 0<	_	_								olding																		
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42 0 Utensils, equipment and linens; properly stored, dried, handled 0 0 1 43 0 Single-use/single-service articles; properly stored, used 0 0 1 0	41			In-us	e ute	nsils;				of Ute	nsils			0	0	1		57	-	Con	nplia	nce		Act	26	o	_	
44 0 Gloves used properly 0 0 1 Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violations of an identical risk factor may result in revocation of your food service establishment permit. These identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspections report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-293, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329. 03/14/2023 Signature of Person In Charge Date Signature of Environmental Health Specialist Date		1	0	Uten	sils, e	quipn	nent an	d liner	ns; pro	perly str	ored, di	hed, ha	indled	0	0	1		58							0	0	0	
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Signature of Person In Charge Date Signature of Environmental Health Specialist Date	(023																	
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PH-2267 (Rev. 6-15)	Free food safety training cla Please call (isses are available each mor) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Volcano Express Establishment Number # 605317768

ISPA Survey – To be completed if #57 is "No"	
ope-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.	
ge-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.	
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)								
Triple sink	QA	200									

Equipment Temperature	
Description	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Volcano Express

Establishment Number : 605317768

Comments/Other Observations

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

- 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: Proper handwashing 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 obtained from approved source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: Proper cold holding temperatures observed.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: Consumer advisory located.
- 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:
- 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: Volcano Express

Establishment Number : 605317768

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Volcano Express Establishment Number #. 605317768

Sources		
Source Type:	Source:	

Additional Comments