TENNESSEE DEPARTMENT OF HEALTH ----____ . _ _ _ _ _ _ _

SCORE

1	AGRIC	1	1		FOOD SERVIC	E ESTA	BL	SH	ME	N1		151	PEC	ТЮ	ON REPORT			
- W		111 A	19													_	_	
Fetz	whist	imen	er t Nar		Central Park										O Farmer's Market Food Unit	C		
					5119 Hixson Pike					_	Тур	xe of E	Establi	shme				
Add	ress						00	. 1							O Temporary O Seasonal			
City	ity Hixson Time in				<u>. T</u>	b P	'IVI	_ AJ	M / PI	M Tir	me ou	ut 02:55: PM AM / PM						
Insp	ectio	n Da	rte		08/02/2021 Establishment # 6	05174029	9			Emba	rgoe	d 0)					
Pun	oose	of In	spect		Routine O Follow-up	O Complaint			O Pre			_		Cor	nsuitation/Other			
						_					,						0	
ROSA	Cat	egor, R			O1 X2	O3 employee	-		04	at co		nonly			up Required O Yes 🙀 No Number of S 1 to the Centers for Disease Control and Preven		<u> </u>	
															control measures to prevent illness or injury.			
															INTERVENTIONS			
				elgnet				Benn							ach item as applicable. Deduct points for category or subcat)	
IN	Fin ci	ompli	ance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	cos	R		S=cor	recte	d on-s	ite dun	ng ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	оит	NA	NO	Supervision			_			IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature		_	
1	展	0			Person in charge present, demonstrates know	/iedge, and	0	0	5						Control For Safety (TCS) Foods	_		
H			NA	NO	Employee Health		-		-		<u>爲</u> 0	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	X				Management and food employee awareness:	reporting	0		5	-	IN	олт		NO	Cooling and Holding, Date Marking, and Time as	-		
3	黨	0			Proper use of restriction and exclusion		0	0	<u> </u>					NO	a Public Health Control			
	_		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		~		_		区区	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	X	ŏ			No discharge from eyes, nose, and mouth	9	0	ŏ	5	20		0	ŏ		Proper cold holding temperatures	0	ŏ	
	IN	OUT	NA	NO	Preventing Contamination by H	ands					X		ŏ		Proper date marking and disposition	ŏ	õ	9
		0		0	Hands clean and properly washed	ar an er a d	0			22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	8	0	0	0	No bare hand contact with ready-to-eat foods alternate procedures followed	or approved	0	0	°		IN	OUT		NO	Consumer Advisory		_	
8	X	0			Handwashing sinks properly supplied and acc	essible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked	0	0	4
			NA	NO	Approved Source		_		_			OUT		110	food Highly Susceptible Populations	-	-	
3		0	0	-	Food obtained from approved source Food received at proper temperature		0		- 1		IN		_	NO				
11	×	ŏ		~	Food in good condition, safe, and unadulterate		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, p destruction	arasite	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contaminatio	m					0		X		Food additives: approved and properly used	0	8	
13	2	0	0		Food separated and protected			0		26	×	0			Toxic substances properly identified, stored, used	0	0	<u> </u>
\rightarrow		0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned foo			0	-		IN	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	_		
15	2	0			served	ATTOLIC.	0	0	2	27	0	0	×		HACCP plan	0	0	5
				600	d Retail Practices are preventive me							-		gens	s, chemicals, and physical objects into foods.			
				-011	T=not in compliance	COS=correc			1.1				3		R-repeat (violation of the same code provision)			
					Compliance Status	COG-COTE		R		Ē	0.001				Compliance Status	COS	R	WT
	_	OUT			Safe Food and Water						_	UT			Utensils and Equipment			
2	8				ed eggs used where required lice from approved source		~	0	1	4	5 8				infood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0	0	Varia		obtained for specialized processing methods		ŏ	ŏ	1	4		-			g facilities, installed, maintained, used, test strips	0	0	1
_	_	OUT	_		Food Temperature Control				_	47		_			ntact surfaces clean	0	0	
3	1	0	contr		oling methods used; adequate equipment for te	mperature	0	0	2	4	_	UT	omoo	arcor	Physical Facilities	0	-	1
3	2	0			properly cooked for hot holding		0	0	1	44			lot and	l cold	water available; adequate pressure	0	0	2
_	3				thawing methods used		0	0	1	4	_				stalled; proper backflow devices		0	2
3	4	O OUT		mome	eters provided and accurate Food Identification		0	0	1	50	_	-			waste water properly disposed	0	0	2
	_						_			5	_				es: properly constructed, supplied, cleaned			1
3	5	0	F000	1 prop	erly labeled; original container; required record	s available	0	0	1	53		_	-		use properly disposed; facilities maintained	0	0	1
_	_	OUT			Prevention of Feed Contamination					5	_				lities installed, maintained, and clean		0	1
3	6	0	Insec	ts, ro	dents, and animals not present		0	0	2	54	•	0 A	dequa	de ve	entilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented during food preparation, storag	e & display	0	0	1		0	UT			Administrative Items			
3	8	0	Pers	onal c	leanliness		0	0	1	50	5 (0 0	urrent	pern	nit posted	0	0	
3	9	Ó	Wipir	ng clo	ths; properly used and stored		0	0	1	54	_				inspection posted	0	0	0
4	0			hing f	ruits and vegetables		0	0	1						Compliance Status	YES	NO	WT
4	_	OUT		e ute	Proper Use of Utensils nsils; properly stored		0	0	1	57	-	- 0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, ha	indled	0	0	1	53	5	T	obacc	o pro	ducts offered for sale	0	0	0
4		0	Singl	e-use	single-service articles; properly stored, used		0	2	1	5	9]	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
-4	4	0	000	es US	ed 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. Items 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 inspection 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 (8-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-320.

	08/02/2021	alit	08/02/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

**** Additional food safety information can be found on our v	vebsite, http://tn.gov/health/article/eh-foodservice ****
Erection food cofety training electors are available a	ask month at the sound, bealth department

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA		
(Net. 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: Central Park Establishment Number # 605174029

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
3 sink	Chlorine	100	
Sani bucket	Chlorine	50	

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Decoription	State of Food	Temperature (Fahrenheit)	
Slaw	Cold Holding	37	
Chicken	Cooling	49	
Chicken	Hot Holding	150	
Cut toms	Cold Holding	39	
Cut toms	Cold Holding	39	
Chili	Cold Holding	37	
Burger	Hot Holding	155	

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Central Park

Establishment Number : 605174029

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: Observed handwashing

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: Approved

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

- 12: (NÁ) 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: See recorded food temperatures
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling small amounts of food in lower part of cooler. Food cooling in appropriate time.
- 19: See recorded food temperatures
- 20: See recorded food temperatures
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Central Park

Establishment Number : 605174029

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Central Park

Establishment Number # 605174029

Sources				
Source Type:	Water	Source:	Tnam	
Source Type:	Food	Source:	Us foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments