TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD SERVICE ESTA	BL	SH	M	EN	ΓΙ	NS	PEC	TIC	S S S S S S S S S S S S S S S S S S S	CORE		
No.			C.I.I											O Fermer's Market Food Unit			
Establishment Name		Sweet Melissa's	Type of Establishment O Fermer's Merket Food Unit O Mobile									5					
Address 1966 Northpoint Blvd Suite 126							.,,	peror	25000	ann,	O Temporary O Seasonal						
City					Hixson Time in	01	.:0	0 F	PM	_ ^	M/F	M Ti	me ou	аt <u>01:40</u> : <u>PM</u> АМ / РМ			
Insp	ectic	n Da	ate		07/06/2022 Establishment # 605250673	3		_	Emba	argoe	ed ()					
Puŋ	oose	of In	spec	tion	Routine O Follow-up O Complaint			O Pr	elimir	ary		c	Cor	suitation/Other			
Risi	Cat				O1 第2 O3			O 4						up Required O Yes 🗱 No Number			14
		R	isk I	as c	ors are food preparation practices and employee I ontributing factors in foodborne illness outbreaks	beha s. P	vior ublic	s mo ; He	st c aith	omn Inte	rver	y repo tions	are	I to the Centers for Disease Control and Pre control measures to prevent illness or injury	ention		
					FOODBORNE ILLNESS RIS ed compliance status (IH, OUT, HA, HO) for each aumbered Hem	SK F	GT	ors	AND	PU	BLI	C HEA	LTH	INTERVENTIONS			
IN	⊧in c			ang na	OUT=not in compliance NA=not applicable NO=not observe		NG IN					site duri				•)	
_		AUT	NA	-		COS	R	WT	F	_	-			Compliance Status Cooking and Reheating of Time/Temperature	_	R	WT
-	間	001	NUA	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN		T NA	NO	Control For Safety (TCS) Foods			_
'			NA	NO	performs duties Employee Health	•	-	9		0 忘				Proper cocking time and temperatures Proper reheating procedures for hot holding	8	8	5
23	XX	0		_	Management and food employee awareness; reporting Proper use of restriction and exclusion	0	0	5		IN	ou	T NA	NO	Cooling and Holding, Date Marking, and Time	13		
-		-	NA	NO	Good Hygienic Practices	-	-	-	18	0	0	0	X	Public Health Control Proper cooling time and temperature	0	0	
4	邕	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		0		0	×	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X	ŏ	ŏ	0	Proper date marking and disposition	ŏ		1 *
6	直区	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0 0	5	22			0	-	Time as a public health control: procedures and record	s 0	0	
8	200 200		-	<u> </u>	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN X	-	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
	IN 嵐	OUT	NA	NO	Approved Source Food obtained from approved source	0		_	123	IN	00	-	NO	food Highly Susceptible Populations		10	-
10	0	0	0	2	Food received at proper temperature	0	0	5	24	-	0			Pasteurized foods used; prohibited foods not offered	0	0	5
11	送 0	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0 0	°	-	IN	ou	-	NO	Chemicais	-	1-	
	IN	OUT	NA	NO	Protection from Contamination			_	25	0	0	X		Food additives: approved and properly used		0	
	2		0		Food separated and protected Food-contact surfaces: cleaned and sanitized	0	00	4	26	<u>実</u> IN	0	T NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	1°
	ñ	õ	Ŭ	1	Proper disposition of unsafe food, returned food not re-	0	ō	2	27	-	0			Compliance with variance, specialized process, and HACCP plan	0	0	5
				_	served				_						_	-	-
				Goo	d Retail Practices are preventive measures to co						_		gens	, chemicals, and physical objects into foods	•		
				00	Finot in compliance COSI-correc		1-site	during				80		R-repeat (violation of the same code provision	n)		
_	_	OUT		_	Compliance Status Safe Food and Water	COS	R	WT	F		NUT		_	Compliance Status Utensils and Equipment	COS	R	WT
2	8	0	Past		d eggs used where required ice from approved source		8		4		0			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0	0	Varia		btained for specialized processing methods	ŏ	00	1		6	-			g facilities, installed, maintained, used, test strips	-	6	1
	_	OUT	_	er co	Food Temperature Control ling methods used; adequate equipment for temperature	0			4	7	_			tact surfaces clean	0	0	1
3		8	cont	lon	properly cocked for hot holding	0	0	2		_	NUT	int one	t cold	Physical Facilities water available; adequate pressure	-	10	2
3	3	0	Appr	oved	thawing methods used	Õ	0	1	4	9	0	Plumbir	ng ins	talled; proper backflow devices	0	0	2
3	-	O OUT		mom	Provided and accurate Food Identification	0	0	1			-			waste water properly disposed s: properly constructed, supplied, cleaned	- 8	0	
3	5	0	Food	i prop	erly labeled; original container; required records available	0	0	1	5	_				use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				-	_	-			ities installed, maintained, and clean	0	0	1
3	6	٥	Inse	cts, ro	dents, and animals not present	0	0	2	5	4	0	Adequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	0			tion prevented during food preparation, storage & display	0	0	1			TUC			Administrative Items			
3	-	-			leanliness ths; properly used and stored	0	0	1			<u> </u>	Current Most re	pern cent	nit posted inspection posted	0		0
4	0	0	Was		ruits and vegetables		ŏ		É		- 1			Compliance Status			WT
4	1		In-us		Proper Use of Utensils Isils; properly stored		0			7				Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 23	0	1
4					guipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	00	0		5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	0	00	
_	4	0	Glov	es us	ed properly	0	0	1	_								
serv	ce es	tabli	shmer	st perm	tions of risk factor items within ten (10) days may result in suspen it. Items identified as constituting imminent health hazards shall be	corre	cted i	mmed	iately	or op	eratio	ms shall	ceas	e. You are required to post the food service establishment p	ermit in a	cons	picuous
					recent inspection report in a conspicuous manner. You have the right 4-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71			c a he	aring i	egare	ang t	nis repo	nt by f	sing a written request with the Commissioner within ten (10)	says of t	e dat	e of this
ر	dr.	N	7	f	~~~ 07/0)6/2	022	2		[a /	~	A	A	07/	06/	2022

			-
Signature of	Person	In Charne	
orginatorie or	L CI DOUI	monarge	

Date Signature of Environmental Health Specialist

Date

,	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic	e ****
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.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sweet Melissa's Establishment Number #: 605250673

Warewashing Info	rewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dish machine	Chlorine	100					
Sani bucket	Quat	400					

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature Decoription	State of Food Temperature (Fahrenh				
Cut toms	Cold Holding	39			
Ham	Cold Holding	4			
Ranch	Cold Holding	40			
Milk	Cold Holding	40			
Chili	Cold Holding	40			
Cut toms	Cold Holding	40			
Milk	Cold Holding	39			

Observed Violations

Total # 1

Repeated # ()

31: Cut leafy greens stored on top of make line. All TCS foods should be stored in adequate refrigeration.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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: Hands washed

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: (NO) No raw animal foods cooked during inspection.
- 17: In process of heating up chili and soups. Familiar with 165F reheat temp.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 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
- 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: Sweet Melissa's

Establishment Number : 605250673

Comments/Other Observations (cont'd)

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

Establishment Information

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Establishment Number #: 605250673

Sources						
Source Type:	Food	Source:	Us foods, agi, pfg, wcw			
Source Type:	Water	Source:	HUD			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

Additional Comments