TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

٩	100	1714														7	
Establishment Name Frankies Playhouse Food Service								_	Tvr	be of F	Establ	ishmi	O Fermer's Market Food Unit ant O Mobile		7		
Address 225 E. Market St.									. ,,				O Temporary O Seasonal				
City Lebanon Time in 11:07						7: A	M	A	M/PI	ит	me o	ut 11:52:AM AM/PM					
Inspection Date 02/08/2023 Establishment # 605224278								d 0									
			nspec		Routine O Follow-up O Complaint			O Pr			~ -		0 Co	nsultation/Other			
		itego			O1 122 O3			04		,				up Required O Yes K No Number of S	inate		
	a ce				ors are food preparation practices and employee			a mo				rep	orte	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak						-						
			ark de	elgne	FOODBORNE ILLNESS RJ red compliance status (IK, OUT, HA, HO) for each aumbered that										1906y.	1	
"	N⊨in∢	compi	iance		OUT=not in compliance NA=not applicable NO=not observ		1.0)S=co	recte	d on-s	ite dur	ing int	spection R=repeat (violation of the same code provisi		•	WT
h	IN	our	NA	NO	Compliance Status Supervision	1005	K	WT	H	IN	au	NA	-	Compliance Status Cooking and Reheating of Time/Temperature	cos	ĸ	WI
1	83	0			Person in charge present, demonstrates knowledge, and	0	0	5	10					Control For Safety (TCS) Foods	0	~	
	IN	OUT	NA	NO	Employee Health					凉 0	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	0	5
23		0	-		Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
Ļ	_	_	NA	NO	Good Hygienic Practices	F	0		18	0	0	0	53	Public Health Centrel Proper cooling time and temperature	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0		Proper hot holding temperatures	0	0	
5	义 IN		NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0			22			0	Proper cold holding temperatures Proper date marking and disposition	8	윙	5
6		_		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	0	0	0	黨	Time as a public health control: procedures and records	0	0	
7	×		0	0	alternate procedures followed	0	0			IN	OUT	_	NO	Consumer Advisory			
8	IN	-	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	0	0	簒		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨		0	~	Food obtained from approved source Food received at proper temperature		0			IN	OUT	_	NO	Highly Susceptible Populations			
	X				Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	×	0	<u> </u>		Pasteurized foods used; prohibited foods not offered	0	٥	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT			Chemicals			
13			0	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 武	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	X	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5				NA	NO	Conformance with Approved Procedures	Ť	_	
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Geor	d Retail Practices are preventive measures to c	ontro		late	oduc	tion	of a	atho		chemicals and shusical objects into foods			
					e netali Fractices are preventive measures to c			ETA			_		gena	, chemicala, and physical objects into roots.			
				00	T=not in compliance COS=com	ected o	n-site	during						R-repeat (violation of the same code provision)			
	_	lour	ri		Compliance Status Safe Food and Water	COS	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
	28				d eggs used where required	0	0			_	_		nd no	nfood-contact surfaces cleanable, properly designed,		-	1
	29 30		THE ARE		ing from another and causes	+ ×	1×		4	s i					0	0	
		-	Vari		lice from approved source obtained for specialized processing methods	0	8 0	2	F	-	•	onstru	icted,				4
		001	Vari	ance	bbained for specialized processing methods Food Temperature Control	8	8	2	4	6 (o ≋ v	onstru Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
Ľ	31	-	Vari	er co	btained for specialized processing methods	0	0	2	4	6 () 7 ()		onstru Varew	ashin		0	0	1
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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
1192201 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	104.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frankies Playhouse Food Service Establishment Number #: 605224278

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.	
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.	
Sarage 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)					
Three comp sink	Chlorine							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Black RIC	38
Black RIF	0
Insignia RIF	10
Insignia RIF #2	10

Food Temperature	d Temperature			
Description	State of Food	Temperature (Fahrenheit)		
Milk	Cold Holding	37		
Ground Beef	Cooking	203		
Noodles	Cold Holding	40		
Smoke Sausage	Cold Holding	40		

Observed Violations

Total # 3

Repeated # ()

- 35: Food storage containers in Insignia RIC #2 not labeled
- 42: Utensils stored haphazardly in basket on countertop next to stove
- 46: Drain board missing on right side of three comp sink

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Frankies Playhouse Food Service

Establishment Number : 605224278

Comments/Other Observations

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

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

- 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:

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: See 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: See temps
- 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: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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: Frankies Playhouse Food Service Establishment Number : 605224278

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Frankies Playhouse Food Service Establishment Number #: 605224278

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Kroger Sams Walmart CashSavers
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comm	ents		

Three comp sink not set up during inspection