TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPO

FOOD SERVICE ESTABLISHMENT IN						NSF	PEC	TIC	ON REPORT	SCO	RE									
-	Sloopy Sloth Cafe							O Farmer's Market Food Unit										ſ	۱	
Establishment Name				ne	Sleepy Sloth Cafe O Fermer's Market Food Unit 305 Northgate Mall Dr.															
Address 305 Northgate Mall Dr														O Temporary O Seasonal						
City Hixson Time in						11	.:3	0 A	M	A	M / PI	M Tir	ne ou	ut <u>12:00; РМ</u> АМ/РМ						
Inspection Date 05/27/2022 Establishment # 60531341							6			Emba	rgoe	d 0								
Purp	Purpose of Inspection ARoutine O Follow-up O Complaint									_	elimin				Cor	nsultation/Other				
Risk Category O1 第2 O3 O4 Follow-up Required O Yes K No Number of Seats O																				
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
				algaa					items			_				ach Nem as applicable. Deduct points for				
IN	in co	mpii	nce		OUT=not in comp	pliance NA=not a mpliance Stat		ed COS# COS R WT				recte	d on-s	ite duri	ng ins	pection R=repeat (violation of th Compliance Status		cos	R	WT
	IN	ουτ	NA	NO		Supervis						IN	оυт	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1		0			Person in charg performs duties		strates knowledge, and	0	0	5		0				Proper cooking time and temperatures		8	0	5
2	IN X		NA	NO	Management a	Employee I nd food employee	eaith awareness; reporting	0			17	_	0		0	Proper reheating procedures for hot hok Ceeling and Holding, Date Markin		0	0	÷
		0			Proper use of n	estriction and excl	usion	0	0	5		IN	OUT	NA	NO	a Public Health Contr				
4	IN X		NA	NO		Good Hygionic I tasting, drinking, o		0				00	0	_		Proper cooling time and temperature Proper hot holding temperatures		0	응	
5	24	0	NA		No discharge fr	om eyes, nose, ar	ad mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	š	5
		0	NA		Hands clean an	nd properly washed		0	0		21	0 10	0	0)))		Proper date marking and disposition Time as a public health control: procedu	res and records	0	0	
7	鬣	0	0	0	No bare hand c alternate proce		to-eat foods or approved	0	0	5		-	-	NA		Consumer Advisory		•	-	
8	N IN	애	NA	NO	Handwashing s	inks properly supp Approved S	vied and accessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw an food	d undercooked	0	0	4
	8		0	~		from approved sou at proper temperal		0	0			IN	OUT		NO	Highly Susceptible Popul	rtions		_	
11	×	0			Food in good of	ondition, safe, and	unadulterated	ŏ	0	5	24	0	0	×		Pasteurized foods used; prohibited food	s not offered	0	٥	5
		0	X	0	destruction		stock tags, parasite	0	0			IN	OUT			Chemicals				
13	窟	0	0	NO	Food separated				0	4	25	0	0	X		Food additives: approved and properly u Toxic substances properly identified, sto	red, used	0	8	5
14	-	0	0	l,		urfaces: cleaned a ion of unsafe food	nd sanitized , returned food not re-	0	0	5		IN	OUT	_	NO	Conformance with Approved I Compliance with variance, specialized p		-	-	
15	15 🕱 O Proper disposition of unsafe food, returned food not re- served O O 2 27 O O 🕱 Compliance with variance, specialized process, and O O 5																			
				Goo	d Retail Prac	tices are prev	entive measures to co						-		gens	, chemicals, and physical object	s into foods.			
				00	T=not in complian		COS=com	icted o	n-site	during	inspe			5		R-repeat (violation of the sar	ne code provision)			
		OUT				mpliance Stat fe Food and Wa		COS	R	WT		0	UT			Compliance Status Utensils and Equipment		COS	R	WT
2					ed eggs used wh lice from approv				8		4	5 (nfood-contact surfaces cleanable, prope and used	rly designed,	0	0	1
3	0				obtained for spec	cialized processing		ŏ	ŏ	ĩ	40	46 O Warewashing facilities, installed, maintained, used, test strips				0	0	1		
3	_		Prop	er co			ipment for temperature	0	0	2	47	_	-	lonfoo	d-con	ntact surfaces clean		0	0	1
3		-	contr Plant		properly cooked	t for hot holding		-	0		43		UT O H	lot and	l cold	Physical Facilities water available; adequate pressure		0	0	2
3	3	0	Appr	oved	thawing method	is used		0	0	1	4	9 (ΟP	lumbir	ng ins	stalled; proper backflow devices		0	0	2
3	-	OUT	iner	morm	eters provided a	nd accurate ood identificatio	n -	0	0	1	5					0	0	2		
3	5	0	Food	i prop	erly labeled; orig	ginal container; rec	uired records available	0	0	1	53	52 O Garbage/refuse properly disposed; facilities maintained				0	0	1		
	-	OUT				n of Feed Conti	mination				5	-	-			lities installed, maintained, and clean		0	0	1
3	-	-	Insects, rodents, and animals not present			0	0	2	54	+	Adequate ventilation and lighting; designated areas used				Dec	0	0	1		
3	_	_									-									
-	38 O Personal cleanliness 39 O Wiping cloths; properly used and stored				0	0			55 O Current permit posted 56 O Most recent inspection posted					0		0				
4	-	O Washing fruits and vegetables. OUT Proper Use of Utensils			0	0	1		Compliance Status Non-Smokers Protection Act					Act	YES	NO	WT			
4	1	0			nsils; properly st	tored			8		5					with TN Non-Smoker Protection Act		8	읭	
4	3	0	Sing	le-use	single-service	nens; properly sto articles; properly s	red, dried, handled tored, used		0	1	55	5				ducts offered for sale oducts are sold, NSPA survey completed	i	0	0	0
					ed properly	a itana aista a s	10 days may see a la sur		0				h.T.o.		-	Reported platetime of the lateral state in the	and the second se			-
-		a set di s	honer	d nem	nit there internifies	d as constitution im	minant health hazards shall h		of the local div	mmed	iately (or ope	eration	is shall	ceas	Repeated violation of an identical risk factor e. You are required to post the food service filing a written request with the Commissione	establishment permit	in a c	onspi	icuous
repo	1	C.A.	ectio	1	21.0	68-4-708, 68-14-709	ous manner. You have the rij , 68-14-711, 68-14-715, 68-14-7	16, 4-5	320.		ang n	-gard	-ng m	a repo			and an end to just a second	or the	0.810	01045
Ï		$\overline{}$	4	VC	•••		05/2	27/2	022	2			ે	<u>ع</u> و,	4	H	C)5/2	7/2	022
Sigr	natur	e of	Pers	on In	Charge				[Date	Sig	natu	ire of	Envir	onme	ental Health Specialist				Date
						**** Additional fo	od safety information car	be fo	und	on ou	r web	site,	http	ditn.g	ow/h	ealth/article/eh-foodservice				

	-			
PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
reason from a rat	Please call () 4232098110	to sign-up for a class.	NDA 015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sleepy Sloth Cafe Establishment Number #: 605313416

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-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.	
arage 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)				
3 sink	Quat	300					
Sani spray	Lactic acid	1875					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Milk	Cold Holding	39					
Milk	Cold Holding	40					
		1					

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present. Took training 360 training on 5/2/2022. Good thru 5/2/2027.
- 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: (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. No raw animal protein.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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: (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: Sleepy Sloth Cafe

Establishment Number: 605313416

Comments/Other Observations (cont'd)

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

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Establishment Name: SIeepy Sloth Cafe Establishment Number #: 605313416

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

Additional Comments