

Establishment Name

Inspection Date

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 0

O Permanent MMobile Type of Establishment

O Temporary O Seasonal

03/27/2024 Establishment # 605260360 Embargoed 0

BEN & JERRY'S ICE CREAM CART MT#513

416 21ST AVE SOUTH

Nashville

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required O Yes 疑 No

Time in 10:20 AM AM / PM Time out 10:30: AM AM / PM

10	¥≕ın c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe	ea .		Ç
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\square X$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		3%	Hands clean and properly washed	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	_			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	1		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	窓	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	200	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	M		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN OUT NA NO Chemicals		Chemicals					
25	0	0	X		Food additives: approved and properly used	0	0	5
26	X	Toxic substances properly identified, stored, used		0	0	9		
	IN OUT NA NO Conformance with Approved Precedures							
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## s, chemicals, and physical objects into foods.

			GOO	D R	4/.	L PRA	CTIC	2.0
		OUT=not in compliance COS=corr				inspect	ion	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	0	Foo
29	0	Water and ice from approved source	0	0	2	1		cor
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	W:
	OUT	Food Temperature Control				40		1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	No
31	١,٠	control	"	١٧	<b>'</b>		OUT	т
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	Ō	Approved thawing methods used	O	ō	1	49	ō	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification	1	Ť		51	ō	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	0	Ph
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ad
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils			$\neg$			Т
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	_	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44		Gloves used properly	0	0	1			

		R-repeat (violation of the same code provision Compliance Status	cos	R	W)
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regal. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

03/27/2024

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Signature of Person In Charge

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



		MT#513		
nber# [605260360				
			-	
ars of age or older.				
ue does not require each pe	rson attempting to gain entry	to submit acceptable for	m of identification.	
s or the international "Non-8	moking" symbol are not cons	picuously posted at ever	y entrance.	
in non-enclosed areas are r	not completely open.			
with removable sides or vent	s in non-enclosed areas are r	not completely removed o	or open.	
nclosed areas is infiltrating i	nto areas where smoking is p	rohibited.		
where smoking is prohibited	d by the Act.			
			1	
ohine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)
mnerature				
inperature			Temperature / Eats	anhalf)
			•	
ature			1	
		State of Food	Temperature (Fah	renheit)
	nber #: [605260360]  — To be completed if ue does not affirmatively resisters of age or older. ue does not require each personant of the international "Non-8 in non-enclosed areas are rewith removable sides or vent enclosed areas is infiltrating in	me: BEN & JERRY'S ICE CREAM CART mber #: [605260360]  - To be completed if #57 is "No"  ue does not affirmatively restrict access to its buildings or lars of age or older.  ue does not require each person attempting to gain entry is or the international "Non-8moking" symbol are not cons in non-enclosed areas are not completely open.  with removable sides or vents in non-enclosed areas are re- inclosed areas is infiltrating into areas where smoking is po- in where smoking is prohibited by the Act.  Info  ohline Name  Sanitizer Type	me: BEN & JERRY'S ICE CREAM CART MT#513  mber #: [605260360]  - To be completed if #57 is "No"  ue does not affirmatively restrict access to its buildings or facilities at all times to plans of age or older.  ue does not require each person attempting to gain entry to submit acceptable for its or the international "Non-8moking" symbol are not conspicuously posted at ever in non-enclosed areas are not completely open.  with removable sides or vents in non-enclosed areas are not completely removed of inclosed areas is infiltrating into areas where smoking is prohibited.  If where smoking is prohibited by the Act.  Info  ohine Name  Sanitizer Type  PPM	me: BEN & JERRY'S ICE CREAM CART MT#513  mber #: [605260360]  — To be completed if #57 is "No"  ue does not affirmatively restrict access to its buildings or facilities at all times to persons who are lears of age or older.  ue does not require each person attempting to gain entry to submit acceptable form of identification.  is or the international "Non-Bmoking" symbol are not conspicuously posted at every entrance.  In non-enclosed areas are not completely open.  with removable sides or vents in non-enclosed areas are not completely removed or open.  Inclosed areas is infiltrating into areas where smoking is prohibited.  I where smoking is prohibited by the Act.  Info  chino Name Sanitizer Type PPM Temperature (Fahr  Imperature  Temperature (Fahr

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: BEN & JERRY'S ICE CREAM CART MT#513

Establishment Number: 605260360

# Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy available on site
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No employees present
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See next
- 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: No raw food
- 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: No cooling of TCS foods
- 19: (NA) Establishment does not hot hold TCS foods.

20:

- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Information	
stablishment Name: BEN & JERRY'S ICE CREAM CART MT#513	
stablishment Number: 605260360	
Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
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oo last page lo. additional committee	

Establishment Information								
Establishment Name: BEN & JERRY'S ICE CREAM CART MT#513								
Establishment Number #: 605260360								
Sources								
Source Type:	Food	Source:	Ben and Jerrys, Premium					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comment	s							