

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Stars and Strikes Kitchen Remanent O Mobile Establishment Name Type of Establishment 333 N Lowry Street O Temporary O Seasonal Smyrna Time in 10:52 AM AM/PM Time out 12:20; PM AM/PM

03/09/2023 Establishment # 605256285 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 129 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	N≃in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)S=c	orrec	tec	on-si	te duri	ing in
					Compliance Status	cos	R	WT			_			
	IN	OUT	NA	NO	Supervision					1	N	OUT	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 (	5	0	0	507
	IN	OUT	NA	NO	Employee Health		-				5	ŏ	ŏ	8
2	W.	0			Management and food employee awareness; reporting	0	0		H			Ť	Ť	_
3	×	0			Proper use of restriction and exclusion	0	0	5	П	1	۱	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 (	5	0	0	涎
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	9 8	K	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 3		0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 8	K	0	0	0
6	巡	0		0	Hands clean and properly washed	0	0		I <sub>2</sub>	2 (	Л	0	×	0
7	938	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	1		-		1 -
	-	_			alternate procedures followed	_	_			1	N	OUT	NA	NO
8	200	0			Handwashing sinks properly supplied and accessible	0	0 0 2	2	3 6	ы	0	M		
	_	OUT	NA	NO	Approved Source	ļ.,	_	_		_		-		
9	黨	0			Food obtained from approved source	0	0		ш	1	N	OUT	NA	NO
10	0	0	0	200	Food received at proper temperature	0	0		12	4 (	ы	0	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	Τ,	1	_	(00)	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			1	N	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				2		স	0	X	
13	黛	0	0		Food separated and protected	0	0	4	2	6 8	K	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ш	I	N	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	7	0	×	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		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	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
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	٠
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	0	П
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

03/09/2023

Date Signature of Environmental Health Specialist

03/09/2023

Signature of Person In Charge

Date

\*\*\*\* 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 ) 6158987889 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: Stars and Strikes Kitchen

Establishment Number #: 605256285

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 twenty-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.	
Garage 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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)							
3 comp sink not setup Dishwasher	Qa Qa	200								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Ric	39				
Wic	38				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Burger make line	Cold Holding	39
Salami make line	Cold Holding	39
Ham make line	Cold Holding	39
Sliced tomatoes wic	Cold Holding	39
Chicken breast (cooked )	Cold Holding	39
Milk in ric	Cold Holding	39
Raw beef in wic	Cold Holding	39
Meatballs	Hot Holding	177

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



### Establishment Information

Establishment Name: Stars and Strikes Kitchen

Establishment Number: 605256285

## 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employee washing hands between tasks
- 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 source
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temperature
- 20: See temperature
- 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:

## 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.

Establishment Name: Stars and Strikes Kitchen	
Establishment Number: 605256285	
Comments/Other Observations (cont'd)	
Additional Comments (contid)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information							
	tars and Strikes Kitcher	1					
Establishment Number #:	605256285						
Sources							
Source Type:	Food	Source:	Us food				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						