TENNESSEE DEPARTMENT OF HEALTH

Г

	FOOD SER	VICE ESTAB	LI	SH	ME	IN1		ISI	PEC	TI	ON REPORT	COR	E	
-1114 ·												\ Г		
Establishment Name	STORMING CRAB KITC	HEN					-				O Farmer's Market Food Unit	イレ		
Address	2125 GALLATIN PK N					_	Typ	e of t	Establi	shme	O Temporary O Seasonal			,
City	Madison	Time in)1	:45	ΣP	M	A	4/P	M Tir	ne o	ат 02:25: PM АМ/РМ			
Inspection Date	03/18/2024 Establishment				_		_							
Purpose of Inspectio		O Complaint				limin			-	Cor	nsultation/Other			
Risk Category	O1 302	03		-	94							r of Seat		20
	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.													
(Mark deals		RNE ILLNESS RISK									INTERVENTIONS ach liem as applicable. Deduct points for category or s	bontegor	-	
IN=in compliance	OUT=not in compliance NA=not applicable	e NO=not observed			co						pection R=repeat (violation of the same code	provision)		
IN OUT NA M	Compliance Status O Supervision	00	os	R	WΤ						Compliance Status Cooking and Reheating of Time/Temperate	_	S A	TW I
1 II OOI NAK 7	Person in charge present, demonstrates	knowledge, and	0	0	5				NA	NO	Control For Safety (TCS) Foods			
IN OUT NA N	performs duties O Employee Health			<u> </u>	9		<u>高</u> 0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	0		5
2 2 0	Management and food employee aware	ness; reporting	٥Ţ	_	5	H		олт			Cooling and Holding, Date Marking, and Tim			-
3 🕱 O	Proper use of restriction and exclusion		이	0	Ľ						a Public Health Control			
4 2 0	O Good Hygienic Practic Proper eating, tasting, drinking, or tobac	co use	5	0		18	0 家	0		0.0	Proper cooling time and temperature Proper hot holding temperatures			ก
5 X O	No discharge from eyes, nose, and mou Preventing Contamination	th 🕻	0	0	<u> </u>		10	°		~	Proper cold holding temperatures. Proper date marking and disposition		8	រ្ត 🛛 🗸
	Hands clean and properly washed		0		Π.	22		0	×		Time as a public health control: procedures and reci		_	-
7 嵐 0 0	No bare hand contact with ready-to-eat f alternate procedures followed	oods or approved	0	0	5	-					Consumer Advisory		1.	1
8 😹 O	Handwashing sinks properly supplied an	d accessible	<u> </u>	0	2	23	0	0	12		Consumer advisory provided for raw and undercook	d o		4
9 度 0	O Approved Source Food obtained from approved source		oT	0	۰.	H	IN	OUT		NO	food Highly Susceptible Populations		-	-
the second se	Food received at proper temperature Food in good condition, safe, and unadu		맑	<u> </u>	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0		5
	Required records available: shell stock t	ane naraeite	_	허	Ĭ	Н	IN	OUT	NA	NO	Chemicais		-	-
IN OUT NA M	destruction			<u> </u>	-	25	0		26		Food additives: approved and properly used	- 0	Т	1
13 🚊 0 0	Food separated and protected	(0	_	26	篾	0		_	Toxic substances properly identified, stored, used	ŏ	- l c	<u>ه</u> ا
14 🕱 0 0	Food-contact surfaces: cleaned and san Proper disposition of unsafe food, return	ad feed not co	-		5		IN	OUT	-	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15 度 0	served		0	0	2	27	0	0	8		HACCP plan	0		5
G	ood Retail Practices are preventive	measures to cont	rol	the i	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foo	ls.		
				D RE				ICE	5			1445		
	OUT=not in compliance Compliance Status	COS=correcter		R N		L	cson				R-repeat (violation of the same code provi Compliance Status		S R	WT
28 O Pasteu	Safe Food and Water ized eggs used where required		<u>5</u>	0	1		_	UT	ood ar	ud no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed		T	T
29 O Water	ind ice from approved source		0	0	2	4	5				and used	0) 1
30 O Variano	e obtained for specialized processing metho Food Temperature Control	ods C		0	1	44	s 4	o v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
1 31 101	cooling methods used; adequate equipment	t for temperature	0	0	2	47	_		lonfoo	d-cor	itact surfaces clean	0	0	1
32 O Plant fo	od properly cooked for hot holding		5	•	1	41	_	UT D ⊦	lot and	l cold	Physical Pacilities water available; adequate pressure	0		2
	ed thawing methods used	(0	0	1	49		_			stalled, proper backflow devices	0		2
34 O Thermo	meters provided and accurate Food Identification		0	0	1	50					waste water properly disposed is: properly constructed, supplied, cleaned	0		
	operly labeled; original container; required r	ecords available	<u> </u>	0	1	53	_				use properly disposed; facilities maintained	0		
OUT	Prevention of Feed Contaminat	tion	_			5	5 0	o P	hysica	I faci	ities installed, maintained, and clean	0		1
36 凝 Insects	rodents, and animals not present		٥	0	2	54	1	o A	\dequa	te ve	ntilation and lighting; designated areas used	0		1
37 嵐 Contar	ination prevented during food preparation, s	storage & display	o	0	1		0	UT			Administrative Items			
	al cleanliness				1	54	_			-	nit posted	0		2 0
	cloths; properly used and stored g fruits and vegetables			8			5 (nost re	cent	Compliance Status		S N	D WT
OUT	Proper Use of Utensils		_				1				Non-Smokers Protection Act			
	itensils; properly stored s, equipment and linens; properly stored, dri		러	응	1	5	5				with TN Non-Smoker Protection Act ducts offered for sale	0	18	> 0
43 O Single-	use/single-service articles; properly stored, used properly	used (0	8	1	55	F				oducts are sold, NSPA survey completed		Ċ	
			- 1	- 1				1.0.0		ملينون	Recented side along of an interview data for			
service establishment p	ermit. Items identified as constituting imminent	health hazards shall be co	med	ted im	medi	ately (or ope	ration	ns shall	ceas	Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment	permit in	a con	spicuous
	st recent inspection report in a conspicuous ma (8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-				a nea	ning n	gard	ing th	rs repo	n by I 1	lling a written request with the Commissioner within ten (1	joarysof i	ne da	te of this
$\langle \rangle$	03/18/2024 03/18/2024													

			/_	7
	+1	_		۷
-	\mathcal{V}	•		_

03/18/2024

Signature of Person In Charge

03/18/2024			\mathcal{H}	
Date	Signature	e d	Environmental I	Health Specialist
constinue and he found an our	under the base		the second second	lasticial also de sede

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.

 Please call ()
) 6153405620
 to sign-up for a class.
 PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: STORMING CRAB KITCHEN Establishment Number #: 605257558

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 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)			

Equipment l'emperature					
Description	Temperature (Fahrenheit)				

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4 Repeated # ()		
Repeated # ()		
33:		
36:		
37:		
47:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: STORMING CRAB KITCHEN Establishment Number : 605257558

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7:	
2:	
3:	
	-
0.	· ·
 8: All sinks now have hot water available. 9: 10: 11: 12: 13: 	
9:	
10:	
11:	
12:	
13:	
 13: 14: Low temperature dish machine reading 50 ppm. 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: (IN) All poisonous or toxic items are properly identified, stored, and used. 	
15:	
16:	
10.	
10.	
20.	
21:	
22:	
23:	
24:	
25:	
26: (IN) All poisonous or toxic items are properly identified, stored, and used. 27:	
57: Smoking is not observed where smoking is prohibited by the Act.	
58: No tobacco products offered for sale.	

***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.

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

Establishment Information

Establishment Name: STORMING CRAB KITCHEN

Establishment Number: 605257558

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: STORMING CRAB KITCHEN Establishment Number #: 605257558

Sources		
Source Type:	Source:	
Additional Comments		

Additional Comments

Hand-sinks and water heater fixed. All Critical items corrected on site.