TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

5

FOOD SERVICE ESTA							BL	ISH	iMI	ENT	r II	NSF	PEC	TIC		CORE			
Bridgestone Avanti																O Fermer's Market Food Unit		ſ	
1201 Bridgestone Plan					_			Тур	xe of E	Establi	shme	O Temporary O Seasonal			/				
r teleforan			1():4	6 /	١M	A	M/PN	M Tin	ne ou	t <u>11:30:AM</u> AM/PM								
Inspe	ction	Dat	te	2	12/06/20	022 Establishment #							d 0						
			pectio		Routine	O Follow-up	O Complaint				elimin		-		Cor	sultation/Other			
Risk (01	\$0(2	03			04		,				up Required O Yes 觊 No Number	of Soate	82	
NISK	-are?		ak Fa	cto	rs are food p	reparation practices a	ind employee			* m				repo	rtec	to the Centers for Disease Control and Pre	ention		
						FOODBORN	E ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	тн	control measures to prevent illness or injury INTERVENTIONS			
IN-i	n com					atus (IR, OUT, NA, NO) for ea iance NA=not applicable	NO=not observe		ite ma			_				ach item as applicable. Deduct points for category or sub pection R=repeat (violation of the same code pr		.)	
_		_		_		mpliance Status	no na oberre	cos	R		Ĩ		0.0110			Compliance Status	COS	R	WT
	_	-	NA	_	Doorge in charge	Supervision	ouisdae and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	K C				performs duties	e present, demonstrates kn	ownedge, and	0	0	5		0				Proper cooking time and temperatures	0	8	5
2			NA		Management an	Employee Health d food employee awarenes	s; reporting	0	0		17		0			Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time	_	10	
_	~	2		_	· · · · · · · · · · · · · · · · · · ·	striction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control			
4 2			NA			lood Hygienic Practices Isting, drinking, or tobacco		0	0		18 19	-	0		0.0	Proper cooling time and temperature Proper hot holding temperatures	- 8	0	
5 8	K	5		0	No discharge fro	om eyes, nose, and mouth		ŏ	õ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
			NA			ting Contamination by d properly washed	Hands	0	0		21	8		_		Proper date marking and disposition	0	0	
_	_	_	_	112		ontact with ready-to-eat food	ds or approved	0	0	5	<i>"</i>	-	0	NA		Time as a public health control: procedures and record Consumer Advisory	5 O	0	
8 8	K (2				nks properly supplied and a	ccessible	0	0	2	23	0	0	12	no	Consumer advisory provided for raw and undercooked	0	0	4
		_	NA		Food obtained fr	Approved Source		0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10 (5 0	5	0];	\propto	Food received a	t proper temperature	ated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
11 3 12 (_	-	×	0	Required record	ndition, safe, and unadulter s available: shell stock tags		0 0	0	ľ		IN	OUT		NO	Chemicais			
	N O	UT	NA	- 1	destruction Prof	ection from Contamina	tion	-	Ŭ	-	25	0		X		Food additives: approved and properly used	- 0	ТО	
13 8	3	2	<u> </u>		Food separated				0		26	嵐	0			Toxic substances properly identified, stored, used	Ō	0	5
14 3 15 3	_	0 0	0	Ì	Proper dispositio	rfaces: cleaned and sanitiz on of unsafe food, returned		0	0	5	27	IN O	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
•				_	served			-					-			HACCP plan		-	
				ioo	d Retail Pract	tices are preventive m									jens	, chemicals, and physical objects into foods	•		
				OUT	-not in complianc	ė	COS=corre						1CI ≷			R-repeat (violation of the same code provision	1)		
_	IO	UT		_		mpliance Status e Food and Water		COS	R	WT			UT		_	Compliance Status Utensils and Equipment	COS	R	WT
28	1	D I			d eggs used whe	are required		0	0	1	4		o Fi			nfood-contact surfaces cleanable, properly designed,	0	0	1
29 30					ice from approve btained for speci	ed source ialized processing methods		8	0	2	\vdash	+	- 00			and used	-		
		υτ			Food 1	Comporature Control					4		-			g facilities, installed, maintained, used, test strips	0	0	1
31			Proper control		ling methods us	ed; adequate equipment for	r temperature	0	0	2	4	_	O N	lontoox	3-con	tact surfaces clean Physical Facilities	0	0	1
32	_				properly cooked				0		4		-			water available; adequate pressure		0	2
33	_	_	<u> </u>		hawing methods ters provided an			0	0	1	4	_	_			talled; proper backflow devices waste water properly disposed	0	0	2
	_	UΤ				od identification		Ŭ	_	<u> </u>	5					s: properly constructed, supplied, cleaned	ŏ	ŏ	1
35		o	Food p	rope	orly labeled; origi	inal container; required reco	ords available	0	0	1	5	2	0 G	larbag	e/refi	se properly disposed; facilities maintained	0	0	1
	-	σ				of Food Contamination	n						-			ities installed, maintained, and clean	0	0	1
36	4	-			dents, and anima			0	0	2	5	-	-	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
37		_				luring food preparation, stor	age & display	0	0	1		-	UT			Administrative items			
38	_	-			leanliness hs; properly use	d and stored		0	0	1		_	_		-	nit posted inspection posted	8	0	0
40		D			uits and vegetat	xles		0	0			-	_			Compliance Status	YES	NO	WT
41		UT D	n-use	uten	Prop isils; properly sto	ored Use of Utensils		0	0	1	5		0	omplia	ince	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
42 43		D I	Utensi	5, ec	quipment and lin	ens; properly stored, dried, rticles; properly stored, use		0		1	5					ducts offered for sale oducts are sold, NSPA survey completed	0		0
44					d properly	contract, programy sources, ese	-		ŏ		Ľ	~	11	and the second s	lo pri	seese are even, that is and the continuous		10	
																Repeated violation of an identical risk factor may result in r e. You are required to post the food service establishment p			
manne	r and	pos	it the m	ost r	ecent inspection r		r. You have the rig	ht to r	eques							a rou are required to post the tood service establishment p lling a written request with the Commissioner within ten (10)			

h- /	12/06/2022	Sh-Gam	12/06/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

,	Addition	al foo	d safe	ety ir	forr	mation	can be	found o	on e	our web	bsite, I	http	.//tn	.gov/he	lith	/arti	cle	/eh-	food	lserv	ice "	***	
	-																				_		

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
1192201 (1097. 0-10)	Please call () 6158987889	to sign-up for a class.	101015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bridgestone Avanti Establishment Number # 605226303

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 comp not set up Dish machine not operational	Quat tablets									

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Wic	37
Display cooler	39

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Diced ham in wic	Cold Holding	38
Liquid eggs in wic	Cold Holding	38
Chicken salads in display case	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605226303

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: No tasks performed requiring it
- 7: No tasks performed requiring them.
- 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: (NO) TCS food is not being held hot during inspection.
- 20: In range.
- 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.

***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: Bridgestone Avanti

Establishment Number: 605226303

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bridgestone Avanti

Establishment Number # 605226303

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Today they are having their christmas meal catered in so there are no food operations for lunch.