

Establishment Name

Inspection Date

Risk Category

Address

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

5237 Hixson Pike

O Follow-up

Einstein Bros Bagels

Type of Establishment

O Temporary O Seasonal

Hixson City 02/03/2023 Establishment # 605244964

O Complaint

Time in 08:45 AM AM / PM Time out 09:30; AM AM / PM

Embargoed 0

O Consultation/Other

Number of Seats 49

SCORE

Purpose of Inspection **K**Routine

О3

O Preliminary

Follow-up Required

O Yes 疑 No

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

| 115 | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed |     |    |    | ed  |     | 0 |    |
|-----|--|-----|----|----|---|-----|---|----|
|     |  |     |    |    | Compliance Status   | cos | R | WT |
|     | IN   | оит | NA | NO | Supervision   |     |   |    |
| 1   | 盔  | 0   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|     | IN   | OUT | NA | NO | Employee Health   |     |   |    |
| 2   | ЭK   | 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  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | 5  |
| 5   | *  | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 |    |
|     | IN   | OUT | NA | NO | Proventing Contamination by Hands   |     |   |    |
| 6   | 黨  | 0   |    | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7   | 왮  | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8   | ×  | 0   |    |    | 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 |    |
| 11  | ×  | 0   |    |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12  | 0  | 0   | ×  | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|     | IN   | OUT | NA | NO | Protection from Contamination   |     |   |    |
| 13  | -  | 0   | 0  |    | Food separated and protected  | 0   | 0 | 4  |
| 14  | ×  | 0   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15  | Ħ  | 0   |    |    | Proper disposition of unsafe food, returned food not re-<br>served                        |     | 0 | 2  |

|    | Compliance Status |     |    |    | cos   | R | WT |   |
|----|-------------------|-----|----|----|---|---|----|---|
|    | IN                | OUT | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |    |   |
| 16 | 0                 | 0   | 0  | 黨  | Proper cooking time and temperatures  | 0 | 0  | 5 |
| 17 | 0                 | 0   | 0  | 3% | Proper reheating procedures for hot holding                                 | 0 | 0  | ٠ |
|    | IN                | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |   |    |   |
| 18 | 0                 | 0   | 0  | X  | Proper cooling time and temperature   | 0 | 0  |   |
| 19 | ×                 | 0   | 0  | 0  | Proper hot holding temperatures   | 0 | 0  |   |
| 20 | 243               | 0   | 0  |    | Proper cold holding temperatures  | 0 | 0  | 5 |
| 21 | *                 | 0   | 0  | 0  | Proper date marking and disposition   | 0 | 0  |   |
| 22 | 0                 | 0   | 0  | 鼷  | 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<br>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   | X  |    | Food additives: approved and properly used                                  | 0 | 0  | 5 |
| 26 | 菜                 | 0   |    |    | Toxic substances properly identified, stored, used                          | 0 | 0  | 9 |
|    | IN                | OUT | NA | NO | Conformance with Approved Procedures  |   |    |   |
| 27 | 0                 | 0   | ×  |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0  | 5 |

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

L PRACTICES

|    |     |  | GOO |   |    |
|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=con  |     |   |    |
|    |     | Compliance Status  | cos | R | W  |
|    | OUT | Safe Food and Water  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | 1  |
| 29 | 0   | Water and ice from approved source   | 0   | 0 | _; |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | ١. |
|    | OUT | Food Temperature Control   |     |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | Ι. |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0 | Т  |
|    | OUT | Food Identification  |     |   |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0 | Г  |
|    | 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 | Ī  |
| 38 | 0   | Personal cleanliness   | 0   | 0 | Г  |
| 39 | 180 | 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 |    |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 |    |
| 44 | 10  | Gloves used properly   | 0   | 0 |    |

|    |     | Compliance Status   | COS | R  | WT |
|----|-----|---|-----|----|----|
|    | OUT | Utensils and Equipment  |     |    |    |
| 45 | 涎   | Food and norifood-contact surfaces cleanable, properly designed,<br>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  | 2  |
| 49 | 黨   | Plumbing installed; proper backflow devices   | 0   | 0  | 2  |
| 50 | 0   | Sewage and waste water properly disposed  | 0   | 0  | 2  |
| 51 | 0   | Toilet facilities: properly constructed, supplied, cleaned                                | 0   | 0  | 1  |
| 52 | 0   | Garbage/refuse properly disposed; facilities maintained                                   | 0   | 0  | 1  |
| 53 | 0   | Physical facilities installed, maintained, and clean                                      | 0   | 0  | 1  |
| 54 | 0   | Adequate ventilation and lighting; designated areas used                                  | 0   | 0  | 1  |
|    | OUT | Administrative Items  | Т   |    |    |
| 55 | 0   | Current permit posted   | 0   | 0  | 7  |
| 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  | 180 | 0  |    |
| 58 |     | Tobacco products offered for sale   | 0   | 0  | ٩  |
| 59 |     | If tobacco products are sold, NSPA survey completed                                       | 0   | 0  | _  |

a conspicuous manner. You have the right to request a hearing reg . 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

02/03/2023

Signature of Person In Charge

Date Signature

02/03/2023 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 ) 4232098110 Please call ( to sign-up for a class.

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



| • | _     |       |       |    |         |
|---|-------|-------|-------|----|---------|
|   | -stal | hills | hment | mt | omation |

Establishment Name: Einstein Bros Bagels
Establishment Number #: 605244964

| 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 ( Fahrenhelt) |  |  |  |  |  |
| 3 sink           | Quat           | 200 |                           |  |  |  |  |  |

| Equipment Temperature     |  |  |  |  |  |  |  |  |
|---------------------------|--|--|--|--|--|--|--|--|
| Temperature ( Fahrenheit) |  |  |  |  |  |  |  |  |
|                           |  |  |  |  |  |  |  |  |
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| Food Temperature |               |                           |
|------------------|---------------|---------------------------|
| Description      | State of Food | Temperature ( Fahrenheit) |
| Half and half    | Cold Holding  | 40                        |
| Cut toms         | Cold Holding  | 37                        |
| Cut spinach      | Cold Holding  | 40                        |
| Milk             | Cold Holding  | 40                        |
| Sausage          | Cold Holding  | 39                        |
| Eggs             | Hot Holding   | 165                       |
| Salami           | Cold Holding  | 40                        |
| Salmon           | Cold Holding  | 40                        |
| Salmon           | Cold Holding  | 41                        |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |

| Observed Violations  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|
| Total # B  |  |  |  |  |  |  |  |
| Repeated # ()  |  |  |  |  |  |  |  |
| 39: Wet wiping cloths not stored in sanitizer buckets            |  |  |  |  |  |  |  |
| 45: Oven pan in poor repair, walkin door latches in poor repair. |  |  |  |  |  |  |  |
| 49: Leak at hand sink faucet                                     |  |  |  |  |  |  |  |
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<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Einstein Bros Bagels

Establishment Number: 605244964

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Observed hand washing between glove changes when changing 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: 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.
- 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 temps
- 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: (NO) Time as a public health control is not being used during the inspection.
- 23: On menu for smoked salmon
- 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: Einstein Bros Bagels Establishment Number: 605244964 |  |
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| Comments/Other Observations (cont'd)                                     |  |
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| dditional Comments (cont'd)  |  |
| See last page for additional comments.                                   |  |
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Establishment Information

| Establishment Information                                   |                    |         |           |   |  |  |  |  |
|---|--------------------|---------|-----------|---|--|--|--|--|
| Taking Safarana Att Annia Landon Safarana (Landon Safarana) | nstein Bros Bagels |         |           |   |  |  |  |  |
| Establishment Number #:                                     | 605244964          |         |           | 1 |  |  |  |  |
|   |                    |         |           |   |  |  |  |  |
| Sources   |                    |         |           |   |  |  |  |  |
| Source Type:  | Water              | Source: | Hud       |   |  |  |  |  |
| Source Type:  | Food               | Source: | Merchents |   |  |  |  |  |
| Source Type:  |                    | Source: |           |   |  |  |  |  |
| Source Type:  |                    | Source: |           |   |  |  |  |  |
| Source Type:  |                    | Source: |           |   |  |  |  |  |
| Additional Comme  | nts                |         |           |   |  |  |  |  |
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