TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			AN AN															7	
Estal	-		Nag		The Pape	er Mill										O Farmer's Market Food Unit O Permanent O Mobile			
Addr		in April	e rean		4066 N M	1t. Juliet Rd Ste I	3				_	Тур	xe of E	Establi	shme	O Temporary O Seasonal			
City					Mount Jul	liet	Time in	11	L:2	0 A	M	A	M/PI	и та	me oi	и <u>11:44</u> : <u>АМ</u> ам/рм			
Inspe	ette	n Da	te		02/23/2	024 Establishment							d 0		110 01				
Purp					ORoutine	餐 Follow-up	O Complaint			O Pr			-) Cor	nsultation/Other			
Risk					01	30(2	03			04		,		Fo	low-	up Required O Yes 👯 No Number of	Seats	14	-0
			isk i											repo	ortec	to the Centers for Disease Control and Preve control measures to prevent illness or injury.			
				as c	ontributing t											INTERVENTIONS			
				elgnet		status (IN, OUT, HA, NO) for	each numbered iten	n. For		mark	ed 00	л, н	ark CO	3 or R	for e	ach item as applicable. Deduct points for category or subca)	
IN-	in ci	mpīi	nce			plance NA=not applicable ompliance Status	NO=not observe	od COS	R)s=co	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	N	ουτ	NA	NO		Supervision			_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	- L	٥			Person in char performs duties		knowledge, and	0	0	5		Ä	0	0		Proper cooking time and temperatures	0	0	5
2			NA		Management a	Employee Health and food employee awaren	ess; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	÷
	-	0			,	restriction and exclusion		0	0	°		IN	OUT		NO	a Public Health Control		_	
4	K	0	NA	1.1.4		Good Hygienic Practic tasting, drinking, or tobacc		0	0	5		民民	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	
5	3	0	NA			rom eyes, nose, and mout enting Contamination		0	0	Ľ		12	0	8	0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
_		0			Hands clean a	nd properly washed contact with ready-to-eat for		0	-	5	22		0	×		Time as a public health control: procedures and records	0	0	
7 8	×	0	0	0	alternate proce	sinks properly supplied and		0	0	Ļ		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	N	OUT	NA	NO		Approved Source	accessible			_	23	0.0	0	0	110	food	0	0	4
10		0	0		Food received	from approved source at proper temperature		0	0		24	IN O	001	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11	_	0	*	0		condition, safe, and unadul rds available: shell stock ta		0	0	5	-	IN	OUT		NO	Chemicals	ľ	-	Ű
	N	OUT	NA	-	destruction Pre	otection from Contami	nation	-			25	0		25		Food additives: approved and properly used	0	0	
13 14		0	0			d and protected surfaces: cleaned and sani	tized		0		26	<u>実</u> IN	0	NA	·	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
15			-			tion of unsafe food, returne		0	0	2	27	-	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				-															
				Goo	d Retail Pra	ctices are preventive	measures to co								gens	, chemicals, and physical objects into foods.			
				00	Prot in complian		COS=corre	cted o	n-site					5		R-repeat (violation of the same code provision)	_		
		OUT				ompliance Status of Food and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment	COS	R	WT
28					d eggs used wi ice from appro			8	0	1 2	4	5 1				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30	_	0 OUT	Varia	nce c		cialized processing metho Temperature Control	ds	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31	٦					used; adequate equipment	for temperature	0	0	2	4		-	lonfoo	d-cor	tact surfaces clean	0	0	1
32				food		d for hot holding			0	1	4	8	UT O ⊢	lot and	1 cold	Physical Facilities water available; adequate pressure	0		2
33	_				thawing methor tens provided a			0	0	1	4	_	_			talled; proper backflow devices waste water properly disposed	0	0	2
		OUT				ood identification			_		5	1	0 T	oilet fa	cilitie	s: properly constructed, supplied, cleaned	Ō	0	
35	_	O OUT	Food	i prop	,	iginal container; required re on of Food Contaminat		0	0	1	5	_	-			use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
36	-	-	Insec	ts, ro		mais not present	ion	0	0	2	5	_	_			ntilation and lighting; designated areas used	0	0	1
37		0	Cont	amina	tion prevented	during food preparation, st	torage & display	0	0	1		0	υт			Administrative Items			
38	-				leanliness			0	0	1	5	5	0 0	urrent	pern	nit posted	0	0	
39 40	_				ths; properly us uits and vegeta				0		5	6	0 N	lost re	cent	inspection posted Compliance Status	O YES		WT
41		OUT				oper Use of Utensils			0	_	5	,		amel		Non-Smokers Protection Act with TN Non-Smoker Protection Act			
42		24	Uten	sils, e	quipment and li	inens; properly stored, drie		0	0	1	5	8	T	obacc	o pro	ducts offered for sale		0	0
43					/single-service ed properly	articles; properly stored, u	sed		8		5	9	17	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
mann	er ar	nd po	st the	most	ecent inspection		mer. You have the rig	fit to r	eques							e. You are request to post the food service establishment permissioner within ten (10) day of the request with the Commissioner within ten (10) day			
	Ν	<u> </u>	1~	T			02/2			1		\leq		L	4	<i>41</i>)	02/2	2/2	2024
Sign	sta	e of	Pers	on In	Charge				-	+ Date	Sir	J	ire of	Envir	onme	ental Health Specialist	5212	.5/2	Date
						**** Additional food safe	ty information can	be fo								ealth/article/eh-foodservice			
							r									inty health department.			

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
1192201 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	nor de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: The Paper Mill Establishment Number #: 605313169

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature								
Decoription	Temperature (Fahrenheit)							

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 3 Repeated # 0		
Repeated # ()		
39:		
42:		
45:		
+5.		

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Establishment Information

Establishment Name: The Paper Mill Establishment Number : 605313169

Comments/Other Observations

1: 2: 3:

4:

5: 6: Employees washed hands when changing gloves. Employee in dish washed hands after handling dirty then put awwy clean.

7: 8:

9: 10:

11:

12:

13: 14:

14. 15:

10: 16:

17:

18:

19:

20: 21:

22:

23:

24:

25:

26:

27: 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: The Paper Mill

Establishment Number : 605313169

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments