TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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TW's Kitchen Mobile Unit #800														O Fermer's Market Food Unit ent @ Permanent O Mobile				
Establishment Name			8547 Highway 70				_	Type of Establishment O Temporary O Seasonal							J			
11001000			11	·0ŀ	5 A	M		4.0			at <u>11:40</u> : <u>AM</u> AM/PM							
City Time in Inspection Date 03/22/2024 Establishment # 60531095										d 0		me o	A 11.40.5 MI AM7PM					
					_		2	_	. ¹ O Pre		-			0.000	nsuitation/Other			
Purpose of Inspection Routine O Follow-up O Complaint						04	/#11015	ary				up Required O Yes 🕄 No Number of :	Cante	0				
Risk Category O1 22 O3 Risk Factors are food preparation practices and employee								vior	mo				repo	ortec	to the Centers for Disease Control and Prever		-	
as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Nark designated compliance status (IN, OUT, NA, NO) for each numbered Nem. For Nems marked OUT, mark COS or R for each Nem as applicable. Deduct points for c										egory.)							
IN=in	comp	iliance		OUT=not in compliance Complia	NA=not applicable	NO=not observe	_	R		S=cor	recte	d on-si	ite duri	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
IN	ou	T NA	NO		Supervision			_			IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1 版				Person in charge pres performs duties	sent, demonstrates ko	nowledge, and	0	0	5		23	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	5
2)		T NA	NO	Management and food	mployee Health d employee awarene	ss; reporting	0	0	_	17	0	0	0		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	ů
3 📡	0	_		Proper use of restriction			0	0	5		IN		NA	NO	a Public Health Control			
IN 4 溢		T NA		Good Proper eating, tasting,	Hygienic Practice drinking, or tobacco		0	о	_		0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
4 篇 5 篇		T NA	-	No discharge from eye Preventing	es, nose, and mouth Contamination by	Hands	0	0	5		100	0	8		Proper cold holding temperatures. Proper date marking and disposition	8	00	5
6 🖉	0		0	Hands clean and prop No bare hand contact	erly washed		0	0	5	22		o	×		Time as a public health control: procedures and records	0	o	
7 📓 8 📓			0	alternate procedures f Handwashing sinks pr	ollowed		0	0	ļ	Ħ	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
9 🚡	00	T NA	NO	Å	pproved Source	accessione			Ì	23	O IN	O OUT	2	NO	food Highly Susceptible Populations	0	0	4
10 O	0	0	1	Food obtained from ap Food received at prop	er temperature		00	0		24		0	200	NO	Pasteurized foods used; prohibited foods not offered	0	0	5
11 X	-		0	Food in good condition Required records avail			0	0 0	5	-	IN	OUT	-	NO	Chemicals	-		Ť
IN	OU	TNA	-		on from Contamin	ation				25	0	0	25		Food additives: approved and properly used	0	0	5
13 👷		8		Food separated and p Food-contact surfaces		red		0		26	<u>宗</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ű
15 💥			·	Proper disposition of u	unsafe food, returned	food not re-			_		~				Compliance with variance, specialized process, and		0	5
	-			served			0	0	2	27	0		X6		HACCP plan	0	0	
			Goo	served	are preventive r	nensures to co			2 Intro	27	tion			_	HACCP plan	0	0	-
			Goo		are preventive r		ntrol	the					atho	_	HACCP plan , chemicals, and physical objects into foods.	0	0	-
				d Retail Practices			entrol COO cited or	D RE	ar Al	L PR	ACT	TICES	atho	_	R-repeat (violation of the same code provision)			WT
	00	T	00	d Retail Practices Tenot in compliance Complia Safe Fee	ince Status of and Water		cted or COS	n ite R	Suring WT	inspe	ction	ices or∣	atho	gens	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment			WT
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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 6		
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	1010

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TW's Kitchen Mobile Unit #800 Establishment Number # 605310952

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Temperature (Fahrenheit)
35
-18

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Mashed potatoes in steam unit	Hot Holding	154
Green beans in steam unit	Hot Holding	157
Catfish in fryer	Cooking	197
White beans in crock pot	Hot Holding	151
Corn on the cob in steam unit	Hot Holding	141
Pasta salad in refrigerator dated 3/19	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TW's Kitchen Mobile Unit #800

Establishment Number : 605310952

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee Health Policy is present.
- 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: Employee washes hands.

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: Food source: Costco, GFS
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food cooling during the inspection.
- 19: Food temps listed.
- 20: Food temps listed.
- 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.

Establishment Information

Establishment Name: TW's Kitchen Mobile Unit #800 Establishment Number : 605310952

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: TW's Kitchen Mobile Unit #800

Establishment Number #: 605310952

Sources				
Source Type:	Food	Source:	Costco, GFS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments