# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| NG C   | 1111 | and the second  |   |  |   |   |                           |   |  |  |  |                                    |  |   |   |   |   |  |
|--|------|---|---|--|---|---|---------------------------|---|--|--|--|------------------------------------|--|---|---|---|---|--|
| 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<br>Inspection Date 03/22/2024 Establishment # 60531095  |      |   |   |  |   |   |                           |   |  | d 0  |  | me o                               | A 11.40.5 MI AM7PM   |   |   |   |   |  |
|  |      |   |   |  | _   |   | 2                         | _   | . <sup>1</sup><br>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<br>(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<br>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<br>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<br>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<br>d employee awarene  | ss; reporting   | 0                         | 0   | _  | 17   | 0  | 0                                  | 0  |   | Proper reheating procedures for hot holding<br>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<br>4 溢  |      | T NA  |   | Good Proper eating, tasting,   | Hygienic Practice<br>drinking, or tobacco   |   | 0                         | о   | _  |  | 0  | 0                                  | 0  |   | Proper cooling time and temperature<br>Proper hot holding temperatures  | 0   | 0                                       |  |
| 4 篇<br>5 篇   |      | T NA  | -   | No discharge from eye<br>Preventing  | es, nose, and mouth<br>Contamination by   | Hands   | 0                         | 0   | 5  |  | 100  | 0                                  | 8  |   | Proper cold holding temperatures.<br>Proper date marking and disposition  | 8   | 00                                      | 5  |
| 6 🖉  | 0    |   | 0   | Hands clean and prop<br>No bare hand contact   | erly washed   |   | 0                         | 0   | 5  | 22   |  | o                                  | ×  |   | Time as a public health control: procedures and records   | 0   | o                                       |  |
| 7 📓<br>8 📓   |      |   | 0   | alternate procedures f<br>Handwashing sinks pr   | ollowed   |   | 0                         | 0   | ļ  | Ħ  | IN   | OUT                                | _  | NO  | Consumer Advisory<br>Consumer advisory provided for raw and undercooked   |   |   |  |
| 9 🚡  | 00   | T NA  | NO  | Å  | pproved Source  | accessione  |                           |   | Ì  | 23   | O<br>IN  | O<br>OUT                           | 2  | NO  | food Highly Susceptible Populations   | 0   | 0                                       | 4  |
| 10 O   | 0    | 0   | 1   | Food obtained from ap<br>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<br>Required records avail   |   |   | 0                         | 0<br>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<br>Food-contact surfaces  |   | red   |                           | 0   |  | 26   | <u>宗</u><br>IN   | O<br>OUT                           | NA   | NO  | Toxic substances properly identified, stored, used<br>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<br>Intro   | 27   | tion   |                                    |  | _   | HACCP plan  | 0   | 0                                       | -  |
|  |      |   | Goo   |  | are preventive r  |   | ntrol                     | the   |  |  |  |                                    | atho   | _   | HACCP plan<br>, chemicals, and physical objects into foods.   | 0   | 0                                       | -  |
|  |      |   |   | d Retail Practices   |   |   | entrol<br>COO<br>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<br>Tenot in compliance<br>Complia<br>Safe Fee   | ince Status<br>of and Water   |   | cted or<br>COS            | n ite<br>R  | Suring<br>WT   | inspe  | ction  | ices<br>or∣                        | atho   | gens  | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment  |   |   | WT   |
| 28 29  | 00   | T<br>Past<br>Wat  | OU<br>eurize  | d Retail Practices Tenot in compliance Complia Safe Foo deggs used where red lice from approved sou  | nce Status<br>ed and Water<br>quired<br>urbe  | COS=corre   | cied or<br>COS            | the<br>site<br>R<br>O   | Uring<br>WT  | L PR   | ction  | исна<br>ит<br>о <sup>Fe</sup>      | atho   | gens<br>nd no   | R-repeat (violation of the same code provision)<br>Compliance Status  |   |   | WT   |
| 28   | 00   | T<br>Past<br>Wate<br>Varia  | OU<br>eurize<br>er and<br>ance c  | d Retail Practices Trinot in compliance Complia Safe Fee d eggs used where red lice from approved so obtained for specialized Feed Temp  | ance Status<br>ad and Water<br>quired<br>urbe<br>d processing methods<br>erature Control  | COS=corre   | cied or<br>COS            | the<br>n-site of<br>R   | Uring<br>WT  | 44   | ction<br>5 0   |                                    | atho<br>ood ar   | gens<br>nd no<br>icted,<br>ashin  | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>nfood-contact surfaces cleanable, properly designed,<br>and used<br>g facilities, installed, maintained, used, test strips  | 0<br>0  | R                                       | 1  |
| 28 29  | 0000 | T<br>Past<br>Vati<br>Vati   | ou<br>eunze<br>er and<br>ance c   | d Retail Practices   | ance Status<br>ad and Water<br>quired<br>urbe<br>d processing methods<br>erature Control  | COS=corre   | cied or<br>COS            | the<br>site<br>R<br>O   | Uring<br>WT  | inspe<br>4   | Ction<br>5 0<br>5 0  |                                    | atho<br>ood ar   | gens<br>nd no<br>icted,<br>ashin  | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>nfood-contact surfaces cleanable, properly designed,<br>and used  | cos<br>O  | R                                       |  |
| 28<br>29<br>30<br>31<br>32   |      | T<br>Past<br>Wate<br>Varie<br>T<br>Prop<br>cont   | ou<br>eurize<br>er and<br>ance c<br>xer coo<br>rol<br>t food  | d Retail Practices Trinot in compliance Complia Safe Fee d eggs used where red lice from approved so obtained for specialized Feed Temp oling methods used; ad properly cooked for ho  | ance Status<br>ad and Water<br>quired<br>urbe<br>d processing methods<br>erature Control<br>Sequate equipment fo<br>tholding  | COS=corre   |                           | 0 R1  | 1<br>2<br>1<br>2<br>1  | 44<br>46<br>47   | Ction 0  |                                    | ood ar<br>onstru<br>Varewo<br>lonfoo   | gena<br>nd no<br>icted,<br>ashin<br>d-cor   | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>Infood-contact surfaces cleanable, properly designed,<br>and used<br>g facilities, installed, maintained, used, test strips<br>itact surfaces clean<br>Physical Facilities<br>water available; adequate pressure  | 0<br>0<br>0   | R<br>0<br>0<br>0                        | 1 1 2  |
| 28<br>29<br>30<br>31   |      | T<br>Past<br>Wato<br>Varia<br>T<br>Prop<br>cont<br>Plan<br>Appr<br>Ther   | eurize<br>er and<br>ance o<br>rol<br>t food   | d Retail Practices Trinot in compliance Complia Safe Fee d eggs used where red lice from approved so obtained for specialized Feed Temp oling methods used; ad properly cooked for ho thawing methods used eters provided and acc  | ance Status<br>and Water<br>quired<br>urce<br>d processing methods<br>erature Control<br>dequate equipment for<br>t holding<br>d<br>urate   | COS=corre   |                           | the<br>R<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0   | 1<br>2<br>1<br>2<br>2  | 40<br>40<br>40<br>40<br>40<br>40<br>40<br>40<br>40<br>40<br>40<br>40<br>40<br>4  |  |                                    | ood ar<br>onstru<br>Varewo<br>lonfoo<br>lot and<br>lumbir<br>ewage   | gena<br>nd no<br>icted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and  | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>Infood-contact surfaces cleanable, properly designed,<br>and used<br>g facilities, installed, maintained, used, test strips<br>itact surfaces clean<br>Physical Pacilities<br>(water available; adequate pressure<br>italled; proper backflow devices<br>waste water properly disposed  | 0<br>0<br>0<br>0  | R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1<br>1<br>1<br>2<br>2<br>2   |
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| 28<br>29<br>30<br>31<br>32<br>33<br>34   |      | T<br>Past<br>Wato<br>Varia<br>Prop<br>cont<br>Pian<br>Pape<br>T<br>Foor   | ou<br>er and<br>ance o<br>xer coo<br>rol<br>t food<br>roved<br>mome   | d Retail Practices T=not in compliance Complia Safe Fee d eggs used where red fice from approved loce Feed Temp oling methods used; ad properly cooked for he thawing methods used eters provided and acc Feed Id erly labeled; original co  | ance Status<br>od and Water<br>quired<br>urbe<br>d processing methods<br>erature Control<br>dequate equipment for<br>tholding<br>urate<br>entification  | COS=corre<br>s<br>or temperature<br>ords available                        |                           | the<br>R<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0   | 1<br>2<br>1<br>2<br>1<br>1<br>1<br>1<br>1  | 44<br>44<br>45<br>45<br>50   | A (-1)<br>ction<br>5<br>7<br>0<br>5<br>0<br>1<br>2<br>0<br>1<br>1<br>2<br>0<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1   |                                    | ood au<br>ood au<br>oonstru<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>Varewi<br>V | gena<br>nd no<br>icted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi   | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>nfood-contact surfaces cleanable, properly designed,<br>and used<br>g facilities, installed, maintained, used, test strips<br>tact surfaces clean<br>Physical Facilities<br>(water available; adequate pressure<br>talled, proper backflow devices<br>waste water properly disposed<br>es: properly constructed, supplied, cleaned  | COS<br>0<br>0<br>0<br>0<br>0<br>0<br>0  | R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1<br>1<br>1<br>2<br>2<br>2<br>1  |
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| 28<br>29<br>30<br>31<br>32<br>33<br>34<br>35   |      | T<br>Past<br>Wat<br>Vari<br>Plan<br>App<br>Ther<br>T<br>Foor<br>T<br>Inse<br>Conf   | our<br>eurize<br>er and<br>ance c<br>over coor<br>rol<br>t food<br>t food<br>d prop<br>cts, ro<br>tamina  | d Retail Practices T=not in compliance Complia Safe Fee d eggs used where ree lice from approved soc bitained for specialized Feed Temp oling methods used; ad properly cooked for ho thawing methods used eters provided and acc Feed I acc Feed  | ance Status<br>and Water<br>quired<br>urbe<br>d processing methods<br>erature Control<br>Sequate equipment for<br>tholding<br>urate<br>entification<br>container; required rec<br>local Contamination<br>t present  | COS=corre<br>s<br>or temperature<br>ords available                        |                           | 0 R1<br>  | 2<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1   | 48<br>48<br>48<br>48<br>48<br>48<br>50<br>51<br>51<br>51<br>51<br>51   | Clion<br>5 0<br>5 0<br>7 0<br>8 0<br>9 0<br>1 0<br>2 0<br>4 0  |                                    | ood al<br>ood al<br>onstru<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V  | gena<br>nd no<br>ccted,<br>ashin<br>d-cor<br>d cold<br>acitie<br>ge/refi<br>al faci   | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>infood-contact surfaces cleanable, properly designed,<br>and used<br>g facilities, installed, maintained, used, test strips<br>itact surfaces clean<br>Physical Facilities<br>water available; adequate pressure<br>talled; proper backflow devices<br>waste water properly disposed<br>is: properly constructed, supplied, cleaned<br>use properly disposed; facilities maintained<br>ities installed, maintained, and clean<br>ntilation and lighting; designated areas used<br>Administrative items  |   | R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1<br>1<br>2<br>2<br>2<br>1<br>1  |
| 28<br>29<br>30<br>31<br>31<br>32<br>33<br>34<br>35<br>36   |      | T<br>Past<br>Wat<br>Vari<br>T<br>Plan<br>App<br>Plan<br>App<br>T<br>T<br>Foor<br>T<br>I<br>Soor<br>T<br>Conf  | our<br>eurize<br>er and<br>ance c<br>over coor<br>rol<br>t food<br>t food<br>d prop<br>cts, ro<br>tamina<br>tonal c   | d Retail Practices T=not in compliance Complia Safe Foo d eggs used where rec ice from approved so tained for specialized Food Temp oling methods used; ad properly cooked for ho thawing methods used eters provided and acc Food Id erly labeled; original co Prevention of F dents, and animals not   | ance Status<br>of and Water<br>quired<br>urbe<br>d processing methods<br>orature Control<br>dequate equipment for<br>tholding<br>urate<br>ontification<br>ontainer; required reco<br>cod Contamination<br>t present<br>food preparation, sto  | COS=corre<br>s<br>or temperature<br>ords available                        |                           | 0 R1<br>  | 11.<br>3uring<br>WT<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1 | 48<br>48<br>48<br>48<br>48<br>50<br>51<br>52<br>52<br>52<br>52   | Cition<br>Cition<br>5 (<br>6 (<br>7 (<br>0 (<br>8 (<br>9 (<br>1 (<br>2 (<br>3 (<br>1 (<br>1 (<br>1 (<br>1 (<br>1 (<br>1 (<br>1 (<br>1  |                                    | ood al<br>oostru<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>V<br>Varew<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V   | gena<br>nd no<br>ccted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>t perm  | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>nfood-contact surfaces cleanable, properly designed,<br>and used<br>g facilities, installed, maintained, used, test strips<br>tact surfaces clean<br>Physical Facilities<br>water available; adequate pressure<br>talled, proper backflow devices<br>waste water properly disposed<br>s: properly constructed, supplied, cleaned<br>use properly disposed; facilities maintained<br>lities installed, maintained, and clean<br>ntilation and lighting; designated areas used  |   |   | 1<br>1<br>2<br>2<br>2<br>1<br>1  |
| 28<br>29<br>30<br>31<br>32<br>33<br>34<br>35<br>36<br>37<br>38   |      | T<br>Past<br>Wat<br>Vari<br>T<br>Plan<br>App<br>Plan<br>App<br>T<br>T<br>Foor<br>T<br>Conf<br>T<br>Conf<br>Pers<br>Wipi<br>Was  | our<br>eurize<br>er and<br>ance c<br>rol<br>t food<br>t food<br>d prop<br>cts, ro<br>tamina<br>conal c<br>ng clo  | d Retail Practices<br>Compliance<br>Complia<br>Safe Food<br>id eggs used where red<br>id eggs used where red<br><b>Food Temp</b><br>oling methods used; ad<br>properly cooked for ho<br>thawing methods used; ad<br>properly cooked for ho<br>thawing methods used; ad<br>eters provided and acc<br><b>Food Id</b><br>eters, and animals not<br>ation prevented during is<br>cleanliness<br>ths; properly used and<br>ruts and vegetables  | ance Status<br>and Mater<br>quired<br>uree<br>d processing methods<br>erature Control<br>dequate equipment for<br>tholding<br>urate<br>entification<br>ontainer; required rec<br>to contamination<br>t present<br>food preparation, sto<br>istored  | COS=corre<br>s<br>or temperature<br>ords available                        |                           | the           0   | 1/4<br>Suring<br>WT<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 48<br>48<br>48<br>48<br>48<br>50<br>51<br>52<br>52<br>52<br>52   | Cition<br>Cition<br>5 (<br>6 (<br>7 (<br>0 (<br>8 (<br>9 (<br>1 (<br>2 (<br>3 (<br>1 (<br>1 (<br>1 (<br>1 (<br>1 (<br>1 (<br>1 (<br>1  |                                    | ood al<br>oostru<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>V<br>Varew<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V   | gena<br>nd no<br>ccted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>t perm  | R-repeat (violation of the same code provision)     Compliance Status     Utensils and Equipment      nfood-contact surfaces cleanable, properly designed,     and used     g facilities, installed, maintained, used, test strips     tact surfaces clean     Physical Facilities     water available; adequate pressure     talled; proper backflow devices     waste water properly disposed     s: properly constructed, supplied, cleaned     use properly disposed; facilities maintained     ities installed, maintained, and clean     ntilation and lighting; designated areas used     Administrative Items     nit posted     inspection posted     Compliance Status  |   |   | 1<br>1<br>2<br>2<br>2<br>1<br>1  |
| 28<br>29<br>30<br>31<br>31<br>32<br>33<br>34<br>35<br>36<br>37<br>38<br>39<br>40<br>41   |      | T Past<br>Wate<br>Varie<br>Propont<br>Plan<br>Appr<br>Plan<br>T Propont<br>Plan<br>T Propont<br>T Propont<br>Plan<br>T Propont<br>T Propont<br>Plan<br>T Propont<br>T Propont<br>Plan<br>T Propont<br>T Propont<br>Plan<br>T Propont<br>T Pro | our<br>eurace<br>ance o<br>rol<br>t food<br>t food<br>t prop<br>cts, ro<br>tamina<br>onal o<br>hing fi<br>se uter   | d Retail Practices T=not in compliance Complia Safe Foo id eggs used where red bice from approved so tice from approved so tice from approved so thaving methods used; ad properly cooked for ho thaving methods used; ad properly used and properly used and properly used; ad properly cooked for ho thaving methods used; ad properly used; a | ance Status<br>od and Water<br>quired<br>urbe<br>d processing methods<br>orature Control<br>dequate equipment for<br>tholding<br>urate<br>antification<br>ontainer; required rec<br>cod Contamination<br>t present<br>food preparation, sto<br>istored<br>se of Utensils  | COS=corres  |                           | the           0   | 1<br>3uring<br>WT<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 444<br>444<br>445<br>50<br>51<br>52<br>55<br>55<br>55<br>55<br>55  | Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contraction<br>Contra |                                    | ood al<br>onstru<br>Varewo<br>ionfoo<br>lot and<br>fumbii<br>ewagi<br>oilet fo<br>Sarbag<br>thysica<br>dequa<br>dequa  | gena<br>nd no<br>icted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>ate ve<br>t perm<br>iccent  | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>nfood-contact surfaces cleanable, properly designed,<br>and used<br>g facilities, installed, maintained, used, test strips<br>tact surfaces clean<br>Physical Facilities<br>water available; adequate pressure<br>talled; proper backflow devices<br>waste water properly disposed<br>es: properly constructed, supplied, cleaned<br>use properly disposed; facilities maintained<br>lities installed, maintained, and clean<br>ntilation and lighting; designated areas used<br>Administrative Items<br>nit posted<br>inspection posted<br>Compliance Status<br>Non-Smokers Protection Act   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0   |   | 1<br>1<br>1<br>2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>0                           |
| 28<br>29<br>30<br>31<br>31<br>32<br>33<br>34<br>35<br>36<br>37<br>38<br>39<br>40<br>40<br>41<br>42<br>43   |      | T Past<br>Wate<br>Varie<br>T Prop<br>cont<br>Plan<br>Apper<br>Plan<br>Foor<br>T F<br>Wipi<br>Wate<br>Wipi<br>Wate<br>Wate<br>Wipi<br>Varie<br>T I<br>Uter<br>In-ue<br>Sing  | OU<br>eurize<br>er and<br>ance c<br>rol<br>t food<br>t food<br>d prop<br>cts, ro<br>tamina<br>conal c<br>ong clo<br>hing fi<br>se uter<br>sils, e   | d Retail Practices T=not in compliance Complia Safe Fee deggs used where red fice from approved socialized Feed Temp oling methods used; ad properly cocked for he thawing methods used; ad eters provided and acc Feed Id etry labeled; original co Prevention of F dents, and animals not ation prevented during i cleanliness ths; properly used and ruts and vegetables Proper Us nsils; properly stored equipment and linens; p visingle-service articles   | ance Status<br>and Water<br>quired<br>aroe<br>d processing methods<br>around the control<br>sequate equipment for<br>tholding<br>arate<br>antification<br>container; required rec<br>antification<br>arotaner; required rec<br>antification<br>arotaner; required rec<br>arotaner; rec | COS=corre<br>s<br>or temperature<br>ords available<br>m<br>rage & display |                           | the           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0           0         0   | 1<br>3uring<br>WT<br>1<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 444<br>444<br>445<br>50<br>51<br>52<br>54<br>55<br>54  | O         O           5         0           7         0           9         0           1         0           3         0           4         0           5         0           7         0           3         0           4         0           5         0           7         3  |                                    | ood ar<br>ood ar<br>onstru<br>Varewo<br>lonfoo<br>lot and<br>olet fe<br>Sarbag<br>dequa<br>Varent<br>fost re<br>Compliciobacc  | gena<br>nd no<br>icted,<br>ashin<br>d-cor<br>d cold<br>ng ins<br>e and<br>acilitie<br>ge/refi<br>al faci<br>d to ent<br>t perm<br>ccent   | R-repeat (violation of the same code provision)<br>Compliance Status<br>Utensils and Equipment<br>nfood-contact surfaces cleanable, properly designed,<br>and used<br>g facilities, installed, maintained, used, test strips<br>tact surfaces clean<br>Physical Facilities<br>water available; adequate pressure<br>talled; proper backflow devices<br>waste water properly disposed<br>es: properly constructed, supplied, cleaned<br>use properly disposed; facilities maintained<br>lities installed, maintained, and clean<br>ntilation and lighting; designated areas used<br>Administrative Items<br>nit posted<br>inspection posted<br>Compliance Status<br>Non-Smokers Protection Act   | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0   |   | 1<br>1<br>1<br>2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>0                           |
| 28<br>29<br>30<br>31<br>32<br>33<br>34<br>35<br>36<br>36<br>37<br>38<br>39<br>40<br>41<br>41<br>42<br>43<br>44   |      | T<br>Past<br>Wate<br>Varia<br>Plan<br>Plan<br>Appr<br>Plan<br>T<br>T<br>Food<br>T<br>Conf<br>T<br>Use<br>Conf<br>Vipi<br>Vas<br>Vipi<br>Vas<br>Sing<br>Glov   | our<br>eurize<br>er and<br>ance c<br>rol<br>t food<br>t food<br>d prop<br>cts, ro<br>tamina<br>cnal c<br>ng clo<br>hing fi<br>sils, e<br>le-use<br>ves us   | d Retail Practices T=not in compliance Complia Safe Foo d eggs used where ree lice from approved sou sotained for specialized Food Tomp oling methods used; ad properly cooked for ho thawing methods used; ad properly used and acc Proper U is and vegetables Proper U is ingle-service articles ed properly   | ance Status<br>and Water<br>quired<br>urbe<br>d processing methods<br>erature Control<br>dequate equipment for<br>tholding<br>urate<br>ientification<br>ontainer; required rec<br>cod Contamination<br>t present<br>food preparation, sto<br>istored<br>se of Utensils<br>properly stored, dried<br>is properly stored, dried   | COS=corre   |                           | the           0           R           0   | 11/1<br>3uring<br>WT<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1  | 48<br>48<br>48<br>48<br>50<br>57<br>52<br>54<br>55<br>55<br>55<br>55<br>55<br>55<br>55<br>55<br>55<br>55<br>55             | A  |                                    | atho<br>ood at<br>onstru<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V  | gena<br>nd no<br>icted,<br>ashin<br>d-cor<br>d cold<br>acilitie<br>ge/refi<br>al faci<br>t perm<br>icent<br>t perm<br>icent   | R-repeat (violation of the same code provision)     Compliance Status     Utensils and Equipment  rfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean     Physical Facilities     water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained; and clean ntilation and lighting; designated areas used     Administrative Items nit posted     mo-Smokers Protection Act ducts offered for sale     oducts are sold, NSPA survey completed  | 0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0<br>0   |   | 1<br>1<br>1<br>2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT                |
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| 28<br>29<br>30<br>31<br>31<br>32<br>33<br>34<br>35<br>36<br>36<br>37<br>38<br>39<br>40<br>41<br>42<br>43<br>44<br>Fallure<br>report.   |      | T<br>Past<br>Wate<br>Varie<br>T<br>Prop<br>cont<br>Plan<br>Prop<br>Other<br>Plan<br>T<br>T<br>Food<br>T<br>T<br>Pers<br>Vilpi<br>Vilpi<br>Vilpi<br>Glov   | OU<br>eurize<br>er and<br>ance c<br>rol<br>t food<br>t food<br>d prop<br>cts, ro<br>tamina<br>conal c<br>ong clo<br>hing fi<br>se uter<br>sists, e<br>le-use<br>ves us<br>ver sist<br>t per<br>sists, e<br>e<br>ros t<br>cos t | d Retail Practices T=not in compliance Complia Safe Fee deggs used where red fice from approved sociotained for specialized Feed Temp oling methods used; ad properly cooked for ho thawing methods used; ad properly cooked for ho thawing methods used; ad erly labeled; original co Prevention of P dents, and animals not ation prevented during i cleanliness ths; properly used and ruts and vegetables Proper Us nsils; properly used and pupment and linens; p visingle-service articles ed properly ations of risk factor items ist, tems identified as co recent inspection report i 14-703, 68-14-706, 68-14-70   | ance Status and Water quired urbe d processing methods orature Control Sequate equipment fo tholding urate ientification ontainer; required rec Good Contaminatio t present food preparation, sto istored se of Utensils properly stored, dried properly stored, use maintaing imminent he in a conspicuous mann  | COS=corre   |                           | the           0         R           0         R           0         0      0         0         0 <td>1<br/>3uring<br/>WT<br/>1<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1</td> <td>44<br/>44<br/>44<br/>44<br/>44<br/>44<br/>44<br/>50<br/>51<br/>51<br/>51<br/>51<br/>51<br/>51<br/>51<br/>51<br/>51<br/>51<br/>51<br/>51<br/>51</td> <td>A C 1<br/>ction<br/>5 0<br/>5 0<br/>7 0<br/>6 0<br/>7 0<br/>6 0<br/>7 0<br/>6 0<br/>7 0<br/>7 0<br/>6 0<br/>7 0</td> <td></td> <td>athe<br/>ood at<br/>onstru<br/>Varewo<br/>ionfoo<br/>iot and<br/>ionfoo<br/>iot and<br/>iot an</td> <td>gena<br/>nd no<br/>icted,<br/>ashin<br/>d-cor<br/>d cold<br/>acilitie<br/>ge/refi<br/>al faci<br/>te and<br/>acilitie<br/>ge/refi<br/>al faci<br/>te refi<br/>te refi</td> <td>A chemicals, and physical objects into foods.      R-repeat (violation of the same code provision)     Compliance Status     Utensils and Equipment      nfood-contact surfaces cleanable, properly designed,     and used     g facilities, installed, maintained, used, test strips     tact surfaces clean     Physical Facilities     water available; adequate pressure     taled, proper backflow devices     waste water properly disposed     s: properly constructed, supplied, cleaned     use properly disposed; facilities maintained     ities installed, maintained, and clean     ntilation and lighting; designated areas used     Compliance Status     Non-Smokers Protection Act     ducts offered for sale     oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo     You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day</td> <td>COS<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O<br/>O</td> <td></td> <td>1<br/>1<br/>1<br/>1<br/>2<br/>2<br/>2<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>1<br/>0<br/>WT<br/>0</td> | 1<br>3uring<br>WT<br>1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1   | 44<br>44<br>44<br>44<br>44<br>44<br>44<br>50<br>51<br>51<br>51<br>51<br>51<br>51<br>51<br>51<br>51<br>51<br>51<br>51<br>51 | A C 1<br>ction<br>5 0<br>5 0<br>7 0<br>6 0<br>7 0<br>6 0<br>7 0<br>6 0<br>7 0<br>7 0<br>6 0<br>7 0  |                                    | athe<br>ood at<br>onstru<br>Varewo<br>ionfoo<br>iot and<br>ionfoo<br>iot and<br>iot an   | gena<br>nd no<br>icted,<br>ashin<br>d-cor<br>d cold<br>acilitie<br>ge/refi<br>al faci<br>te and<br>acilitie<br>ge/refi<br>al faci<br>te refi<br>te refi | A chemicals, and physical objects into foods.      R-repeat (violation of the same code provision)     Compliance Status     Utensils and Equipment      nfood-contact surfaces cleanable, properly designed,     and used     g facilities, installed, maintained, used, test strips     tact surfaces clean     Physical Facilities     water available; adequate pressure     taled, proper backflow devices     waste water properly disposed     s: properly constructed, supplied, cleaned     use properly disposed; facilities maintained     ities installed, maintained, and clean     ntilation and lighting; designated areas used     Compliance Status     Non-Smokers Protection Act     ducts offered for sale     oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revo     You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day | COS<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O<br>O |   | 1<br>1<br>1<br>1<br>2<br>2<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>0<br>WT<br>0 |
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Items identified as coo for event inspection report i th-703, 68-14-706, 68-14-70 Charge   | ance Status and Water quired urbe d processing methods orrature Control fequate equipment fo tholding furate lentification ontainer; required rec food preparation, sto istored se of Utensils properly stored, dried s, properly stored, dried s, properly stored, dried s, within ten (10) days m methoding imminer the se of Utensils and the stored and the stored stored and the stored stored and the stored stored stored stored and the stored stored stored stored and the stored stored stored stored stored and the stored  | COS=corre   |                           | the           0   | 11/1<br>2<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1<br>1   | 44<br>44<br>44<br>44<br>44<br>44<br>44<br>55<br>55<br>55<br>55<br>55<br>55<br>5  | Contraction     Contracti  |                                    | atho<br>ood at<br>onstru<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>Varew<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V<br>V   | gena<br>nd no<br>icted,<br>ashin<br>d-cor<br>d cold<br>acilitie<br>ge/refi<br>al faci<br>itte ve<br>ge/refi<br>al faci<br>itte ve<br>t perm<br>iccent<br>ance t<br>co pro<br>co   | R-repeat (violation of the same code provision)     Compliance Status     Utensils and Equipment      flood-contact surfaces cleanable, properly designed,     and used  g facilities, installed, maintained, used, test strips tact surfaces clean     Physical Facilities  water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used      Administrative Items nit posted     Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in revole. 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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