TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

						FOOD SEI	RVICE ESTA	BL	ISH	IME	INT	r II	ISI	PEC	TI	ON REPORT	sco	DRE		
8			and the second second																7	
Estat	vieh	men	t Nar	-	Basic Eate	ery										 Farmer's Market Food U Permanent O Mobil 				
Addr					122 Public	c Sq					_	Тур	e of l	Establi	ishme	O Temporary O Seas				
City					Lebanon		Time in	02	2:2	0 F	M	41		и та	ma ni		/PM			
Inspe		- 0-	da.		03/25/20	024 Establishme					Emba	-				<u> </u>				
Purp					MRoutine	O Follow-up	O Complaint			- O Pr			u =		Cor	nsuitation/Other				
Risk				10011	01	\$22	03			04		,				up Required O Yes	No Number of	Seats	0	
Nak	Cen			Fact	ors are food p	reparation practic	es and employee	beha	vior	8 mo	st co	mm	only	rep	ortec	to the Centers for Disea	se Control and Preve			
				85 (contributing fa											control measures to prev	ent iliness or injury.			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IK, OUT, KA, NO) for each aumbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.)																				
IN-	in co	ompili	ance			mpliance NA=not applica	ble NO=not observe		R		S=cor	recte	d on-s	ite duri	ing ins	spection R=repeat (vio Compliance Statu	lation of the same code provis		R	WT
1	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating	•			
1 1	×	0			Person in charg performs duties	e present, demonstrat	es knowledge, and	0	0	5	16	0	0	0	*	Control For Safet Proper cooking time and tempe		0	ы	
2			NA	NO		Employee Heat nd food employee awar		0			17		ò	Ó		Proper reheating procedures for	or hot holding	Ó	8	5
	_	ŏ				estriction and exclusion		ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date a Public Heat	•••			
	IN I	OUT	NA	NO		Good Hygienic Prac						0	0	0	12	Proper cooling time and tempe	rature		0	
4		<u> </u>				asting, drinking, or tobe om eyes, nose, and m		0	8	5	19	2	00	0	0	Proper hot holding temperature Proper cold holding temperature		8	00	
	IN I	OUT	NA	NO	Preve	nting Contaminatio		- U			21	100	ŏ		0	Proper date marking and dispo			ŏ	5
_	~+	0		0		d properly washed	t fan de an anne and	0	-	5	22	0	0	0	鼠	Time as a public health control	procedures and records	0	0	
7	2	0	0	0	alternate procec	ontact with ready-to-ea dures followed	t toods or approved	0	0	°	H	IN	OUT	NA	NO	Consumer A	dvisory	-		
8)	K	0	NA	NO		inks properly supplied		0	0	2	23	0	0	12		Consumer advisory provided for	or raw and undercooked	0	0	4
_	_	0	NA	NO		Approved Source from approved source	•	0	0		H	IN	OUT		NO	food Highly Susceptibl	e Populations			
10	0	0	0	122	Food received a	at proper temperature		0	0	5	24	鬣	0	0		Pasteurized foods used; prohit		0	0	5
11 2	_	0	22	0		ondition, safe, and una ts available: shell stock		0	0	°	-	IN	OUT	_	10	Chemic		-		
	_	-		NO	destruction	tection from Conta	mination	-	-	_	25	0		25		Food additives: approved and		0	ावा	
13				- NO	Food separated		mination	0	0	4	26	8	6	- 200	J	Toxic substances properly iden			6	5
14				1		urfaces: cleaned and se		Ō		5		IN	OUT	NA	NO	Conformance with Ap	proved Procedures			
15 3	2	0			Proper disposition served	on of unsafe food, retu	rned food not re-	0	0	2	27	0	0	8		Compliance with variance, spe HACCP plan	cialized process, and	0	0	5
_		_		-							-		-		_				-	
				God	od Retail Prac	tices are preventi	ve measures to co						_		gens	s, chemicals, and physica	l objects into foods.			
				-01	Tenot in compliance	ce.	COS=come			ALC.			1CE	5		R-moreat (violation	of the same code provision)			
	_				Co	mpliance Status			R		É					Compliance Stat	us	COS	R	WT
28	_	001	Past	eurí2	Saf ed eggs used wh	ere required		0	0	1			UT	ood a	nd no	Utensils and Equips infood-contact surfaces cleanab				
29		0	Wate	er and	d ice from approv	red source		0	0	2	4	5 (and used	ne, propeny designed,	0	0	1
30	_	ᇞ	Varia	ance		ialized processing met Temperature Contro		0	0	1	4	5 6	o v	Varew	ashin	g facilities, installed, maintained	l, used, test strips	0	0	1
	-		Prop	xer co		ed; adequate equipme		6			4	7 0	0	lonfoo	d-cor	ntact surfaces clean		0	0	1
31		0	cont	rol	-			0	0	2			UT			Physical Facilitie				
32	_			_	t properly cooked thawing methods			8	8	1	41	_				f water available; adequate pres stalled; proper backflow devices		8	8	2
34	_		<u> </u>		eters provided an			ŏ	ŏ	1	50	_				waste water properly disposed		ŏ	ŏ	2
		OUT			Fo	od identification					5	1				es: properly constructed, supplie		0	Ō	1
35		×	Food	d prog	perly labeled; orig	inal container; required	d records available	0	0	1	53	2 (o o	Sarbag	e/refi	use properly disposed; facilities	maintained	0	0	1
		OUT			Prevention	n of Feed Contamin	ation				5	3 (O F	hysica	al faci	ilities installed, maintained, and	clean	0	0	1
36		0	Inse	cts, ro	odents, and anim	als not present		0	0	2	54	1	o A	dequa	ite ve	entilation and lighting; designated	d areas used	0	0	1
37		X	Cont	tamin	ation prevented d	during food preparation	, storage & display	0	0	1		0	UΤ			Administrative ite	ms			
38	+	0	Pers	onal	cleanliness			0	0	1	54	5 (0	Jurrent	t pern	nit posted		0	0	0
39	_				oths; properly use			0	0		54	\$ (0 1	fost re	cent	inspection posted		0	0	
40	_	O OUT	Was	ning	fruits and vegetal Proc	bles per Use of Utensils		0	0	1						Compliance Statu Non-Smokers Pro		YES	NO	WT
41	_	2			insils; properly st	ored			0		57					with TN Non-Smoker Protection	Act		0	
42	_					tens; properly stored, o		0			54 55	3	1	obacc	o pro	ducts offered for sale oducts are sold. NSPA survey of		0	0	0
43					e/single-service a sed properly	articles; properly stored	, used		8		1 96	7	ß	10080	co pr	ouucis are sold, NSPA survey o	Joingkeed	10	0	
Failur	e to	CONTR	ict an	y viol	ations of risk facto	r items within ten (10) de	ws may result in susper	sion e	f your	food	servic		blish	ment p	ermit.	Repeated violation of an identical	risk factor may result in revo	cation	of you	ur food
servic		tablis	hmer	nt per	mit. Items identified	d as constituting imminer	t health hazards shall b	e corre	cted i	mmed	ately a	or ope	mation	ns shal	l ceas	e. You are required to post the foo	d service establishment perm	it in a	consp	icuous
report		- A .	and a		14-703, 68-14-706, 0	68-14-708, 68-14-709, 68-1	4-711, 68-14-715, 68-14-7	16, 4-5	-320.		and a	1	- ng un	-s repo		filing a written request with the Com	and an and an and an and an and an	a (n 10)	- Gate	01095
	Ć	¢,	~	-			03/2	25/2	02/	1			X	<i>iia</i>	l	(T) N		U2/1	25/2	2024
Sion		-			Charge			_0/2	_	Date	Sic	nan	re of	Envir	onme	ental Health Specialist		5012	_0/2	Date

Signature of Person In Charge	Date Signature of Environmental Health Specialist	
	* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class.	

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RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Basic Eatery Establishment Number #: 605317946

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.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Three comp sink	Quat	100							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Avantco Prep Table RIC	42			
Avantco RIC	34			
Avantco two door RIC	40			
Avantco RIF	-1			

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Strawberries	Cold Holding	40	
Cucumbers	Cold Holding	40	
Sliced Tomatoes	Cold Holding	39	
Grilled Chicken	Cold Holding	38	
Deli Turkey	Cold Holding	38	
Deli Ham	Cold Holding	42	
Roman Salad Mix	Cold Holding	42	
Pasta Salad	Cold Holding	40	
White Cheddar Cauliflower Soup	Hot Holding	150	

Observed Violations

Total # 3

Repeated # ()

35: Glass storage container with blue powder inside nit labeled stored on shelving above blender machine station

37: Box of bananas stored directly on the floor underneath the prep table behind pos counter

41: Measuring spoons/scoops stored handle down in food storage container of granola on prep table

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Basic Eatery

Establishment Number: 605317946

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Establishment has employee illness policy

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:

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: See sources

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 foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling process during inspection
- 19: See temps
- 20: See 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: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

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: Basic Eatery

Establishment Number: 605317946

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Basic Eatery

Establishment Number # 605317946

Sources				
Source Type:	Food	Source:	PFG IWC KROGER	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments