TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Carlos and																		
Fetz	his	imen	t Nar		Smoothie King #1379										O Farmer's Market Food Unit ant O Mobile			
Add					1283 N. Mt Juliet Rd		_	_		_	Тур	xe of E	Establi	shme	O Temporary O Seasonal			
					Mount Juliet		10	<u>۱.</u>	2Δ	M					11.00 414			
City											_			ne o	ut 11:23:AN AM/PM			
		n Da			11/29/2021 Establishment # 6053)				-	d 0						
,		of In		tion	Routine O Follow-up O C	omplaint			O Pre	limin	ary		C	Cor	nsultation/Other		20	
Risì	: Cat	egon			运1 O2 O3		aha		04		0.000	anab			up Required O Yes 🐹 No Number of S	eats	30	
		_													control measures to prevent illness or injury.			
		(14.	rk de	signat	FOODBORNE ILLN ed compliance status (IN, OUT, NA, NO) for each aum										INTERVENTIONS ach Item as applicable. Deduct points for category or subcate	eerr.)		
IN	⊧in c	ompīla			OUT=not in compliance NA=not applicable NO=n	ot observed	1		co		_				spection R=repeat (violation of the same code provisi	on)		
_	114	010	NA	NO	Compliance Status		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
-	17 [2]	0	NA		Supervision Person in charge present, demonstrates knowledge	e, and	0	0	_		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1		OUT	NA		performs duties		0	9	5		0		Š		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	읭	5
	X	0	ne-		Management and food employee awareness; report	ting	0		5	Ë	IN		NA	NO	Cooling and Holding, Date Marking, and Time as		-	
3	黨	0			Proper use of restriction and exclusion		0	0	<u> </u>						a Public Health Control	-		
4	IN XX	001	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0	0	_		0	0	0 <u>実</u>		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
	24	0		0	No discharge from eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN X	001	NA	and the second sec	Preventing Contamination by Hands Hands clean and properly washed	•	0	0	-		*		0	-	Proper date marking and disposition		0	-
_	×	ŏ	0		No bare hand contact with ready-to-eat foods or app	proved	ō	ō	5	22	-	0	×		Time as a public health control: procedures and records	0	٥	
		0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessib	ke			2		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NÖ	Approved Source					23		0	黛	110	food	0	0	4
9 10	窓の	0	0	20	Food obtained from approved source Food received at proper temperature		0	8			IN	OUT		NO	Highly Susceptible Populations	-		
11	×	0			Food in good condition, safe, and unadulterated		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
	0	0	X	0	Required records available: shell stock tags, parasit destruction	te	0	0			IN	OUT		NO	Chemicals			
		OUT		NO	Protection from Contamination Food separated and protected		0	0	4	25		0	0		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	x	ŏ			Food-contact surfaces: cleaned and sanitized			ŏ	5				NA	NO	Conformance with Approved Procedures	-	-	
15	_	_			Proper disposition of unsafe food, returned food not served	t re-	0	0	2	27	0	0	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
		_									-							
				Goo	d Retail Practices are preventive measure								_	gens	s, chemicals, and physical objects into foods.			
				-011	Finot in compliance C	COS=correc						ÎCE	3		R-repeat (violation of the same code provision)			
	_			00	Compliance Status			R		Ê					Compliance Status	COS	R	WT
2	_	001	Past	eurize	Safe Food and Water d eggs used where required		0	0	1			UT	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	-		
2	9	0	Wate	r and	ice from approved source		0	0	2	4	5	0 1			and used	0	٥	1
3	-	000	Varia	ince c	btained for specialized processing methods Food Temperature Control		0	0	1	4	6 1	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1				ling methods used; adequate equipment for temper	rature	0	0	2	4	_		lonfoo	d-cor	ntact surfaces clean	0	0	1
3			Contr		properly cooked for hot holding		0	0	1	4	_		lot and	Loold	Physical Facilities water available; adequate pressure	0	01	2
3	_				thawing methods used		ŏ	ŏ	1	4					stalled; proper backflow devices	0	0	2
3	_	O OUT	Ther	mome	ters provided and accurate Food Identification		0	0	1	5		-			waste water properly disposed		2	2
3	_		Ecor	Inmo	erly labeled; original container; required records ava	iable	0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
	-	OUT		piop	Prevention of Food Contamination	nacie	•	-	-	5		-	-		lities installed, maintained, and clean	-	0	1
3	_	-	Insec	ts, ro	dents, and animals not present		0	0	2	5	_	-			intilation and lighting; designated areas used	ō	0	1
3	7	0	Cont	amina	tion prevented during food preparation, storage & d	isplay	0	0	1	F	0	υт			Administrative items			
3	8	_			leanliness		0	0	1	5	5 0	0 0	urrent	perm	nit posted	0	o	
3	_	Ó	Wipi	ng clo	ths; properly used and stored		0	0	1	_	_				inspection posted	0	0	0
4	-	0 OUT	Was	hing fi	ruits and vegetables Proper Use of Utensils		0	0	1		_	_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	1	13			nsils; properly stored			0		5					with TN Non-Smoker Protection Act	25	0	-
4	_				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	đ	0	0	1	5	8				ducts offered for sale oducts are sold. NSPA survey completed	0		0
	4				ed property			ŏ		Ľ						-	-	
															Repeated violation of an identical risk factor may result in revoc			
man	ner a	nd po	st the	most	recent inspection report in a conspicuous manner. You h	ave the righ	t to re	quest							e. You are required to post the food service establishment permit fling a written request with the Commissioner within ten (10) days			
repo	n. T. 5	CA.	Hection Contract	** 64.*	44-703, 68-14-706, 68-14-708, 63-14-709, 68-14-711, 68-14-71		-				\subset	$\mathbf{)}$	A	$\overline{\mathbf{n}}$	AST			
	-1	/	I	\sim		11/29	9/20)21		6	\succ	ŧÞ	4	Η	· • • • • • • • • • • • • • • • • • • •	1/2	9/2	021

1 Date Sunature of Environmental Health Specialist

11/29/2021 Date

SCORE

Signature of Person In Charge

Additio								-					
 		_			 							_	_

PH-2267 (Rev. 6-15)	Free food safety training classes	are available each month	at the county health department.	RDA 629
(Net. 0-10)	Please call ()	6154445325	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Smoothie King #1379 Establishment Number # 605305290

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 (Fahrenheit)							
Bucket	QA	200								

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	34
Ric	36
Rif	-1

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Strawberries	Cold Holding	g 38					
Yogurt	Cold Holding	g 35					

Observed Violations

Total # 3

Repeated # ()

- 41: Spoonhqndles down in powder mix in for smoothies
- 42: Pans stacked wet on shelf by 3 comp sink 47: Inside of chest freezer dirty

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Smoothie King #1379

Establishment Number : 605305290

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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: Employee washed hands before preparing a smoothie

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 source info

- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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: (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: Additives for smoothies are labeled and measured per recipes
- 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: Smoothie King #1379 Establishment Number : 605305290

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Smoothie King #1379

Establishment Number # 605305290

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

Additional Comments