TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and		114	C. S.		8 Fahrenheit Ice Cream									O Fermer's Market Food Unit			
Establishment Name		me	1913 Gunbarrel Rd Ste 105					Type of Establishment									
Address																	
City					Tang a		5. L			-			me o	at U3:35; PIVI AM / PM			
		n Da			03/07/2023 Establishment # 60530391			_			d 0						
Pun	oose	of In	spec	tion	Routine O Follow-up O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other		10	
Risì	Cat	legor,		Fact	O1 X2 O3 ors are food preparation practices and employee	behr		04		2000	aonh			up Required X Yes O No Number of		10)
				85 0	ontributing factors in foodborne illness outbreak	us. P	ubli	c He	aith	Inte	rven	tions	are	control measures to prevent illness or injury.			
		(1)	ırik de	algna	FOODBORNE ILLNESS RI ted compliance status (IK, OUT, NA, HO) for each numbered liter										legory.	,	
IN=in compliance OUT=not in compliance NA=not applicable NO=not observed					ed COS=cc COS R WT				corrected on-site during inspection R=repeat (violation of the same code provisio					sion)			
IN OUT NA NO			NA	NO	Compliance Status Supervision	cos	R	WT	Ь	IN OUT NA NO Cooking and Reheating of Time/Temperature				cos	ĸ	WT	
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	~		Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA	NO	Employee Health					ŏ	ŏ	Â		Proper reheating procedures for hot holding	ŏ	0	5
	XX	0			Management and food employee awareness; reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN		NA	NO	Good Hygienic Practices				18	-	0	×	_	Proper cooling time and temperature	0	0	
4		0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		Ō	X	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	5
6	IN 演	OUT O	NA	NO O	Preventing Contamination by Hands Hands clean and properly washed	0	0	_		**		-		Proper date marking and disposition	0	0	ľ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	O IN	O	NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	ουτ	NA	NO	Highly Susceptible Populations			
10	×	0	-		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT			Chemicals			
13		001		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0 ()	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	8	00	5
	家	0	0]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
	_	-							l and	-		L cmo l		Compliance with variance, specialized process, and			
	X	0			served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	0		God		-	-			-	-	~	gena	HACCP plan	0	0	5
	_	0			served d Retail Practices are preventive measures to c	ontro	l the	intr ar/A	oduc	tion	of p	atho	gena	HACCP plan	0	0	5
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 60		
1192201 (1097. 0-10)	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: 8 Fahrenheit Ice Cream Establishment Number #: 605303915

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.	
to 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.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature						
Description	Temperature (Fahrenheit)					

State of Food	Temperature (Fahrenheit)
Cold Holding	50
Cold Holding	38
	Cold Holding

Observed Violation	5

Total #

Repeated # ()

20: Large cooler on front line holding TCS items at 50 degrees F. Must be 41 degrees F or lower. Moved items to a working cooler.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: 8 Fahrenheit Ice Cream

Establishment Number : 605303915

Comments/Other Observations

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

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: Proper handwashing observed.

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 obtained from approved source.

- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NO) TCS food is not being held hot during inspection.
- 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.

***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: 8 Fahrenheit Ice Cream Establishment Number : 605303915

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: 8 Fahrenheit Ice Cream Establishment Number #: 605303915

Sources		
Source Type:	Source:	

Additional Comments

Talked with PIC regarding foodborne illness complaint. Proper sanitization in place, no employees ill, hand sinks stocked. However, large cooler on front line not holding ice cream mix at proper temperature. Instructed PIC not to use cooler until repaired.