



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

76

Establishment Name Munchies #2 Cart #1146 Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile
Address 975 Main St ☐ Temporary ☐ Seasonal
City Nashville Time in 11:00 PM AM / PM Time out 11:30 PM AM / PM
Inspection Date 04/20/2024 Establishment # 605316454 Embargoed 10
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention 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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
	IN	OUT	NA	NO	Supervision											IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods													
1	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>		5	16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>		5						
	IN	OUT	NA	NO	Employee Health										17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>							
2	<input type="radio"/>	<input checked="" type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>				IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control														
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>		5		IN	OUT	NA	NO															
	IN	OUT	NA	NO	Good Hygienic Practices										18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>							
4	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>			19	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>								
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>		5	20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>								
	IN	OUT	NA	NO	Preventing Contamination by Hands										21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>							
6	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>			22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>								
7	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>		5		IN	OUT	NA	NO	Consumer Advisory														
8	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>		2	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>		4						
	IN	OUT	NA	NO	Approved Source											IN	OUT	NA	NO	Highly Susceptible Populations													
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>			24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>		5						
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>				IN	OUT	NA	NO	Chemicals														
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>		5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>								
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>			26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>		5						
	IN	OUT	NA	NO	Protection from Contamination											IN	OUT	NA	NO	Conformance with Approved Procedures													
13	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>		4	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>		5						
14	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>		5																				
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>		2																				

Establishment Number #: 605316454

Smoking observed where smoking is prohibited by the Act.

None

Temperature (Fahrenheit)

61

Observed Violations

Total # 13

Repeated # 0

- 1: No active managerial control over establishment.
- 2: No employee health policy.
- 6: Hand sink is not operable and employee is not able to wash hands. CA: cart closed due to no water.
- 8: No water at hand sink.
- 8: No soap and paper towels at hand sink.
- 19: Cooked hot dogs at 87F and 104F on grill and cooked onions and bell peppers at 127F on grill. CA: embargoed.
- 19: Cooked hot dogs in box under cart temped at 61F during inspection. CA: embargoed.
- 20: Hot dogs in cooler with ice at 44F during inspection.
- 20: Bags of shredded cheese stored in boxes without refrigeration above 50F during inspection. Cheese held in boxes for several hours. CA: embargoed.
- 21: No date marking on open bags of shredded cheese maintained for more than twenty four hours. CA: trained employee.
- 37: Several boxes of food stored directly on the ground.
- 43: Single service trays stored facing upwards.
- 55:

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

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Comments/Other Observations

- 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.
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
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: No raw animal foods served.
14: No sanitizer available at cart. CA: cart closed.
15: (IN) No unsafe, returned or previously served food served.
16:
17: (NO) No TCS foods reheated during inspection.
18: No foods cooled.
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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Food Source: Unknown

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Truck is closed due to no water, no sanitizer, and inadequate methods for keeping TCS foods cold.