

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sugar B's Cafe Remanent O Mobile Establishment Name Type of Establishment 6401 Hixson Pike O Temporary O Seasonal Address Hixson Time in 02:20 PM AM / PM Time out 03:00; PM AM / PM City 09/02/2021 Establishment # 605304811 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for a

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection														
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	C
1	0	0			Person in charge present, demonstrates knowledge, and performs duties		0	5	16	0	0	0	0	Prop
	IN	OUT	NA	NO	Employee Health		_	-	17		_	ŏ	ŏ	Prop
2	0	0	101		Management and food employee awareness, reporting	0	0	$\overline{}$	<u> </u>	Ť	Ŭ	Ť	Ť	Coc
3	0	0			Proper use of restriction and exclusion		0	5		IN	ОUТ	NA	NO	-
	IN	OUT	NA	NO	Good Hygienic Practices			18		0	0	0	Prop	
4	0	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	0	Prop
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	0	0		Prop
	IN	OUT	NA		Preventing Contamination by Hands				21	0	0	0	0	Prop
6	0	0		0	Hands clean and properly washed	0	0		22	0	0	0	0	Time
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1	_	_	_	_	1
	_	_			alternate procedures followed	_	_			IN	OUT	NA	NO	
8	0	0			Handwashing sinks properly supplied and accessible OO2 23 OO		0		Cons					
			NA	NO	Approved Source			food						
9	0	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	0	Food received at proper temperature	0	0	١. ١	24	0	0	0		Past
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	-		Ľ	_		r asi
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	0		Food
13	0	0	0		Food separated and protected		0	4	26	0	0			Taxi
14	0	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	0	0			Proper disposition of unsafe food, returned food not re- served	per disposition of unsafe food, returned food not re-		Com						

ᆫ		COS	R	WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathoge ons, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT				
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)			_
		Compliance Status	COS	R	¥
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	Transmitting internets, material, manufactures, assess, and surpr		0	0	1
47 O		Nonfood-contact surfaces clean	0	0	1
	OUT Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	-
49	Plumbing installed; proper backflow devices		0	0	-:
50 O		Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	-
54 O		Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. in (10) days of the date of the

09/02/2021

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Signature of Person In Charge

Date Signature of

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	Sugar B's Cafe					
Establishment Number	605304811					

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)				

Equipment Temperature					
Temperature (Fahrenheit)					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Heavy cream	Cold Holding	40				
Cheesecake	Cold Holding	40				
Whipped topping	Cold Holding	39				

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stablishment Number :	605304811			
Comments/Other Obe				
Comments/Other Obs	ervations			
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"See page at the end of thi	s document for any violatio	ns that could not be displ	ayed in this space.	
Additional Comments				
Appendix and the first of the f				
See last page fo	r additional cor	nments.		

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Sugar B's Cafe		
Establishment Number: 605304811		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Sources							
Source Type:	Source:						
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Source Type:	Source:						
Source Type:	Source:						
Additional Comments							