#### TENNESSEE DEPARTMENT OF HEALTH \_\_\_\_ \_ ----- -

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE						_																
13		11	S. Carlor		<b>C</b> .		Cofo											O Fermer's Market Food Unit	10	1	ſ	٦
Esta	blish	nmen	t Na	me	50	ıgar B's	Cale						_	Tvr	xe of I	Establ	ishme	Ant Permanent O Mobile				
Addr	ess				64	01 Hixs	on Pike	e					_	.,,				O Temporary O Seasonal				
City					Hi	xson			Time in	11	.:5	5 A	M	A	M/P	м ті	me o	ut 12:25: PM AM / PM				
Inspection Date 02/08/2022 Establishment # 605304811				1			Emba	-	d C	)												
Purp				tion		Routine		allow-up	O Complaint			- O Pro					Cor	nsultation/Other				_
Risk Category X1 O2 O3 O4 Follow-up Required O Yes X1 Number of Seats																						
ruon	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.																					
				2.5	cont	ributing fa	ictors in												iss or injury.			
		(1	rk de	ngler	nted c	ompliance st	tatus (IN, O											INTERVENTIONS ach itom an applicable. Deduct points for c	alogory or subcate	gory.		
IN	in co	ompli	ance		ou	T=not in compl	iance N/	-not applicable	NO=not observe	d COS	E		S=co	recte	d on-s	site dur	ing ins	pection R=repeat (violation of the Compliance Status		on) COS	e I	WT
	IN	OUT	NA	NO				pervision		000	~			IN	оит	NA	NO	Cooking and Reheating of Time/		000	~ 1	
1	8	0	_	-				demonstrates k	nowledge, and	0	0	5	16	0				Control For Safety (TCS) I Proper cooking time and temperatures	Foods	_	~	_
	IN		NA	NO		forms duties	Emple	yee Health				-		ŏ		×		Proper reheating procedures for hot hold	ing	00	ő	5
2 3		0				nagement an oper use of re		ployee awarene of exclusion	ss; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
		-	NA	NO				Ionic Practice		Ŭ	Ū	-	18	0	0	0	X	Proper cooling time and temperature	51	0	ा	-
		0						king, or tobacco ose, and mouth		0	0	5		0 )33		<u>8</u>	õ	Proper hot holding temperatures Proper cold holding temperatures		0	8	
	IN	OUT	NA	NO		Preve	nting Con	tamination by			· · · ·			õ			23	Proper date marking and disposition		ŏ	ŏ	5
_		0	~	_	_	nds clean and bare hand co			ods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedur	res and records	0	0	
8		0	0	0	alte	mate proced	dures follow			0	0	2			_	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked		_	_
	IN I	OUT	NA	NO	2		Аррго	ved Source	0000331010			_	23	0	0	黛	110	food		0	0	4
	<u>尚</u>		0			od obtained fr od received a				0	0			IN	OUT	NA	NO	Highly Susceptible Popula		_		
11	_	_	6-4		_			fe, and unadulte shell stock tag		0	0	5	24	_	0			Pasteurized foods used; prohibited foods	not offered	0	0	•
		0	20	0 NO	des	truction		em Contamin		0	0		25	IN	OUT			Chemicals	and	_		
13					-	od separated			ntion	0	0	4	29	0	8	×		Food additives: approved and properly u Toxic substances properly identified, sto		0	8	5
14		0	0	]				aned and saniti fe food, returned		0	0	5		IN	OUT	_	NO	Conformance with Approved P Compliance with variance, specialized pr			_	
15	2	0				ved	on or unsai	le lood, returnet	a tood not ne-	0	0	2	27	0	0	黨		HACCP plan	ocess, and	0	0	5
				Go	od R	letail Pract	tices are	preventive r	measures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects	s into foods.			
												<b>TTA</b>			_		_					
				01	UT=n:	t in complianc	:e mpliance	Status	COS=corre		n-site	during						R-repeat (violation of the sam Compliance Status	e code provision)	COS	ъI	WT
	_	OUT	_			Saf	e Food as	nd Water						0	UT			Utensiis and Equipment			~ 1	
20						ggs used who from approve		đ		0	8	2	4	s				nfood-contact surfaces cleanable, proper and used	ly designed,	0	0	1
30		0 OUT	Vari	ance	obta			cessing method ure Control	5	0	0	1	4	6 (	0 V	Narew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
31	-		Prop	per co	ooling			ate equipment fo	or temperature	0	0	2	4	_	-	Vonfoo	d-cor	ntact surfaces clean		0	0	1
32		-	cont Plan		d pre-	perly cooked	for hot bol	dina		-	0		4		UT O	tot and	1 cold	Physical Facilities water available; adequate pressure		0	0	2
33	-	0	Арр	rovec	d thay	wing methods	s used			0	0	1	4	9 (	Õ F	Numbi	ng ins	stalled; proper backflow devices		0	0	2
34		OUT	The	mom	neters	s provided an	nd accurate od identi			0	0	1	5		-			waste water properly disposed es: properly constructed, supplied, cleane	d	00	0	2
35	;	0	Foo	d pro	perty	labeled; origi	inal contair	ner; required rec	ords available	0	0	1	5	_				use properly disposed; facilities maintaine		0	0	1
		OUT				Prevention	n of Feed	Contaminatio	'n				5	3 (	o F	hysica	al faci	lities installed, maintained, and clean		0	0	1
36	:	0	Inse	cts, r	oden	ts, and anima	als not pres	sent		0	0	2	5	4	0 /	Adequa	ite ve	ntilation and lighting; designated areas us	ied	0	0	1
37	· [	0	Con	tamir	nation	prevented d	during food	preparation, sto	orage & display	0	0	1		0	UT			Administrative Items				
38		-	-			nliness				0	0	1	5				-	nit posted		0	0	0
39	_					properly use and vegetab		ed		0	8		5	6 (		viost re	cent	Compliance Status		O YES		WT
41		OUT					per Use of	f Utensils			0		5	,	_	Some	1000	Non-Smokers Protection A with TN Non-Smoker Protection Act	Act			
42	2	0	Uter	nsils,	equip	pment and lin	iens; prope	rly stored, dried		0	0	1	5	8		lopaco	o pro	ducts offered for sale		× 0	0	0
	43 O Single-use/single-service articles; properly stored, used O O 1   44 O Gloves used properly O O 1						0															
	e to	corre	ict an	ny vio	lation	s of risk factor												Repeated violation of an identical risk factor				
mann	er ar	nd po	st the	mos	trece	nt inspection r	report in a o	onspicuous mann	er. You have the rig	ht to r	eques							e. You are required to post the food service e lling a written request with the Commissioner				
			sectio	ons 68	1-14-70	03, 68-14-706, 6	68-14-708, 68		1, 68-14-715, 68-14-7	6, 4-5	320.					1	11					
1	r	ית				hn	~		02/0	)8/2	022	2	_		(6	£ a	Ł	$\mathcal{A}$	(	)2/0	8/2	022
Sign	atur	e of	Pers	son Ir	n Chi	arge					[	Date	Sic	matu	ire of	Envir	onme	ental Health Specialist				Date

,	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call ( ) 4232098110 to sign-up for a class.	RDA 629

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#### 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Sani bucket	Quat	300						
3 sink	Quat	300						

Equipment Temperature	nent Temperature							
Description	Temperature (Fahrenheit)							

Food Temperature		
Decoription	State of Food	Temperature ( Fahrenheit
Cheese cake	Cold Holding	41
Whipped cream	Cold Holding	40
Heavy cream	Cold Holding	38

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Sugar B's Cafe

Establishment Number : 605304811

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Hands washed

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: Approved

- 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: (NO) No raw animal foods cooked during inspection.
- 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: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

# Establishment Information

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 Establishment Name: Sugar B's Cafe

Establishment Number #: 605304811

Sources				
Source Type:	Water	Source:	HUD	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

### Additional Comments