TENNESSEE DEPARTMENT OF HEALTH

						FOOD SERV	ICE ESTA	BL	ISH	IME	ENT	r IP	NSI	PEC	TIO	SCC	RE		
Estal	ैः ू blish	men	t Naπ		Central Parl	K						Tree		Fatabli	a la seconda	O Fermer's Market Food Unit	C		
Addr	ess				5119 Hixsor	ı Pike						тур	xe or	Establi	snme				
City					Hixson		Time in	03	3:0	0 F	M	AJ	M/P	M Tr	me or				
		- 0-	de.		07/15/202	22 Establishment #						-							
Purpose of Inspection			-					_			a =		0.000	ne Italian/Other					
Establishment Name Central Park Type of Establishment Permanent O Mobile Address 5119 Hixson Pike 0 Temporary 0 Season City Hixson Time in 03:00 PM AM / PM Time out 03:20; PM AM / P Inspection Date 077/15/2022 Establishment # 605174029 Embargoed 0 Purpose of Inspection 0 Routine ¥ Folow-up 0 Complaint 0 Preliminary 0 Consultation/Other Risk Factors are food preparation practices and amployee behaviors most commonly reported to the Centers for Disease as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prever Condonne ILLINESS Risk Factors and Dyubic HizALTH INTERVENTIONS Chick desprise Compliance Market applicable Nort observed Compliance Status Condonne ILLINESS Risk Factors and public HizALTH INTERVENTIONS Chick desprise factus No of Time in compliance OUT-not in compliance Market applicable Nort observed Compliance Status No of Time in compliance factus Compliance Status Compliance Status Compliance Status N out- NA No Compliance Status Compliance Status				0															
POSK	Cap		isk F	acto	ors are food pre	paration practices	and employee		vior	8 mo				y repo	ortec	I to the Centers for Disease Control and Preven		<u> </u>	
				as c	ontributing fact														
		(11	rk des	ignat	ed compliance statu												igery.		
IN-	in co	mpīi	ance				NO=not observe		R)S=ccr	recte	d on-s	site duri	ng ins			R	WT
	IN (оит	NA	NO								IN	out	NA	NO	Cooking and Reheating of Time/Temperature			
1	8	0	_	_		resent, demonstrates k	nowledge, and	0	0	5	16					Control For Safety (TCS) Foods	0		
			NA					_								Proper reheating procedures for hot holding	ŏ	8	5
					-		ss; reporting			5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
		-	NA					-		_	18	0	0	0	×		0		
4	<u>s</u>	2						0	0	5					Ő		0	응	
	IN (OUT	NA	NO	Preventi	ing Contamination by		-							0		ŏ	ŏ	5
_	_	_	-	_			ods or approved	_		5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
			0	0	alternate procedure	es followed				2			_	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	
	IN (OUT	NA			Approved Source	accessible			<u> </u>	23	-	-			food	0	٥	4
			0										-	-	NO	Highly Susceptible Populations		-	
11	×	0			Food in good cond	ition, safe, and unadulte		0	0	5	24		-	-		Pasteurized foods used; prohibited foods not offered	0	0	5
				-	destruction			0	0							Chomicals	-	-	
13		0	0	NO			ation	0	ा	4	25	意	8	100		Food additives: approved and property used Toxic substances property identified, stored, used	00	읭	5
								0	0	5		IN	OUT	NA		Conformance with Approved Procedures		_	
15	2	٥			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive r	measures to co	ntro	the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into foods.			
								GOO	DR	ar.	L PR	ACT	ICE	8					
	_	_		00	T=not in compliance Comp	liance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	_	OUT			Safe I	Food and Water						0	UT			Utensils and Equipment			
28					d eggs used where ice from approved			8	0	1	4	ទ រូ				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30)		Varia		btained for specials	zed processing method mperature Control	\$	0	Ő	1	4	6 (0	Narewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31	-		Prop			adequate equipment fo	or temperature	0	0	2	4	_	-	Vonfoo	d-cor	tact surfaces clean	0	0	1
32		-	contro		properly cooked for	hat habing				1	4	_	UT O	lot and	Foold	Physical Facilities	0	~	2
33	_				thawing methods us			ŏ	ŏ	1	4	_	-			stalled; proper backflow devices		히	2
34				nome	eters provided and a			0	0	1	50	_	-			waste water properly disposed	0	0	2
	-	OUT				Identification	ands a solable	-			5	_				s: properly constructed, supplied, cleaned		0	1
35		O	r-00d	prop		I container; required rec Feed Contamination		0	0	1	5		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
36	_	-	Insec	ts, ro	dents, and animals			0	0	2	5	_	-			ntilation and lighting; designated areas used	0	0	1
37	+	-				ng food preparation, sto	rage & display	0	0	1		+	UT	,		Administrative Items	-		
38	\rightarrow	_			leanliness			0	0	1	54	5 (0	Current	pern	nit posted	0	0	0
39	_			<u> </u>	ths; properly used a puts and upgotables			0		1	54	\$ (0	Most re	cent	inspection posted	O YES	0	-
40		OUT				Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	TES	NO	WI
41		0	In-us		nsils; properly store	d	handled			1	5					with TN Non-Smoker Protection Act)) 0	읽	
42		0	Single	e-use	/single-service artic	s; properly stored, dried cles; properly stored, us		0	0	1	5	5				ducts offered for sale oducts are sold, NSPA survey completed	0		0
44		0	Glove	es us	ed properly			0	0	1									

alure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous anner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this port. T.C.A. sections (8:14-703, 68-14-708, 68-14-708, 68-14-718, 68-

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Signature of Person In Charge	

07/15/2022	(Ar
Date	Signature of Environmental Health Specialist

07/15/2022

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

Please call () 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mont	th at the county health department.	RDA 629
	(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Central Park Establishment Number # 605174029

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							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Central Park Establishment Number : 605174029

Comments/Other Observations	
D: 1: 2: 3: 4: 5: 6: 7: 8: 9: 1: 2: 3: 4: 5: 6: 7: 8: 9: 1: 2: 3: 4: 5: 6: 7: 8: 9: 1: 2: 3: 4: 5: 6: 7: 8: 9: 1: 7: 8: 9: 1: 7: 8: 9: 1: 7: 8: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9	
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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: Central Park

Establishment Number : 605174029

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Central Park Establishment Number # 605174029

Sources		
Source Type:	Source:	
Additional Comments		

Cooler holding at 40F.