



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

55

Establishment Name Danver's Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 1380 N. Germantown Pkwy ☐ Temporary ☐ Seasonal
 City Cordova Time in 01:15 PM AM / PM Time out 02:45 PM AM / PM
 Inspection Date 01/18/2023 Establishment # 605184522 Embargoed 000
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 94

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		
IN	OUT	NA	NO		COS	R	WT
Supervision							
1	<input checked="" type="radio"/>	<input type="radio"/>		Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>	5
Employee Health							
2	<input type="radio"/>	<input checked="" type="radio"/>		Management and food employee awareness, reporting	<input checked="" type="radio"/>	<input type="radio"/>	5
3	<input checked="" type="radio"/>	<input type="radio"/>		Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>	
Good Hygienic Practices							
4	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	5
5	<input type="radio"/>	<input checked="" type="radio"/>		No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	
Preventing Contamination by Hands							
6	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	5
7	<input checked="" 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"/>	
8	<input type="radio"/>	<input checked="" type="radio"/>		Handwashing sinks properly supplied and accessible	<input checked="" type="radio"/>	<input type="radio"/>	2
Approved Source							
9	<input checked="" type="radio"/>	<input type="radio"/>		Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	5
11	<input type="radio"/>	<input checked="" type="radio"/>		Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	
Protection from Contamination							
13	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected	<input type="radio"/>	<input type="radio"/>	4
14	<input type="radio"/>	<input checked="" type="radio"/>	<input 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

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IN	OUT	NA	NO		COS	R	WT
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>	5
17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>	
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures	<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"/>	
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>	
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>	
Consumer Advisory							
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
Highly Susceptible Populations							
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
Chemicals							
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	5
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>	
Conformance with Approved Procedures							
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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status		
OUT					COS	R	WT
Safe Food and Water							
28	<input type="radio"/>			Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>			Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>			Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1
Food Temperature Control							
31	<input type="radio"/>			Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>			Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1
33	<input type="radio"/>			Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1
34	<input checked="" type="radio"/>			Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1
Food Identification							
35	<input type="radio"/>			Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1
Prevention of Food Contamination							
36	<input checked="" type="radio"/>			Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2
37	<input checked="" type="radio"/>			Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1
38	<input checked="" type="radio"/>			Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>			Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>			Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1
Proper Use of Utensils							
41	<input type="radio"/>			In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>			Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1
43	<input type="radio"/>			Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1
44	<input type="radio"/>			Gloves used properly	<input type="radio"/>	<input type="radio"/>	1

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status		
OUT					COS	R	WT
Utensils and Equipment							
45	<input checked="" type="radio"/>			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1
46	<input type="radio"/>			Warewashing facilities; installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1
47	<input type="radio"/>			Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1
Physical Facilities							
48	<input type="radio"/>			Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2
49	<input type="radio"/>			Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2
50	<input type="radio"/>			Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2
51	<input type="radio"/>			Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1
52	<input checked="" type="radio"/>			Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1
53	<input checked="" type="radio"/>			Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1
54	<input checked="" type="radio"/>			Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1
Administrative Items							
55	<input checked="" type="radio"/>			Current permit posted	<input type="radio"/>	<input type="radio"/>	0
56	<input type="radio"/>			Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	
Non-Smokers Protection Act							
57				Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input type="radio"/>	0
58				Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	
59				If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	

Failure 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 manner 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 01/18/2023 Signature of Environmental Health Specialist [Signature] Date 01/18/2023

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

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



Establishment Information

Establishment Name: **Danver's**
Establishment Number #: **605184522**

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)
Commercial Dishwasher			

Equipment Temperature

Description	Temperature (Fahrenheit)
Cooler	35
Walk in cooler	60
Walk in freezer	-10
Freezer	-6

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	41
Tomatoes	Cold Holding	36
Macaroni Salad	Cold Holding	46
Pasta Salad	Cold Holding	46
Lettuce	Cold Holding	56
Lettuce #2	Cold Holding	53
Lettuce #3	Cold Holding	46
Tomatoes	Cold Holding	48
Mushrooms	Cold Holding	54
Rice	Hot Holding	124
Chicken Patty	Hot Holding	135
Meat Patty	Hot Holding	187
Green Beans	Hot Holding	187
Cole Slaw	Cold Holding	52
Sliced Cheese	Cold Holding	41

Observed Violations

Total # 17

Repeated # 0

2: Provided PIC a copy of the employee illness policy.

4: Observed employee drinking at the drive-thru window and food prep area. Ensure employees drink away from the food prep areas.

6: Observed employees switch tasks without washing their hands. Educate employees on the importance of hand washing between tasks.

8: No hand washing signs present at the 3 hand washing sinks. COS: PIC provided paper towels at the hand washing station near the cooking area. Provided PIC hand washing signs.

11: Observed frozen meat uncovered with ice build up in the walk in freezer. Observed frozen okra uncovered in the freezer near the cook area.

13: Observed raw fish stored next to carrots. Personal items stored next to food for customers.

14: Observed dirty grills and cooking equipment.

20: Front salad bar items are reading out of the proper cold holding temperature of 41°F and below.

34: Thermometer in the walk in cooler is not working properly.

36: Observed insects crawling on wall behind the dishwasher.

37: Food items stored on the floor in walk in cooler and food item stored on floor in storage.

Multiple dented cans present in the storage area.

38: Observed employees preparing food without proper hair restraints.

45: Observed a stained cutting board at the prep cooler near the drive thru window.

52: Observed the dumpster door and gate open. Trash present in the dumpster area. Cardboard boxes stacked at the backdoor.

53: Observed dirty and wet floors in the back of house. Observed dirty walls in the back of house. Missing tile near the back door.

54: Dirty ceiling tiles and vents in the back of house.

55: Post the current permit. Permit expired 6/30/2022. Provided 216 with additional info.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Danver's

Establishment Number : 605184522

Comments/Other Observations

1:
3:
5:
7:
9: Food is obtained from Sysco.
10:
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***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: Denver's

Establishment Number : 605184522

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Denver's

Establishment Number #: 605184522

Sources

Source Type: Food Source: Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

*Provided Safe Food Donation brochure.

Due to critical violations present, a follow-up is scheduled in 10 days. Contact Niani Williams at 901-483-7515 with any questions.