	iress		t Nar	ne		<b>ABL</b> T - F	<b>ISH</b> D-S 2:1	SR\ .5 F	EN1 / 	<b>т II</b> туз А	NSF pe of E M / Pf	Establ	ishme	O Farmer's Market Food Unit			
		n Da			02/23/2023 Establishment # 6052493												
Pur	pose	of In	spect	tion	O Routine	nt		<b>O</b> Pr	relimir	hary		C	Co	nsultation/Other		4.0	~
Ris	k Cat	egon			O1 O2 漠3			<b>O</b> 4						up Required O Yes 🕱 No Number of S		12	0
		R	isk I		ors are food preparation practices and employe contributing factors in foodborne illness outbrea									to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
					FOODBORNE ILLNESS			_	_								
		(11	rk de	algaat										ach item as applicable. Deduct points for category or subcate	gery.	)	
IB	≱⊧in c	ompii	nce		OUT=not in compliance NA=not applicable NO=not obse			_	_	rrecte	d on-s	ite dur	ing int	spection R=repeat (violation of the same code provision			
	_	_	_		Compliance Status	COS	R	WT	니디	_		_		Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5		0		-		Control For Safety (TCS) Foods	_		
		OUT	NΔ	NO	Employee Health	-	-			8	8	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
2	X		nen l	110	Management and food employee awareness; reporting	0	ю		۱Ë	Ľ	F	Ľ	~	Cooling and Holding, Date Marking, and Time as	<u> </u>		
		0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices	-		-	18	0	0	0	12	Proper cooling time and temperature	0	ा	_
4	26	0			Proper eating, tasting, drinking, or tobacco use		0		1 19	120		0	Õ	Proper hot holding temperatures	0	0	
5	22				No discharge from eyes, nose, and mouth	0	0	Ľ		25	0	0		Proper cold holding temperatures	0	0	5
		OUT	NA		Preventing Contamination by Hands			_	21	0	0	0	243	Proper date marking and disposition	0	0	_
	<u>×</u>	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
7	83	0	0	0	alternate procedures followed	0	0	- T		IN	OUT	NA	NO	Consumer Advisory			
8	X				Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked	0	0	4
	_		NA	NO	Approved Source	-		_	Ē	-	_		110	food	-	-	
	黨		~	-	Food obtained from approved source Food received at proper temperature	- 8	0		LE	IN	OUT	_	NO	Highly Susceptible Populations		<u> </u>	
10	×	8	0	25	Food in good condition, safe, and unadulterated	8	6	5	24	0	0	25		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	ŏ	×	0	Required records available: shell stock tags, parasite destruction	ō	ō			IN	OUT	NA	NO	Chemicals			
	IN	OUT	NA	NO	Protection from Contamination	-	_	_	25	0	0	X	-	Food additives: approved and properly used	0	ाठा	
13	12	0	0		Food separated and protected	0	0	4	26	R.	ŏ			Toxic substances properly identified, stored, used	0	0	5
14	X	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗖	IN	OUT	NA	NO	Conformance with Approved Procedures			
	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
			_			_	1			-	-		-				
				Goo	d Retail Practices are preventive measures to	contro	l the	e inte	roduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
					-				IL PR								

							inspection R-repeat (violation of the same code provision)				
		Compliance Status	COS	R	WT			Compliance Status	COS	R	WT
	OUT						OUT Utensils and Equipment				
28	0	Pasteurized eggs used where required	0	0	1	45	5 0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29	_	Water and ice from approved source	0	0	2	11	<u> </u>	constructed, and used	~	~	•
30	-	Variance obtained for specialized processing methods	0	0	1	46	; o	Warewashing facilities, installed, maintained, used, test strips	0	0	- 1
	OUT	Food Temperature Control				1		warewasning lacilizes, installed, maintailied, used, test solps	~	-	•
	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	1 📓	Nonfood-contact surfaces clean	0	0	1
31	0	control	0	19	Z		00	Physical Facilities			
32	0	Plant food properly cocked for hot holding	0	0	1	1 48	5 0	Hot and cold water available; adequate pressure	0	0	2
33	Ō	Approved thawing methods used	Ō	Ō	1	49	Ō	Plumbing installed; proper backflow devices	Ō	Ō	2
34	X	Thermometers provided and accurate	0	0	1	50	0 0	Sewage and waste water property disposed	0	0	2
	OUT	Food Identification		-	-	51	1 23	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	X	Food properly labeled; original container; required records available	0	0	1	52	2 0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination		-		53	1 22	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	1 0	Adequate ventilation and lighting; designated areas used	0	0	1
37	X	Contamination prevented during food preparation, storage & display	0	0	1		ou	Administrative items			
38	23	Personal cleanliness	0	0	1	55	5 😥	Current permit posted	0	0	
39	0	Wiping cloths: properly used and stored	0	0	1	56		Most recent inspection posted	Ō	0	°
40	0	Washing fruits and vegetables	0	0	1	1 🗖		Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils			· · · ·	1 🛏		Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	25	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	0
43	22	Single-use/single-service articles; properly stored, used	0	0	1	53	Я	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 —					

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 (0.14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-716, 4-5-320.

AVZ	02/2
Signature of Person In Charge	

3/2023 Date Signature of Environmental Health Specialist

02/23/2023

Date

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

PH-2267 (Rev. 6-15) PH-02 Safety training classes are available each monthal the county health department.	RDA 629
Please call ( ) 9012229200 to sign-up for a class.	1004.023

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



#### Establishment Information Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Number #: 605249358

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 l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

bserved Violations
atal # 10
epeated # 0
4:
7:
3:
2:
3:
7:
1:
3:
5.
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### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Number : 605249358

Comments/Other Observations		
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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: PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Number : 605249358

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Number # 605249358

Sources		
Source Type:	Source:	

## Additional Comments