TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No.	1.621		A. C. S.												O Fermer's Market Food Unit	1	(1
Establishment Name Williamsport Lakes Bait Shop & Deli				Type of Establishment Stream O Mobile						J		J						
Address 3880 Williamsport Pike												O Temporary O Seasonal						
City	,							2:1			_			me o	л <u>02:54</u> : <u>РМ</u> ам/рм			
Insp	xectio	on Da	te		03/01/2024 Establishment # 6051	40439			-	Embi	argoe	d C						
Pur	pose	of In	spect	tion	鼠Routine O Follow-up O Co	mplaint			O Pr	elimir	ary		C	Cor	nsultation/Other			
Ris	k Cat	legon	/		O1)22 O3				O 4				Fo	low-	up Required O Yes 🗱 No Number of S	Seats	20	
		R	isk I												I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
			-tr da		FOODBORNE ILLNE										INTERVENTIONS ach item as applicable. Deduct points for category or subcat			
10	⊨in c	ompili				t observed									pection R=repeat (violation of the same code provis			
		_		_	Compliance Status		:05	R	WT		_	_	_	_	Compliance Status	COS	R	WT
Ц	_	OUT	NA	NO	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charge present, demonstrates knowledge, performs duties	and	0	0	5	16	0	0	0	×	Proper cooking time and temperatures	0	0	6
-	IN XX	OUT	NA	NO	Employee Health Management and food employee awareness, reporti	0.0	0	0		17	0	0	X	0	Proper reheating procedures for hot holding	0	0	ÿ
3	Â	ŏ			Proper use of restriction and exclusion		ŏ	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H		OUT	NA	NO	Good Hygienic Practices					18	0	0	X	0	Proper cooling time and temperature	0	0	_
4	X	0			Proper eating, tasting, drinking, or tobacco use			0	5	19		0		×	Proper hot holding temperatures		0	
-	义 IN	0	NA	-	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	-	0	0	_		12	8		0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	0	0		X	Hands clean and properly washed		0	0		22	_	0	80	0	Time as a public health control: procedures and records	0	0	
7	罴	0	0	0	No bare hand contact with ready-to-eat foods or app alternate procedures followed	bevor	0	0	°		IN	OUT		-	Consumer Advisory	-	-	
8	×	0			Handwashing sinks properly supplied and accessible	,	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked	0	0	4
	IN 窟	001	NA	NO	Approved Source Food obtained from approved source	-	0	0	-	-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10	0	0	0	1	Food received at proper temperature		0	0		24	_	0	88		Pasteurized foods used; prohibited foods not offered	0	0	6
	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite		0	0	5	-	_	-	_		Pasteurized loods used, prombled loods not offered	<u> </u>	<u> </u>	9
12	0	0	X	0	destruction	·	0	0			IN	OUT			Chemicals			
13	IN S	OUT	NA	NO	Protection from Contamination Food separated and protected		0	0	4	25	0 度	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	*	0	ŏ		Food-contact surfaces: cleaned and sanitized			ŏ		-			NA	NO	Conformance with Approved Procedures	<u>۲</u>	-	
15	2	0		,	Proper disposition of unsafe food, returned food not served		_	0	2	27	0	0	笑		Compliance with variance, specialized process, and HACCP plan	0	0	5
Γ				Goo	d Retail Practices are preventive measure	s to con	trol	the	intr	oduc	tion	of	atho	geni	, chemicals, and physical objects into foods.			
						0	00	D R	ar/.	IL PR	ACT	TICE	8					
				00	T=not in compliance CC Compliance Status	0\$=correct		n-site R		inspe	iction				R-repeat (violation of the same code provision) Compliance Status	Loos		WT
		OUT			Safe Food and Water	-		ĸ		H		UT			Utensils and Equipment	000	~ 1	
	8				ed eggs used where required			0		4	5				nfood-contact surfaces cleanable, properly designed,	0	0	1
	9 10				lice from approved source obtained for specialized processing methods		8	0	2	H	+	- 1			and used	-	-	
		OUT			Food Temperature Control		-			4	_	-			g facilities, installed, maintained, used, test strips	0	0	1
1 3	и		Prop		oling methods used; adequate equipment for tempera	ture	0	0	2	4	_	0 ↑ TUX	lonfoo	d-cor	tact surfaces clean	0	0	1
	2				properly cooked for hot holding		0	0	1	4	_	-	lot and	t cold	Physical Facilities water available; adequate pressure	0	ा	2
	3	0	Appr	oved	thawing methods used		0	0	1	4	9	ŌF	Numbi	ng ins	talled; proper backflow devices	Ō	0	2
\vdash^{3}	4	O	Ther	mome	eters provided and accurate Food Identification		0	0	1						waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
E,	5		Ecor	i nene	erly labeled; original container; required records avail	abla	0	0	1		_	_			use properly disposed; facilities maintained	ō	0	1
Ľ		OUT	1000	, piop	Prevention of Feed Contamination	0.040	<u> </u>	-	· ·			-	-		ities installed, maintained, and clean	0	0	1
	6	0	Insec	cts. ro	idents, and animals not present		0	0	2	5	_	-			ntilation and lighting; designated areas used	ō	0	1
⊢	7				ation prevented during food preparation, storage & dis	_	0	0	1	F	+	UT			Administrative Items	-	-	
			Pers	onal o	cleanliness		0	0	1	5	5	0	Jurrent	pern	nit posted	0	0	-
	8	0		ng cic	ths; properly used and stored		0	0							inspection posted	0	0	0
And in case of the local division of the loc	9	Ó		-			0		1		_				Compliance Status	VE8	1100	WT
4	9 0	0		hing f	ruits and vegetables		0		_						Man Smakers Bedeckies Act	16.0	NO	
	9 0	0 0 OUT	Was				0	0			7				Nen-Smokers Protection Act with TN Non-Smoker Protection Act	***	0	
	9 0 1 2	000000	Was In-us Uten	e ute sils, e	ruits and vegetables Proper Use of Utensils nsils; properly stored squipment and linens; properly stored, dried, handled	-	8	0	1	5	8		obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	X	읭	0
444	9 0	0000000	Was In-us Uten Singi	se ute sils, e le-use	ruits and vegetables Proper Use of Utensils nsils; properly stored		0000	0	1	5			obacc	o pro	with TN Non-Smoker Protection Act	X	읭	0
4444	9 0 1 2 3 4	0000000	Was In-us Uten Sing Glov	ie ute sils, e le-use es us	ruits and vegetables Proper Use of Utensils Insils; properly stored equipment and linens; properly stored, dried, handled s/single-service articles; properly stored, used ed properly		0000	0 0 0	1 1 1 1	5	8	1 H	obacc tobac	o pro co pr	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed) 0 0	000	0
4 4 4 Failt	9 0 1 2 3 4		Was In-us Uten Sing Glov	e ute sils, e le-use es us y viola	ruits and vegetables Proper Use of Utensils nsils; properly stored requipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ed properly ations of risk factor items within ten (10) days may result in hit, items identified as constituting imminent health hazard	n suspensi s shall be d		0 0 0	1 1 1 1	5 5 servic lately	8 9 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	ablish	tobacc tobac	o pro co pr ermit.	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			icuous
4 4 4 Faile serve	9 0 1 2 3 4		Was In-us Uten Sing Glov ct an Amer st the	se ute sils, e le-use es us y viole t perm most	ruits and vegetables Proper Use of Utensils nsils; properly stored requipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ed properly ations of risk factor items within ten (10) days may result in hit, items identified as constituting imminent health hazard	n suspensi s shall be o re the right		0 0 0 0	1 1 1 1	5 5 servic lately	8 9 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	ablish	tobacc tobac	o pro co pr ermit.	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo			icuous
4 4 4 Faile serve	9 0 1 2 3 4		Was In-us Uten Sing Glov ct an Amer st the	se ute sils, e le-use es us y viole t perm most	ruits and vegetables Proper Use of Utensils Insils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ed properly ations of risk factor items within ten (10) days may result in hit, items identified as constituting imminent health hazard recent inspection report in a conspicuous manner. You har	n suspensi s shall be o re the right , 68-14-716	0 0 0 0 0 0 0	O O O O O O O O	1 1 1 1 r food mmed	5 5 servic lately	8 9 2 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	ablish	tobacc tobac	o pro co pr ermit.	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm illing a written request with the Commissioner within ten (10) day	O O O t in a c	0 0 0	of this
Failt	9 10 12 3 4 4		Was In-us Uten Sing Glov et an arter st the rection	ie ute sils, e le-use vis us t per most ns 68-	ruits and vegetables Proper Use of Utensils Insils; properly stored equipment and linens; properly stored, dried, handled a/single-service articles; properly stored, used ed properly ations of risk factor items within ten (10) days may result in hit, items identified as constituting imminent health hazard recent inspection report in a conspicuous manner. You har	n suspensi s shall be o re the right	0 0 0 0 0 0 0		1 1 1 1 r food mmed	5 5 iately aring r	8 9 or op regare	ablish eratio	obacc tobac ment po s shall is repo	o pro co pr ermit. I ceas rt by f	with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm illing a written request with the Commissioner within ten (10) day	O O O t in a c	0 0 0	icuous

oon in onerge	
	*** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ***
5)	Free food safety training classes are available each month at the county health department. Please call () 9315601182 to sign-up for a class.

PH-2267 (Rev. 6-15)

RDA 629

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Williamsport Lakes Bait Shop & Deli Establishment Number #: 605140439

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 comp	Sink									

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Fridge	38				
Freezer	0				
Upright freezer	0				
Chest freezer	0				

Food Temperature	State of Food	Temperature (Fahrenheit
Description	State of Food	remperature (Panrenneit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Williamsport Lakes Bait Shop & Deli

Establishment Number : 605140439

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Pic aware of policy.

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: NO: no food prep during inspection

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: TN Valley Meats, Walmart

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) 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 cooking from raw observed
- 17: (NA) No TCS foods reheated for hot holding.
- 18: NA: no cooling. All foods cooked to order and served.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Good cold holding observed in equipment in kitchen.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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: Williamsport Lakes Bait Shop & Deli Establishment Number : 605140439

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Williamsport Lakes Bait Shop & Deli Establishment Number # 605140439

Sources			
Source Type:	Water	Source:	Centerville city water
Source Type:		Source:	

Additional Comments