TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name			t Nar		Neighbor of Winedown						Farmer's Market Food Unit Permanent O Mobile								
Address					9431 Bradmore Ln., Suite 109 Type of Establishment O Temporary O Seasonal														
					n 02	2:4	0 F	M	A	M/P	и ти	me or	и 03:10: РМ АМ/РМ						
	Inspection Date 05/19/2022 Establishment # 605244550											d 0		110 01	· · · · · · · · · · · · · · · · · · ·				
														0.000	na dalian Albar				
Purpose of Inspection ARoutine O Follow-up O Complaint O Preliminary O Consultation/Other											50								
Risk Category O1 第2 O3 O4 Follow-up Required 第 Yes O No Number of Seats 50 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 (IK, OUT, HA, HO) for each numbered liem. For items marked OUT, mark COS or R for each item an 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																			
h	IN	OUT	NA	NO	Compliance 5 Super	vision	005	R	-	H	IN	OUT	NA	NO	Compliance Status Cooking and Reheating of Time/	Temperature	cos	ĸ	WT
1	8	0			Person in charge present, der	monstrates knowledge, and	0	0	5	10					Control For Safety (TCS)	Foods		~	
H	IN	OUT	NA	NO		ee Health					00	00			Proper cooking time and temperatures Proper reheating procedures for hot hok	ding	00	8	5
		0			Management and food emplo		_	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Markin				
\rightarrow	× N	-	NA		Proper use of restriction and Good Hypler	ic Practices	0	0	_	18	0	0	0	84	a Public Health Centr Proper cooling time and temperature	lo	0		
4	1	0	101	0	Proper eating, tasting, drinkin	g. or tobacco use	0	0	5	19	0	0	0		Proper hot holding temperatures		0	0	
5		0	NA	NO	No discharge from eyes, nose Preventing Centa	e, and mouth mination by Hands	0	0	-	20	0	80	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	×	0	_		Hands clean and properly wa	shed	0	0	5	22		o	X		Time as a public health control: procedu	res and records	0	ō	
	鬣	0	0	0	No bare hand contact with rea alternate procedures followed		0	0			IN	OUT		NO	Consumer Advisory				
8			NA	NO	Handwashing sinks properly s	supplied and accessible d Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and food	d undercooked	0	0	4
9	嵐	0			Food obtained from approved	i source		0			IN	OUT	NA	NO	Highly Susceptible Popula	ations			
10 11	응	응	0	×	Food received at proper temp Food in good condition, safe,	erature and unadulterated	8	0	5	24	0	0	8		Pasteurized foods used; prohibited food	s not offered	0	0	5
	0	0	×	0	Required records available: s destruction	hell stock tags, parasite	0	0			IN	OUT	IT NA NO Chemicals						
			NA	NO	Protection from	Contamination	-	_		25	0	0				0	0	5	
13		8	8		Food separated and protected Food-contact surfaces: clean			0		26		O	NA	NO	Taxic substances properly identified, sta Conformance with Approved I		0	0	÷
	_	_			Proper disposition of unsafe f		_			27	_		_	10000	Compliance with variance, specialized p		0	0	5
Served PACCP pan										-									
				Goo	d Retail Practices are p	reventive measures to	contro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
				00	F=not in compliance	C05=co						1CE	3		R-repeat (violation of the sar	ne cade arminina)			
					Compliance S	tatus		R		Ē					Compliance Status	ne code promision)	COS	R	WT
2	_	001	Past	eurize	Safe Food and d eggs used where required	Water	0	0	1			UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, prope	fly designed.			
29 O Wa		Wate	Vater and ice from approved source ariance obtained for specialized processing methods				0	2	4	° '				and used	,	0	0	1	
		OUT	Food Temperature Centrol					-	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, te	est strips	0	0	1	
31 0			ling methods used; adequate	equipment for temperature	0	0	2	4	_	O N UT	lonfoo	d-cor	htact surfaces clean Physical Facilities		0	0	1		
		food	properly cooked for hot holdin	9	0		1	4	8 (0 H			water available; adequate pressure		0		2		
3	_				thawing methods used eters provided and accurate		0	0	1	4		_			stalled; proper backflow devices waste water properly disposed			0	2
		OUT	- men		Food Identific	ation	Ť		-	5		-			es: properly constructed, supplied, cleane	d		ŏ	1
3	5	0	Food	l prop	erly labeled; original container	required records available	0	0	1	5	2	o G	larbag	e/refi	use properly disposed; facilities maintaine	ed	0	0	1
		OUT			Prevention of Feed Co		0			5	_	-			lities installed, maintained, and clean			0	1
36		0	Insects, r		odents, and animals not present			0	2	5	4 (<u> </u>	dequa	te ventilation and lighting; designated areas used		sed	0	0	1
37 0		0	Cont	ntamination prevented during food preparation, storage & display		0	0	1		OUT Administrative items									
3		-	_		leanliness		0	0	1	5				-	nit posted		0	2	0
4	_	0		shing cloths; property used and stored shing fruits and vegetables					D 1 56 O Most recent inspection posted Compliance Status								WT		
4		OUT	Der P	e i de	Proper Use of U nsils; properly stored	tensils	-	0	-	5	,	-	ome	2000	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	Y	01	
4	2	0	Uten	sils, e	quipment and linens; properly		0	0	1	5	8	T	obacc	o pro	ducts offered for sale		× 0	ŏ	0
4					-use/single-service articles; properly stored, used O O 1 s used properly O O 1								0	0					
						ten (10) days may result in susp				servic	e est	blishr	nent pe	ermit.	Repeated violation of an identical risk factor	r may result in revoc	ation	of you	ar food
servi	ce er	tablis	hmen	t perm	sit. Items identified as constituting	g imminent health hazards shall	be corre	cted i	mmed	ately	or op	eration	is shall	ceas	e. You are required to post the food service of ling a written request with the Commissioner	establishment permi	t in a c	onspi	icuous
					14-703, 68-14-706, 68-14-708, 68-14					-	-	_	_	-					
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ature of Environmental Health Specialist	

05/19/2022

SCORE

Ē Signature of Person In Charge

Date	Signature

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Neighbor of Winedown Establishment Number #: 605244550

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 wenty-one (21) years of age or older.	
se-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.	
Sarage type doors in non-enclosed areas are not completely open.	
fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
CL dishwasher Triple sink	CL QA	50 200	

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler	53				
Walk in cooler	38				
Low boy	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ham (reach in cooler)	Cold Holding	50
Dairy (reach in cooler)	Cold Holding	50
Cubed ham (low boy)	Cold Holding	38
Cubed turkey (low boy)	Cold Holding	39
Raw salmon (low boy)	Cold Holding	39
Boiled egg (low boy)	Cold Holding	39
Cut avocado (low boy)	Cold Holding	39
Dairy (bar area)	Cold Holding	39

Observed Violations

Total #

Repeated # ()

20: Reach in cooler in kitchen area holding TCS foods 47-53°F. TCS foods must be kept at 41°F or below. All TCS foods were moved to a cooler capable of holding TCS foods at 41°F or below.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605244550

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Good handwashing observed.

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: Food from approved sources.

- 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 raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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: Advisory located on menu.
- 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: Neighbor of Winedown Establishment Number : 605244550

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Neighbor of Winedown

Establishment Number # 605244550

Sources								
Source Type:	Food	Source:	US Foods					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments