## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ALC: NO.	1.60		A. C.		De elvie D	a la la											O Fermer's Market Food		ſ	)	
Establishment Name		Baskin Robbins 2100 Hamilton Place Blvd Suite 301						Type of Establishment     O Fermer's Market Food Unit     @ Permanent O Mobile													
Address							- 1 (								O Temporary O Se	asonal					
City					Chattano	-				2:3			_			me o	ut <u>12:50</u> ; <u>PM</u> A	M/PM			
Insp	ectio	n Da	rte		06/12/2	202	3 Establishmer	60515065	58		_	Emb	argoe	<u>d</u> 0							
Ρυη	pose	of In	spec	tion	O Routine		鰳 Follow-up	O Complaint	:		<b>O</b> Pr	elimir	hary		c	Cor	nsuitation/Other				
Risi	(Cat	egor			01		<b>3</b> 22	<b>O</b> 3			<b>O</b> 4						-h	氨 No Number of		0	
		R	isk I														to the Centers for Dise control measures to pre		ntion		
																	INTERVENTIONS				
IN	⊨in c	(CD ompli		algna			e NA=not applicat			Rem							ach Item as applicable. Ceduc spection Rerepent (v	iolation of the same code provid		3	
_		_					lance Status			R	WŤ	Ē	1				Compliance Stat	us		R	WT
	_	-	NA	NO	Person in char	rae pri	Supervision esent, demonstrate	s knowledge and					IN	ουτ	NA	NO	Cooking and Reheating Control For Safe				
1	黨	0	NA	NO	performs dutie	15	Employee Healt	•	0	0	5		00	8	8		Proper cooking time and tem Proper reheating procedures		0	8	5
2	X	0	nu-	no.	Management a		od employee awar		_	0		Ľ	IN		NA	NO	Cooling and Holding, Da		ľ		
3	8	0		110	Proper use of		tion and exclusion		0	0	Ů						a Public He				
4	25	0	NA	NO O	Proper eating.		g. drinking, or toba		0	0	5	19		0	奁	-	Proper cooling time and temp Proper hot holding temperatu		0	0	
5	高 IN		NA	O NO			yes, nose, and mo g Contamination		0	0	Ľ		12	8		0	Proper cold holding temperat Proper date marking and disp		8	8	5
6	黛	0		_	Hands clean a	and pro	perly washed	foods or approved	0	-	5	22	-	ō	X		Time as a public health contr		ō	ō	
7	×	0	0	0	alternate proce	edures	followed		0	0			IN	OUT	NA	NO	Consumer				
	_	OUT	NA	NO			properly supplied a Approved Source			0	2	23	_	0	×		Consumer advisory provided food		0	0	4
	<u>尚</u>	0	0	52			approved source oper temperature		8	00			IN	OUT		NO	Highly Suscepti				
11	×	0			Food in good of	condit	on, safe, and unad ailable: shell stock		0	0	5	24	-	0	×		Pasteurized foods used; prof	hibited foods not offered	0	0	5
12	0	0	×	O NO	destruction		ion from Contan		0	0		~	IN	OUT		NO		licals			
13	黛	0	0	NO	Food separate			hination		0		29	0 〕 〔	0		·	Food additives: approved an Toxic substances properly id		0	8	5
	_	0	0	]			es: cleaned and sa f unsafe food, retur		-	0	5		IN	-	NA	NO	Conformance with A Compliance with variance, sp	pproved Procedures			
15	2	0			served	00110	runsare rood, retur	ned lood not re-	0	0	2	27	0	0	窝		HACCP plan	recalized process, and	0	0	5
				Goo	d Retail Pra	ctice	s are preventiv	e measures to c	ontro	l the	int:	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
									GOO	DD R	ET/A	IL PR	LAC'	<b>TCE</b>	5						
_	_	_		00	T=not in complia C		iance Status	COS=com			durin WT	; inspe	ection				R-repeat (violation Compliance Str	on of the same code provision)	COS	R	WT
2	_	001	Past	eurize	Si d eggs used w		equired		0	0	1			NUT	ood a	nd no	Utensils and Equi nfood-contact surfaces clean				
2	9 0	0	Wate	er and	ice from appro	oved s		a de	0	8	2	4	5				and used	acte, property designed,	0	0	1
	-	OUT	varie	ince c			perature Contro						_	-			g facilities, installed, maintain	ed, used, test strips	0	0	1
3	1	0	Prop		oling methods u	used; a	adequate equipmer	nt for temperature	0	0	2	4	_	O  ∿ NUT	lonfoo	d-cor	tact surfaces clean Physical Facilit	les	0	0	1
	2				properly cooke				0				8	0			water available; adequate pr	essure		2	2
_	3 4		<u> </u>		thawing metho eters provided a				8	00			_	_			stalled; proper backflow device waste water properly dispose		0	0	2
	_	OUT					dentification		-	-			_	_			s: properly constructed, supp			ŏ	
3	5	0 001	Food	1 prop	,		container; required		0	0	1		_	-			use properly disposed; facilitie		0	0	1
3	6	-	Inse	cts, ro	dents, and anir			tion	0	0	2		-	-			lities installed, maintained, an intilation and lighting; designal		0	0	1
3	7	82	Cont	amina	ation prevented	1 durin	g food preparation.	storace & disclay	0	0	1		-	υт			Administrative it	toms			
3	-				leanliness		grood proportional,	oronoge a anaproy	0	0	1	5			Jurrent	t pern	nit posted		0	o	
_	9	Ó	Wipi	ng cic	ths; properly us		d stored		0	0	1						inspection posted	•	0	0	0
-	0	OUT	was	ning t	ruits and veget		Use of Utensils			0							Compliance Sta Non-Smokers P		YES	NO	WT
4	12	_			nsils; properly s ouipment and l		properly stored, d	ried, handled	8	8			7 8				with TN Non-Smoker Protecti ducts offered for sale	on Act	1 8 0	읭	0
- 4	-	0	Sing	le-use			es; properly stored,		0	8	1		9				oducts are sold, NSPA surve	r completed	ō		-
						tor iter	to within ten (40) de	ot may result in success				service		abiliste	nert re	ermie	Repeated violation of an identic	al risk factor may result in some	cation	of we	r food
serv	ice er	tablis	hmer	st perm	nit. Items identifi	ied as o	constituting imminen	t health hazards shall b	e corre	icted i	immed	liately	or op	eration	ns shal	l ceas	e. You are required to post the filling a written request with the C	ood service establishment perm	it in a l	consp	icuous
								-711, 68-14-715, 68-14-3					-			~					
	×	$\leq$	_		<u>u</u>		/	06/	12/2	2023	3				$\leq$	2.			06/1	2/2	2023
Sig	natu	re of	Pers	on In	Charge	. /					Date						ental Health Specialist				Date
																	ealth/article/eh-foodservic	e ****			
PH-3	2267	(Rev.	6-15)	)				ety training classe ase call (				eac 311		onth			inty health department. p for a class.			R	DA 629

SCORE

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



#### Establishment Information

Establishment Name: Baskin Robbins Establishment Number #: 605150658

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)

Food Temperature	State of Food	Temperature ( Fahrenheit
•		

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
37:

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



#### Establishment Information

Establishment Name: Baskin Robbins Establishment Number : 605150658

Comments/Other Observations

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12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 22: 23: 24: 25: 26: 27: 57: 58: ***See page at the end of this document for any violations that could not be displayed in this space.	12:				
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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: Baskin Robbins

Establishment Number : 605150658

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Baskin Robbins Establishment Number # 605150658

Sources		
Source Type:	Source:	
Additional Comments		

#7 and #8 corrected.