



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Boba & Bites Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 63 E Thompson Ln ☐ Temporary ☐ Seasonal
City Nashville Time in 01:59 PM AM / PM Time out 02:45 PM AM / PM
Inspection Date 03/21/2024 Establishment # 605316513 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 12

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					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Employee Health					Good Hygienic Practices					Preventing Contamination by Hands					Approved Source					Protection from Contamination				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Person in charge present, demonstrates knowledge, and performs duties.					Management and food employee awareness, reporting					Proper eating, tasting, drinking, or tobacco use					No discharge from eyes, nose, and mouth					Food obtained from approved source					Food separated and protected				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion					Proper cooling time and temperatures					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					Handwashing sinks properly supplied and accessible					Food received at proper temperature					Food-contact surfaces: cleaned and sanitized				
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Proper reheating procedures for hot holding					Required records available: shell stock tags, parasite destruction					Approved Source					Food in good condition, safe, and unadulterated					Proper disposition of unsafe food, returned food not re-served				
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control					Protection from Contamination					Consumer Advisory					Highly Susceptible Populations					Chemicals				
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
Preventing Contamination by Hands					Proper hot holding temperatures					Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
Approved Source					Proper cold holding temperatures					Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	4	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
13	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5	Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Time as a public health control: procedures and records					Time as a public health control: procedures and records					Consumer Advisory					Highly Susceptible Populations					Chemicals				

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1				
29	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1				
30	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1				
Food Temperature Control					Physical Facilities										
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure	<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	49	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2				
33	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2				
34	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1				
Food Identification					Administrative Items										
35	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1				
Prevention of Food Contamination					Physical Facilities										
36	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	53	<input type="radio"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1				
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1				
38	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	Administrative Items									
39	<input type="radio"/>	Wiping cloths, properly used and stored	<input type="radio"/>	<input type="radio"/>	1	55	<input checked="" type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	0				
40	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>					
Proper Use of Utensils					Compliance Status					YES	NO	WT			
41	<input checked="" type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act									
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1	57		Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input type="radio"/>					
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1	58		Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	0				
44	<input type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	1	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 68-14-203, 68-14-206, 68-14-208, 68-14-209, 68-14-211, 68-14-215, 68-14-216, 4-5-329.

Signature of Person In Charge [Signature] Date 03/21/2024 Signature of Environmental Health Specialist [Signature] Date 03/21/2024

**** 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:	Boba & Bites
Establishment Number #:	605316513

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)
3 compartment sink not in use	Cl		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in freezer	6
Reach in cooler	36
Cake cooler	45
Prep cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk in Reach in cooler	Cold Holding	36
Mascarpone cheese in Reach in cooler	Cold Holding	40
Whipping cream in Reach in cooler	Cold Holding	37
Milk in prep cooler	Cold Holding	41
Cream in prep cooler	Cold Holding	40
Cheesecake in display cooler	Cold Holding	40

Observed Violations

Total # 3

Repeated # 0

37: Personal items stored on prep tables

41: Boba spoon stored in room temperature water

55: Old permit posted.

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Establishment Information

Establishment Name: Boba & Bites

Establishment Number : 605316513

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Health policy available on site and posted
- 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: Employee has good hand washing practices
- 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:
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: No raw foods at location
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No foods cooled
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperature log.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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.

***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: Boba & Bites

Establishment Number : 605316513

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name:	Boba & Bites
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Establishment Number #:	605316513
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Sources

Source Type:	Food
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Source: Webstaurant

Source Type:	Food
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Source: Restaurant depot

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Additional Comments