

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



Establishment Information

Establishment Name: Nic & Norman's
Establishment Number #: 605302912

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)
Dish machine	CI	50	
Triple sink	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes (prep area)	Cold Holding	39
Cut lettuce (prep area)	Cold Holding	39
Dressing (prep area)	Cold Holding	37
Pepperoni (prep area)	Cold Holding	38
Cooked corn (prep area)	Hot Holding	170
Cooked onions (prep area)	Cold Holding	135
Raw chicken (walk in cooler)	Cold Holding	40
Raw salmon (walk in cooler)	Cold Holding	40
Raw hamburger patties (walk in cooler)	Cold Holding	40
Cooked chicken	Reheating	170
Cooked tomatoes	Cooling	40

Observed Violations

Total # 1

Repeated # 0

53: (OUT) Gaskets on doors to reach in coolers need replacement.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nic & Norman's

Establishment Number : 605302912

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: (IN) Proper employee handwashing guidelines 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: (IN) Food obtained from approved source.
- 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: (IN) All raw animal foods cooked to proper temperatures. Burgers cooked to order.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (IN) Proper cooling times and procedures observed.
- 19: (IN) Hot holding temperatures are 135°F or above.
- 20: (IN) Cold holding temperatures are at 41°F or below.
- 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: (IN) Consumer advisory provided.
- 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.

***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: Nic & Norman's

Establishment Number : 605302912

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

Establishment Information

Establishment Name: Nic & Norman's

Establishment Number #:	605302912
-------------------------	-----------

Sources

Source Type:	Water
--------------	-------

Source: TN American

Source Type:	Food
--------------	------

Source: Sysco

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments