

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Starbucks #63196

Type of Establishment

Type of Establishment

Type of Establishment

Address 5513 Highway 153 O Temporary O Seasonal

City Hixson Time in 09:20 AM AM / PM Time out 10:00: AM AM / PM Time out 10

Purpose of Inspection MRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category 251 O2 O3 O4 Follow-up Required 25 Yes O No Number of Seats 40

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe							0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	~	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT		NO	Chemicals			
25		0	- XX		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

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		OUT=not in compliance COS=com							R-repeat (violation of the same code provision
		Compliance Status	COS	R	WT	1 1			Compliance Status
	OUT	Safe Food and Water				1		OUT	Utensiis and Equipment
28	0	Pasteurized eggs used where required	0	ТО	1	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,
29	0	Water and ice from approved source	0	0	2	1	40	١.	constructed, and used
30		Variance obtained for specialized processing methods	0	0	1	1	46	0	Warewashing facilities, installed, maintained, used, test strips
	OUT	Food Temperature Control				1	40		vvarewashing racinoes, installed, maintained, dised, test solps
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	Ι.,	П	47	0	Nonfood-contact surfaces clean
31	١٠	control	١٠	١٧	2	ш		OUT	Physical Facilities
32	0	Plant food properly cooked for hot holding	0	ि	1	1	48	0	Hot and cold water available; adequate pressure
33	0	Approved thawing methods used	0	0		1	49	0	Plumbing installed, proper backflow devices
34	0	Thermometers provided and accurate	0	То	1	1	50	0	Sewage and waste water properly disposed
	OUT Food Identification				1	51		Toilet facilities: properly constructed, supplied, cleaned	
35	0	Food properly labeled; original container; required records available	0	0	1	1	52	0	Garbage/refuse properly disposed; facilities maintained
	OUT	Prevention of Food Contamination				1	53	0	Physical facilities installed, maintained, and clean
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used
37	0	Contamination prevented during food preparation, storage & display	0	0	1			OUT	Administrative Items
38	0	Personal cleanliness	0	О	1	1	55	0	Current permit posted
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted
40	0	Washing fruits and vegetables	0	Т			Compliance Status		
	OUT	Proper Use of Utensils				1			Non-Smokers Protection Act
41	0	In-use utensils; properly stored	0	ТО	1	1	57		Compliance with TN Non-Smoker Protection Act
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1]	58		Tobacco products offered for sale
43	0	Single-use/single-service articles; properly stored, used	0	0	_]	59		If tobacco products are sold, NSPA survey completed
44	10	Gloves used properly	0	0	1] `			

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

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gnature of Person In Charge

Date Signature of Environmental Health Specialist

09/20/2021

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 4232098110 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Starbucks #63196
Establishment Number #: 605309389

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 sink and sani buckeT Dish machine	Quat Heat	600 163					

Equipment Temperature						
escription	Temperature (Fahrenhei					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Milk	Cold Holding	40				
Milk	Cold Holding	41				
Milk	Cold Holding	38				
Sous vide egg	Cold Holding	39				
Breakfast sandwicH	Cold Holding	41				
Milk	Cold Holding	37				

Observed Violations							
Total # 1							
Repeated # ()							
26: Sanitizer dispensing at gretaer than 600 ppm (QT) at 3 sink. Adding water to							
dilute until system can be recalibrated.							
""See page at the end of this document for any violations that could not be displayed in this space.							

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Starbucks #63196 Establishment Number: 605309389

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: Hands washed
- 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: Approved
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See recorded food temperatures
- 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.
- 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 Name: Starbucks #63196				
Establishment Number: 605309389				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information						
Establishment Name: Starbucks #63196						
Establishment Number #: 605309389						
Sources						
Source Type: Water	Source:	HUD				
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						