TENNESSEE DEPARTMENT OF HEALTH TARI ISHMENT INSPECTI

				FOOD SERV	ICE ESTA	BL	ISH	ME	INT	. 11	ISF	PEC	TIC	ON REPORT	sco					
GDubb's Brew Co.								Torr		- to b ii		Fermer's Market Food Unit O Permanent 凝Mobile	10							
Add	Address 5116 Cedar Retreat Drive						_	Typ	e of E	stabli	shme	O Temporary O Seasonal				/				
City				10):0:	3 A	M	A	/ / PI	/ Tir	ne o	и 10:30: АМ АМ/РМ								
Inspection Date 04/20/2024 Establishment # 60531958			9		. 6	Emba	rgoe	<u>d</u>												
Purpose of Inspection Routine O Follow-up O Complaint					O Pre					Cor	nsultation/Other									
Risk Category 😹1 O2 O3					04				Fo	ilow-	up Required O Yes 觊 No	Number of Si	eats	0						
		R														to the Centers for Disease Control control measures to prevent illness	and Prevent			
		(14-				FOODBOR	NE ILLNESS RI	SK F	ACTO	DRS	AND	PUI	LIC	HEA	ТН	INTERVENTIONS ach liam as applicable. Deduct points for cale				
IN	⊨in c				OUT-not in complian	nce NA=not applicable	NO=not observe	d		co						spection R=repeat (violation of the sa	ame code provisio	n)		
	IN	оит	NA	NO	Com	pliance Status Supervision		cos	R	WT	h		оит	NA	NO	Compliance Status Cooking and Reheating of Time/Ter		cos	R	WT
1	黨	0				present, demonstrates k	knowledge, and	0	0	5	10					Control For Safety (TCS) For	ods	~	~	
	IN	OUT	NA	NO	performs duties	Employee Health						00		XX		Proper cooking time and temperatures Proper reheating procedures for hot holding	9	00	8	5
	区区	8				food employee awarene iction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	and Time as			
÷		-	NA	NO	,	od Hygienic Practice	••	Ū			18	0	0	0	X	Proper cooling time and temperature		0	0	-
4	邕	0				ing, drinking, or tobacci eyes, nose, and mouth		0	0	5		0		<u>8</u>	0	Proper hot holding temperatures Proper cold holding temperatures		0	8	
	IN	OUT	NA	NO	Preventi	ing Contamination b						õ			0	Proper date marking and disposition		ŏ	0	\$
6 7	皇鼠	0 0	0	0		act with ready-to-eat fo	ods or approved	0	0	5	22	0	0	×		Time as a public health control: procedures	s and records	0	이	
8	25	0		-	alternate procedure Handwashing sink	s properly supplied and	accessible	-	0	2	23	IN O	OUT O	NA	NO	Consumer Advisory Consumer advisory provided for raw and ur	ndercooked	0	0	4
_	IN 嵐		NA	NO	Food obtained from	Approved Source n approved source		0	0	-		-	OUT		NO	food Highly Susceptible Populatio	ons	-	-	
	0 炭	8	0		Food received at p		erated	0	00	5	24	0	0	×		Pasteurized foods used; prohibited foods no	ot offered	0	0	5
	0	ō	×	0		wailable: shell stock ta		ō	ō		H	IN	OUT	NA	NO	Chemicals				
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43	IN COL	OUT	NA	NO		tion from Contamin	ation	_			25	0	0	X		Food additives: approved and properly used		0	읽	5
13	N R K	001	0	NO	Food separated an			0	0	4	25 26	o∭≊	0 0 0UT		NO	Toxic substances properly identified, stored Conformance with Approved Pro-	d, used cedures	0	8	5
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Date

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

Tore

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mo	nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 6158987889	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: GDubb's Brew Co. Establishment Number #: [605319589

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink not set up	CI							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	41

Description	State of Food	Temperature (Fahrenheit
Milk ric	Cold Holding	41
Creamer ric	Cold Holding	41



Establishment Information

Establishment Name: GDubb's Brew Co.

Establishment Number : 605319589

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Managament awareness

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: Observed hand washing

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: See food 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: No raw animal foods served
- 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 cooling observed, discussed cooling methods
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Milk and creamers were within proper temp range

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: 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: GDubb's Brew Co.

Establishment Number : 605319589

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: GDubb's Brew Co.

Establishment Number # 605319589

Sources			
Source Type:	Food	Source:	Walmart, frothy monkey
Source Type:	Water	Source:	Smyrna city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments