

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent Mobile Type of Establishment

O Temporary O Seasonal

Time in 09:30 AM AM / PM Time out 10:01: AM AM / PM City 06/21/2023 Establishment # 605256537 Embargoed 0 Inspection Date

Lip Smackin Creations

118 Odette St

Madison

O Follow-up O Preliminary Purpose of Inspection **K**Routine O Complaint O Consultation/Other

Risk Category О3

04

Number of Seats 0 Follow-up Required O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=cor	recte	d on-si	te du
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	OUT	NA
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0
	IN	OUT	NA	NO	Employee Health			-	17	Ö	ŏ	ō
2	100	0			Management and food employee awareness; reporting	0	О	$\overline{}$				
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	l ° l	20	24	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0
6	0	0		300	Hands clean and properly washed	0	0		22	٥	0	×
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	IN	OUT	NA.
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2		$\overline{}$	_	0=2
	IN	OUT	NA	NO	Approved Source				23	0	0	M
9	窓	0			Food obtained from approved source	0	0	\Box		IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1 1	-	$\overline{}$	$\overline{}$	333
11	100	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	200
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X
13	篾	0	0		Food separated and protected	0	0	4	26	黨	0	
14	义	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	凝	0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

		OUT=not in compliance COS=con	COS					
Compliance Status								
	OUT	Caro i con amo i i mori			_			
28	0	Pasteurized eggs used where required	0	0	1			
29	0		0	0				
30	0	Variance obtained for specialized processing methods	0	0	1			
	OUT	Food Temperature Control		_				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:			
32	0	Plant food properly cooked for hot holding	0	0	r			
33	0	Approved thawing methods used	0	0	7			
34	0	Thermometers provided and accurate	0	0	Г			
	OUT	Food Identification						
35	0	Food properly labeled; original container; required records available	0	0	ŀ			
	OUT	Prevention of Food Contamination						
36	0	Insects, rodents, and animals not present	0	0	1			
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ			
38	0	Personal cleanliness	0	0	г			
39	0	Wiping cloths; properly used and stored	0	0	_			
40	0	Washing fruits and vegetables	0	0	'			
	OUT	Proper Use of Utensils			Π			
41	0	In-use utensils; properly stored	0	0	г			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г			
43	0		0	0	r			
-								

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	۰
	YES	NO	WT		
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to requi (10) days of the date of the

06/21/2023

06/21/2023

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Lip Smackin Creations							
Establishment Number # 605256537							

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 Temperature							
Description	Temperature (Fahrenheit)						
Ric	40						
1							

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Salsa	Cold Holding	40				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No hand washing observed
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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: 3 comp sink not setup. Discussed proper setup
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No food cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food being cooled during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Lip Smackin Creations					
Establishment Number: 605256537					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

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stablishment Name: Lip Smackin C stablishment Number # 60525653		
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ources		
Source Type: Wate	r Source:	City
Source Type: Food	Source:	Sysco, GFS, Restaurant Depot
Source Type:	Source:	
Source Type:	Source:	
ource Type:	Source:	
Additional Comments		
Food truck not operating during i	nspection	