

Establishment Number #: 605258466

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Low temp dish machine	Chlorine	50	
Three compartment sink (not	Chlorine		

Description	Temperature (Fahrenheit)
Reach in cooler	33
Prep cooler	35
Bar cooler	40

Description	State of Food	Temperature (Fahrenheit)
Beer cheese on prep cooler	Cold Holding	42

Observed Violations

Total # 6

Repeated # 0

8: No paper towels or soap at bar hand sink. Corrective Action: restocked.

14: QA solution for three compartment sink is reading 0 ppm. The QA is not being pulled up through the tubing into the spout. The QA is used to fill the sanitizer buckets, but the buckets are also reading 0 ppm. Corrective Action: contact autochlor and use bleach water mixture for red sanitizer buckets.

Corrective Action: follow-up required within 10 days

21: Observed open gallon of orange juice with manufacturer's best by date of 4/14/24 during routine inspection on 4/18/24. Corrective Action: embargoed.

37: Employee food stored on prep table.

51: Unisex restrooms are missing a covered trash receptacle.

56: Most recent inspection not posted.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy available on site
- 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: No violations observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No TCS foods being cooled during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Food	Source:	Best Brands and Lipman
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Source Type:	Source:
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Source Type:	Source:
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Source Type:	Source:
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Source Type:	Source:
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Additional Comments