



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

71

Establishment Name Pumphrey and Beard Coffee Co. Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 134 N Main Street ☐ Temporary ☐ Seasonal
City Dickson Time in 10:10 AM AM / PM Time out 11:00 AM AM / PM
Inspection Date 03/26/2024 Establishment # 605307191 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 83

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
Supervision																													
1	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>	5																					
Employee Health																													
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting	<input type="radio"/>	<input type="radio"/>																						
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>	5																					
Good Hygienic Practices																													
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>																						
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	5																					
Preventing Contamination by Hands																													
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>																						
7	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input type="radio"/>	<input type="radio"/>	5																					
8	<input type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible	<input type="radio"/>	<input type="radio"/>	2																					
Approved Source																													
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source	<input type="radio"/>	<input type="radio"/>																						
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature	<input type="radio"/>	<input type="radio"/>																						
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	5																					
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>																						
Protection from Contamination																													
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food separated and protected	<input type="radio"/>	<input type="radio"/>	4																					
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input type="radio"/>	5																					
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served	<input type="radio"/>	<input type="radio"/>	2																					

Compliance Status										COS					R					WT				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>																	
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	5																
Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>																	
19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>																	
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>																	
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>																	
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>																	
Consumer Advisory																								
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food	<input type="radio"/>	<input type="radio"/>	4																
Highly Susceptible Populations																								
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	5																
Chemicals																								
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>																	
26	<input type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>																	
Conformance with Approved Procedures																								
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan	<input type="radio"/>	<input type="radio"/>	5																

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

OUT=not in compliance					COS=corrected on-site during inspection					R-repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1				
29	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1				
30	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1				
Food Temperature Control					Physical Facilities										
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2				
32	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2				
33	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2				
34	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1				
Food Identification					Administrative Items										
35	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1				
Prevention of Food Contamination					Compliance Status					YES	NO	WT			
36	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1				
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1				
38	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act									
39	<input type="radio"/>	Wiping cloths; properly used and stored	<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	0				
40	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	0				
Proper Use of Utensils					Compliance Status					YES	NO	WT			
41	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1	57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input type="radio"/>	0				
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	0				
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	0				
44	<input type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	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 report. T.C.A. sections 14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/26/2024 Signature of Environmental Health Specialist Fred Date 03/26/2024

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

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



Establishment Information

Establishment Name: Pumphrey and Beard Coffee Co.

Establishment Number #: 605307191

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 comp sink	Quat	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Wic	40
Ric	40
Prep ric	43
Rif	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Milk in wic	Cold Holding	40
Grilled chicken in wic cooling 2 hours	Cooling	50
Tomatos, spinach, feta cheese in prep ric	Cold Holding	45
Chicken salad in prep ric cooling 2 hours	Cooling	45
Milk in ric	Cold Holding	41
Milk in ric	Cold Holding	48

Observed Violations

Total # 12

Repeated # 0

1: Multiple critical violations. Pic did not know about certain food safety violations or answer food safety questions or food source information. Must have active manager control.

7: Employee was preparing ready to eat foods with bare hands. Embargoed one biscuit and instructed employee

8: Kitchen Handsink has only extremely hot water at 120. Needs to have cold water faucet fixed in order to achieve proper temperature for hand washing

13: Food needs to be in the protected case while on display

20: Prep ric is not holding at the correct temperature range. Foods should be 41 degrees or below. Foods were at a range of 45-50

20: Milk was left out on counter and was at 48 degrees

26: Chemicals stored on top of a food prep table. Should only be stored in chemical areas

26: Floor cleaner stored next to togo plates in kitchen

37: Employee drinks on food prep table

45: Excessive ice build up in the two door cooler next to the mop sink.

45: Rubber spatulas have burned marks and are in poor repair

53: Ceilings are spray painted foam and are not smooth and easily cleanable.

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Comments/Other Observations

- 2: In handbook
- 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 proper handwashing
- 9: See 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.
- 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: No cooking during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temperatures. Cooling in wic and prep ric with open plastic containers
- 19: No hot holding during inspection
- 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.

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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: Pfg, McCartney produce, lipman

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Pumphreyandbeard@gmail.com