TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISHMENT INSPECTION REPORT

18/20

No. of Concession, Name		1				FOOD SER	VICE ESTA	BL	ISł	IMI	ENI	ΓΙΙ	NSI	PEC	TI	ON REPORT	SCO	RE		
-1744																				
Biba's Italian Establishment Name							Tur	a of i	Establ	ishmu	Farmer's Market Food Unit W Permanent O Mobile	Y								
Address 5918 Hixson Pike, STE 106								Je ur i	- 54864	1211111	O Temporary O Seasonal									
City					Hixson		Time in	01	1:4	0 F	PM	A	M/P	мті	me o	ut 02:15; PM AM/PM				
Insp	ectio	n Da	rte		09/12/2	022 Establishment	60520766	1			Emba	argoe	d 1	.0						
Puη	oose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr					Co	nsultation/Other				
Risi	Cat	egon	y		O 1	882	03			O 4				F	-wolle	up Required 🕱 Yes O No	Number of Se	ats	10	4
		R	isk													to the Centers for Disease Control a control measures to prevent illness	and Preventi	ion		
																INTERVENTIONS				
	ula a			ngler					ltem							ach Item as applicable. Deduct points for categ				
	rin ci	ompli	ance	_		pliance NA=not applicabl ompliance Status	e NO=not observ		R		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	mecte	d on-s	ine dur	ing ins	spection R=repeat (violation of the sam Compliance Status			R	WT
	_	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Tem Control For Safety (TCS) Food				
1	鬣	0			performs dutie	-		0	0	5		0	0			Proper cooking time and temperatures		0	0	5
2	IN XX		NA	NO		Employee Health and food employee aware		0	0	_	17	0	0			Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, an		0	0	
	黨	0				restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
	IN 法	_	NA	NO		Good Hygionic Practi- tasting, drinking, or tobac			0		18		0	8	_	Proper cooling time and temperature Proper hot holding temperatures		0	ᇬ	
5	22	0		0	No discharge f	rom eyes, nose, and mou	th	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	IN X	001	NA	NO		onting Contamination nd properly washed	by Hands	0	0	_		1		0		Proper date marking and disposition		0		Ť
7		ŏ	0	ŏ	No bare hand	contact with ready-to-eat	foods or approved	ō	ō	5	22	0	0	×	-	Time as a public health control: procedures a	nd records	٥	0	
· 1	n X		-	_ ~		dures followed sinks properly supplied an	nd accessible		6	2	-	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and und	sercooked	_		
	IN	OUT	NA	NO		Approved Source				_	23	-	0	×	110	food		٥	0	4
	<u>実</u>		0	122		from approved source at proper temperature		8	0			IN	OUT		NO	Highly Susceptible Population		_		-
11	0	X			Food in good of	condition, safe, and unadu		ō	0	5	24	0	<u> </u>	83		Pasteurized foods used; prohibited foods not	offered	٥	٥	5
12	٥	0	×	0	destruction	rds available: shell stock t		0	0			IN	OUT		NO	Chemicals				
13	IN S	OUT	NA	NO		d and protected	ination	0	0	4	25	0	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, it	used	0		5
		ŏ		1		surfaces: cleaned and san	itized	ŏ	ŏ	5		IN	OUT	NA	NO			-	<u> </u>	
15	2	0			Proper disposi served	tion of unsafe food, return	ed food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized proces HACCP plan	ss, and	0	0	5
	_	_	_	Ga	od Rotall Rea		manager to co			. Inde	-	tion		athe		s, chemicals, and physical objects int	to foods	_		
				_	ou notali Pra	cuces are preventive	The asseres to co						_		yen	, chemicals, and physical objects in	10 10048.			
				0	JT=not in complian	nce	COS=corre	icted o	n-site					9		R-repeat (violation of the same co	de provision)			
_	_	OUT				mpliance Status		COS	R	WT			UT			Compliance Status Utensils and Equipment	0	cos	R	WT
2	8	0	Past		ed eggs used w	here required			0		4		o F			infood-contact surfaces cleanable, properly de	isigned,	0	0	1
2	9				d ice from appro obtained for soe	ved source cialized processing metho	ods	8	0	2	\vdash	+	- c			and used		_		-
	-	OUT				Temperature Control					4	_	-			g facilities, installed, maintained, used, test str		0	0	1
3	1	0	Prop		oling methods u	ised; adequate equipment	t for temperature	0	0	2	4	_	O ∿ NUT	lonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
	2	0			d properly cooke	d for hot holding			0	1	4	8		lot an	d cold	I water available; adequate pressure		0		2
	3 4		<u> </u>		thawing methor eters provided a			0	00	1	4		_			stalled; proper backflow devices I waste water properly disposed		0	0	2
- 3	_	OUT		mon		ood identification		-	0	1	5					es: properly constructed, supplied, cleaned		8		2
3	5	0	Foo	d proj	perly labeled; or	ginal container; required r	records available	0	0	1		_				use properly disposed; facilities maintained		0	0	1
		OUT				on of Feed Contamina				-	5	3	o F	hysica	al faci	lities installed, maintained, and clean	+	0	0	1
3	6	0	Inse	cts, r	odents, and anin	nais not present		0	0	2	5	4	0 4	Adequa	ate ve	entilation and lighting; designated areas used		0	0	1
3	7	0	Conf	tamir	ation prevented	during food preparation, :	storage & display	0	0	1		0	υт			Administrative items		_	_	
3	8	0	Pers	sonal	cleanliness			0	0	1	5	5	0	Jurren	t pern	nit posted		0	0	_
_	9				oths; properly us			0	0	1	5	6				inspection posted		0		0
4	0	OUT		ining	fruits and veget Pro	ables oper Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	^	TES	NO	wr
4	1	0	In-u		ensils; properly s	tored			0		5					with TN Non-Smoker Protection Act		X	0	_
	23					inens; properly stored, dri articles; properly stored,		0	00	1	5	8				oducts offered for sale roducts are sold, NSPA survey completed		0	읭	0
_	3 4				sed properly	anones, property stored, t			ŏ		6	*	1	1000	vo pr	ourse are sold, nor A survey completed	L	5	-	
																Repeated violation of an identical risk factor may				
man	ner a	nd po	st the	most	recent inspection	report in a conspicuous ma	nner. You have the rig	pht to r	eque							e. You are required to post the food service establishing a written request with the Commissioner with				
repo	1. 1.	T	名	ins 68	-14-703, 68-14-701	, 68-14-708, 68-14-709, 68-14-	711, 68-14-715, 68-14-7	16, 4-5	-320.			-				alt				
	t	6	6	0	OCX -		09/2	12/2	022	2			, _(r	gl	M		0'	9/1	2/2	2022
Sig	natur	te of	Pers	son Ir	n Charge			_		Date	Si	onah	5	Envir	onm	ental Health Specialist		_	_	Date

,	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservi	ce ****
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.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Biba's Italian Establishment Number #: 605207661

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Sani bucket	Quat	400							
Dish machine	Chlorine	100							
3 sink		50							

Equipment l'emperature								
Description	Temperature (Fahrenheit)							

Food Temperature	Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)					
Cut spinach	Cold Holding	39					
Raw chx	Cold Holding	38					
Meat sauce	Hot Holding	156					
Pasta	Cold Holding	40					
Eggplant	Cold Holding	40					
Tomato sauce	Hot Holding	161					
Sausage	Cold Holding	37					
Lasagna	Cold Holding	41					
Cut salad	Cold Holding	41					
Cut toms	Cold Holding	40					
Raw chx	Cold Holding	39					
Garlic oil	Hot Holding	156					
Lasagna	Cold Holding	40					

bserved Viol	ations			
tal #				
peated # ()				
.: Several	dented cans on car	ו rack. Moved to	o shelf labeled for	r dented cans

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Biba's Italian

Establishment Number : 605207661

Comments/Other Observations

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

- 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: 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: Approved
- 10: (NO): No food received during 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Using cooling wands for marinara sauce.
- 19: See food temps
- 20: See food temps
- 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.
- 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: Biba's Italian

Establishment Number : 605207661

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Biba's Italian

Establishment Number # 605207661

Sources				
Source Type:	Water	Source:	Hud	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments