TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | 100 | | | | | | | | | | | | | O Fermer's Market Food Unit | 1 | ſ | ٦ |
|---|--|---|--|--|---|---|---------------------------|--|--|---|--|--|---|--|---|---|--|
| Establishment Name 201 West Main Street | | | | | _ | Ту; | xe of l | Establ | ishme | ent Permanent O Mobile | J | | J | | | | |
| Address | | | | | _ | | | | | O Temporary O Seasonal | | | | | | | |
| | | | | 2:3 | | | _ | | | me o | ut 01:02:PM AM/PM | | | | | | |
| Inspection Date 05/10/2023 Establishment # 60524462 | | | 25 | | _ | Emba | irgoe | d 0 | | | | | | | | | |
| Purpose of Inspection Routine O Follow-up O Complaint | | | t | | O Pr | elimin | ary | | c | Cor | nsultation/Other | | | | | | |
| Ris | k Ca | tegon | y | | 篇1 O2 O3 | | | O 4 | | | | Fo | -wollo | up Required O Yes 🕄 No Number of S | Seats | 0 | |
| | | R | isk I | | ors are food preparation practices and employee ontributing factors in foodborne illness outbreat | | | | | | | | | | tion | | |
| | | | | | FOODBORNE ILLNESS R | | | | | | | | | | | | |
| | | (Ma | ric de | algna | ed compliance status (IN, OUT, HA, NO) for each numbered He | | | | | | | | | | egory.) | | |
| " | N⊨in c | ompila | ance | | OUT=not in compliance NA=not applicable NO=not obser Compliance Status | ed COS | R | | S=cor | recte | d on-s | ite dur | ing ins | spection R=repeat (violation of the same code provis Compliance Status | | R | WT |
| | IN | OUT | NA | NO | Supervision | | | | | IN | ουτ | NA | NO | Cooking and Reheating of Time/Temperature | | _ | |
| 1 | 嵐 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 0 | 0 | 12 | 0 | Control For Safety (TCS) Foods Proper cooking time and temperatures | 0 | 0 | |
| | | OUT | NA | NO | Employee Health Management and food employee awareness, reporting | | | | 17 | | ŏ | X | | Proper reheating procedures for hot holding | 00 | õ | 5 |
| 3 | 区区 | ŏ | | | Proper use of restriction and exclusion | 6 | 0 | 5 | | IN | ουτ | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| | IN | OUT | NA | _ | Good Hygienic Practices | | | | | 0 | 0 | × | - | Proper cooling time and temperature | 0 | 0 | _ |
| 4 | 道道 | 8 | | | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | 0 | 0 | 5 | 19 | 0 133 | | 8 | 0 | Proper hot holding temperatures Proper cold holding temperatures | 8 | 0 | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | õ | | Ň | 0 | Proper date marking and disposition | ŏ | 0 | 9 |
| 6 7 | 嵐鼠 | 0 | 0 | | Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved | 6 | 0 | 5 | 22 | 0 | 0 | × | - | Time as a public health control: procedures and records | 0 | 0 | |
| · · | | | - | - | alternate procedures followed Handwashing sinks properly supplied and accessible | - | 6 | 2 | | IN | OUT | _ | NO | Consumer Advisory Consumer advisory provided for raw and undercooked | | | |
| | IN | OUT | NA | NO | Approved Source Food obtained from approved source | | 0 | _ | 23 | O IN | O | NA | NO | food Highly Susceptible Populations | 0 | 0 | 4 |
| 10 | 0 | 0 | 0 | 120 | Food received at proper temperature | 0 | 0 | | 24 | - | 0 | 25 | - | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | × | | X | _ | Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite | 0 | 0 | 5 | | IN | OUT | _ | NO | | Ľ | - | Ŷ |
| 12 | | 0 OUT | | O NO | destruction Protection from Contamination | 0 | 0 | | 25 | 0 | | NA XX | | Chemicals Food additives: approved and properly used | 0 | 0 | |
| | 0 | 0 | 巅 | | Food separated and protected | | 0 | | 26 | 嵐 | 0 | | · | Toxic substances properly identified, stored, used | ŏ | ŏ | 5 |
| | _ | 0 | 0 | l. | Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- | - | 0 | | | _ | | NA | NO | Conformance with Approved Procedures Compliance with variance, specialized process, and | | - | |
| 15 | 黛 | 0 | | | served | 0 | 0 | 2 | 27 | 0 | 0 | × | | HACCP plan | 0 | 0 | 5 |
| | | | | Goo | d Retail Practices are preventive measures to c | ontro | l the | intr | oduc | tion | of p | atho | geni | , chemicals, and physical objects into foods. | | | |
| | | | | | | GOO | D R | T TA | L PR | 1.6 | | 8 | | | | | |
| | | | | | | | | | | | 1.28 | | | B | | | |
| | | | | 00 | T=not in compliance COS=con Compliance Status | ected o | n-site | | inspe | | | | | R-repeat (violation of the same code provision) Compliance Status | Icos | R | WT |
| | | OUT | | | Compliance Status Safe Food and Water | COS | R | WT | inspe | ction | UT | | | Compliance Status Utensils and Equipment | COS | R | WT |
| | 28 29 | 0 | | eurize | Compliance Status | | R 0 0 | WT | 4 | Clion | υτ O ^F | | | Compliance Status | 0 0 | R O | WТ 1 |
| | | 8 | Wate | eurize er and | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods | | R | WT | Ē | ction 5 | UT O | onstru | icted, | Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, | | _ | |
| | 29 30 | 0 0 0 0 0 0 0 0 | Wate Varia Prop | eurize er and ance o | Compliance Status Safe Food and Water d eggs used where required lice from approved source | | R 000 | WT | 4 | ction 5 6 7 | 0 F 0 V 0 V | onstru Varew | icted, ashin | Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean | 0 | 0 | |
| | 29 30 31 | 000000000000000000000000000000000000000 | Wate Varia Prop contr | eurize er and ance o rol | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature | ected o COS 0 0 0 | 0 0 0 | WT | 4 | ction 5 6 7 0 | | onstru Varew Ionfoo | ashin d-cor | Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities | 0 0 0 | 0 0 0 | 1 1 1 |
| | 29 30 31 32 33 | 0 0 0 0 0 0 0 0 | Wate Varia Prop contr Plant Appr | eunze er and ance o rol t food roved | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used | ected o COS 0 0 0 0 0 0 0 0 0 | R 000 000 | WT 1 2 1 2 1 1 | 4 | Clion 5 6 7 8 9 | | Varew Ionfoo Iot and Numbi | ashin d-cor d cold | Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities f water available; adequate pressure stalled; proper backflow devices | 000 | 0 | 1 1 2 2 2 |
| | 29 30 31 32 | 0 0 0 0 0 0 0 0 | Wate Varia Prop contr Plant Appr | eunze er and ance o rol t food roved | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature properly cocked for hot holding | ected o COS 0 0 0 0 | R 000 | WT 1 2 1 2 1 | 41 | Ction 5 6 7 8 9 0 | | onstru Varew Ionfoo Iot and Plumbi | d-cor d-cor d cold ng ins e and | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed | 0 0 0 000 | | 1 1 2 2 2 2 |
| | 29 30 31 32 33 | | Vate Varia Prop contr Plant Appr Ther | eurize er and ance o rol t food toved mome | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate | ected o COS 0 0 0 0 0 0 0 0 0 | R 000 000 | WT 1 2 1 2 1 1 | 4 | Ction 5 6 7 0 9 1 | | onstru Varew Ionfoo Iot and Plumbi Sewag oilet fi | cted, ashin d-cor d cold ng ins e and acilitie | Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities f water available; adequate pressure stalled; proper backflow devices | 000 | 0 | 1 1 2 2 2 |
| | 29 30 31 32 33 34 | | Vate Varia Prop contr Plant Appr Ther | eurize er and ance o rol t food toved mome | Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification | ected o COS 0 0 0 0 0 0 0 0 0 0 0 0 | R 0000 0 000 | WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 42 42 42 55 55 | Cion 5 6 7 6 8 9 9 0 1 2 | | onstru Varew Ionfoo Iot and Plumbi Sewag Toilet fa Sarbag | cted, ashin d-cor d cold ng ins e and acilitie ge/ref | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned | 0 | | 1 1 2 2 2 1 |
| | 29 30 31 32 33 34 | | Vate Varia Prop contr Plant Appr Then Food | eunze er and ance o rol t food toved mome d prop | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification etfy labeled; original container; required records available | ected o COS 0 0 0 0 0 0 0 0 0 0 0 0 | R 0000 0 000 | WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 | Control Contro | | onstru Varew Ionfoo Iot and Plumbi Sewag oilet fa Sarbag | cted, ashin d-cor g cold ng ins e and acilitie ge/refi al fac | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ig facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained | 0 0 0 0 0 0 | 000000000000000000000000000000000000000 | 1 1 1 2 2 2 1 1 |
| | 29 30 31 32 33 34 35 | | Vational Varia Prop contr Plant Appr Ther Food | eurize er and more o rol t food t food t prop cts, ro | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination | | R 0000 0000 0000 | WT 1 2 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 55 55 55 55 55 | Con Con Con Con Con Con Con Con | | onstru Varew Ionfoo Iot and Plumbi Sewag oilet fa Sarbag | cted, ashin d-cor g cold ng ins e and acilitie ge/refi al fac | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities d water available; adequate pressure stalled; proper backflow devices d waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ilities installed, maintained; and clean | 0 0 0 0 0 0 0 0 | 000000000000000000000000000000000000000 | 1 1 1 2 2 2 1 1 1 |
| | 29 30 31 32 33 33 34 35 36 37 38 | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | Vation Varia Prop Prop Contr Plant Appr Ther Ther Food Cont Pers | eurize er and ance o rol t food t food t prop cts, ro tamina onal o | Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness | | | WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 55 55 55 55 | Constant Con | | onstru Varew Jonfoo Iot and Plumbi Sewag oilet fi Sarbag Physici Idequa | cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac t perm | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities i water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean entilation and lighting; designated areas used Administrative Items Init posted | 0 | 000000000000000000000000000000000000000 | 1 1 1 2 2 2 1 1 1 |
| | 29 30 31 32 33 34 35 36 37 | | Wate Varia Prop contr Plant Appr Ther Ther Ther Cont Pers Wipi | eurize er and ance o rol t food t food t prop cts, ro tamina onal o ng cio | Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used teres provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display | | | WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 55 55 55 55 | Constant Con | | onstru Varew Jonfoo Iot and Plumbi Sewag oilet fi Sarbag Physici Idequa | cted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac t perm | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ittes installed, maintained, and clean entilation and lighting; designated areas used Administrative Items | 0 | | 1 1 1 2 2 2 2 1 1 1 1 1 1 0 |
| | 29 30 31 32 33 33 34 35 36 36 37 38 39 40 | | Wate Varia Prop contr Plant Appr Ther Food Contr Unser Contr Wipi Was | eunze ance o rol t food t food t prop cts, ro tamina conal o ng clo hing f | Compliance Status Safe Food and Water deggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils | | | WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 56 57 57 57 57 57 | Cion C 5 6 7 C 8 9 0 1 2 3 3 4 C 5 6 7 C 6 8 9 0 0 1 2 5 6 6 7 C 6 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0 | | onstru Varew Jonfoo Plumbio Sewag oilet fi Garbag Physici Current Lourrent Lourrent | icted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci date ve | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed Iss: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Itites installed, maintained, and clean Itites installed, maintained areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1 1 1 2 2 2 2 1 1 1 1 1 1 0 |
| | 29 30 31 32 33 33 34 35 36 36 37 38 39 40 41 42 | | Wate Varia Prop contr Plant Appr Ther Food Insec Cont Pers Wipi Was Uten | eunze ance o rol t food t food t prop cts, ro tamini conal o ng clo hing f se ute sils, o | Compliance Status Safe Food and Water deggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness ths; properly used and stored ruts and vegetables Proper Use of Utenslis nsils; properly stored equipment and linens; properly stored, dried, handled | | | WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 43 54 55 55 55 55 55 55 55 | Cion 6 7 7 8 9 9 0 1 1 2 2 3 3 4 4 7 8 7 8 | | onstru Varew Jonfoo Plumbio Sewag oilet fi Sarbag Oilet fi Sarbag Oilet fi Sarbag Oilet fi Sarbag Curren Jost re | icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve iscent ance cont | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities d water available; adequate pressure stalled; proper backflow devices I waste water properly disposed use properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean Intervention and lighting; designated areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | | 1 1 1 2 2 2 2 1 1 1 1 1 1 0 |
| | 29 30 31 32 33 33 34 35 36 36 37 38 39 40 41 | | Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was Uten Sing | eunze ance o rol t food t food t prop cts, ro ng clo hing f se ute sils, e le-use | Compliance Status Safe Food and Water deggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils | | | WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 44 55 55 55 55 55 55 | Cion 6 7 7 8 9 9 0 1 1 2 2 3 3 4 4 7 8 7 8 | | onstru Varew Jonfoo Plumbio Sewag oilet fi Sarbag Oilet fi Sarbag Oilet fi Sarbag Oilet fi Sarbag Curren Jost re | icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve iscent ance cont | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed Iss: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Itites installed, maintained, and clean Itites installed, maintained strates used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | | 1 1 1 2 2 2 2 1 1 1 1 1 1 0 |
| | 29 30 31 32 33 34 35 36 36 37 38 39 40 41 42 43 44 44 | | Wate Varia Prop contr Plant Appr Then Food Cont Pers Wipi Was Uten Sing Glov | eunze ance o rol t food toved d prop cts, ro amina onal o ng cio hing f se ute es us y viola | Compliance Status Safe Food and Water deggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled usingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in supper | COS COS O <td></td> <td>WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>44 44 44 56 57 52 52 52 52 54 54 55 55 55 55 55 55 55</td> <td>Cion C 5 6 7 C 8 9 0 1 2 3 4 C 5 5 7 6 7 C 8 9 0 1 7 C 8 9 0 0 1 7 C 8 9 0 0 7 C 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td></td> <td>onstru Varew konfoo Plumbii Sewag oilet fi Sarbag Physici Compli obacc Compli obacc Tobac Tobac</td> <td>ashin d-cor d cold ng ins e and acilitie ge/refi al faci t perm ecent ance o pro co pro co pro</td> <td>Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities i water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained itities installed, maintained, and clean entilation and lighting; designated areas used Administrative items Init posted Inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act iducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore</td> <td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td></td> <td>1 1 1 2 2 2 2 1 1 1 1 1 1 1 1 0 WT 0 0</td> | | WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 56 57 52 52 52 52 54 54 55 55 55 55 55 55 55 | Cion C 5 6 7 C 8 9 0 1 2 3 4 C 5 5 7 6 7 C 8 9 0 1 7 C 8 9 0 0 1 7 C 8 9 0 0 7 C 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0 | | onstru Varew konfoo Plumbii Sewag oilet fi Sarbag Physici Compli obacc Compli obacc Tobac Tobac | ashin d-cor d cold ng ins e and acilitie ge/refi al faci t perm ecent ance o pro co pro co pro | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities i water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained itities installed, maintained, and clean entilation and lighting; designated areas used Administrative items Init posted Inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act iducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | | 1 1 1 2 2 2 2 1 1 1 1 1 1 1 1 0 WT 0 0 |
| | 29 30 31 32 33 33 34 35 36 36 37 38 38 39 40 41 42 43 44 | | Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was Uten Sing Glov | eunze er and ince o ver co- rol t food t food mome d prop cts, ro camina cnal o hing f sils, e sils, e e use es us viol t prop | Compliance Status Safe Food and Water deggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used teres provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display iteanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils notices; properly stored quipment and linens; properly stored, dried, handled usingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in supper it. Items identified as constituting imminent health hazards shall recent inspection report in a conspicuous manner. You have the r | COS COS O <td></td> <td>WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56</td> <td>Cion C 5 6 7 C 8 9 0 0 1 2 2 7 3 4 C 6 7 C 8 9 0 0 1 1 2 7 7 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td></td> <td>onstru Varew Jonfoo Plumbii Sewag oilet fi Sarbag Physici Current Iost re Compli Obacc Tobac Tobac</td> <td>icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t permit cent co pro co pro co pro</td> <td>Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed Iss: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Itites installed, maintained, and clean Itites installed, maintained areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act Itites offered for sale Ducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permited</td> <td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td></td> <td>1 1 1 2 2 2 2 1 1 1 1 1 1 1 0 WT 0 0 WT</td> | | WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56 | Cion C 5 6 7 C 8 9 0 0 1 2 2 7 3 4 C 6 7 C 8 9 0 0 1 1 2 7 7 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0 | | onstru Varew Jonfoo Plumbii Sewag oilet fi Sarbag Physici Current Iost re Compli Obacc Tobac Tobac | icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t permit cent co pro co pro co pro | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed Iss: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Itites installed, maintained, and clean Itites installed, maintained areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smoker Protection Act Itites offered for sale Ducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permited | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | | 1 1 1 2 2 2 2 1 1 1 1 1 1 1 0 WT 0 0 WT |
| | 29 30 31 32 33 33 34 35 36 36 37 38 38 39 40 41 42 43 44 | | Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was Uten Sing Glov | eunze er and ince o ver co- rol t food t food mome d prop cts, ro camina cnal o hing f sils, e sils, e e use es us viol t prop | Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspection report in a conspicuous manner. You have ther tercent inspection report in a conspicuous manner. You have ther | COS COS O <td></td> <td>WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56</td> <td>Cion C 5 6 7 C 8 9 0 0 1 2 2 7 3 4 C 6 7 C 8 9 0 0 1 1 2 7 7 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td></td> <td>onstru Varew Jonfoo Plumbii Sewag oilet fi Sarbag Physici Current Iost re Compli Obacc Tobac Tobac</td> <td>icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t permit cent co pro co pro co pro</td> <td>Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ittes installed, maintained, and clean Ittes installed Ittes Ittes</td> <td></td> <td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>1 1 1 2 2 2 2 1 1 1 1 1 1 1 1 1 0 0 WT 0 0 WT</td> | | WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 56 56 56 56 56 56 56 56 56 56 56 56 56 | Cion C 5 6 7 C 8 9 0 0 1 2 2 7 3 4 C 6 7 C 8 9 0 0 1 1 2 7 7 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0 | | onstru Varew Jonfoo Plumbii Sewag oilet fi Sarbag Physici Current Iost re Compli Obacc Tobac Tobac | icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac iste ve t permit cent co pro co pro co pro | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ittes installed, maintained, and clean Ittes installed Ittes | | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1 1 1 2 2 2 2 1 1 1 1 1 1 1 1 1 0 0 WT 0 0 WT |
| | 29 30 31 32 33 33 34 35 36 36 37 38 38 39 40 41 42 43 44 | | Wate Varia Prop contr Plant Appr Ther Food Cont Pers Wipi Was Uten Sing Glov | eunze er and ince o ver co- rol t food t food mome d prop cts, ro camina cnal o hing f sils, e sils, e e use es us viol t prop | Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspection report in a conspicuous manner. You have ther tercent inspection report in a conspicuous manner. You have ther | COS COS O <td></td> <td>WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td> <td>44 44 41 41 41 41 41 41 41 41 41 50 51 51 51 51 51 51 51 51 51 51 51 51 51</td> <td>Cion C 5 6 7 C 8 9 0 1 2 2 3 4 C 5 1 2 2 3 4 C 5 5 7 C 6 7 C 7 C 8 7 C C 7 C C C C C C C C C C C C C</td> <td></td> <td>onstru Varew Jonfoo Plumbi Sewag oilet fi Sarbag Physici Jost re Obacc Obacc Tobac Tobac Tobac</td> <td>ashin d-cor d cold ng ins e and acilitie ge/refi al fac at permit.</td> <td>Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I water water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained itites installed, maintained, and clean Intersite installed, maintained, and clean Intiposted Inspection posted Non-Smokers Protection Act With TN Non-Smoker Protection Act Multiple of sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore iting a written request with the Commissioner within ten (10) days</td> <td></td> <td>0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td> <td>1 1 1 2 2 2 2 1 1 1 1 1 1 1 0 WT 0 0</td> | | WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 41 41 41 41 41 41 41 41 41 50 51 51 51 51 51 51 51 51 51 51 51 51 51 | Cion C 5 6 7 C 8 9 0 1 2 2 3 4 C 5 1 2 2 3 4 C 5 5 7 C 6 7 C 7 C 8 7 C C 7 C C C C C C C C C C C C C | | onstru Varew Jonfoo Plumbi Sewag oilet fi Sarbag Physici Jost re Obacc Obacc Tobac Tobac Tobac | ashin d-cor d cold ng ins e and acilitie ge/refi al fac at permit. | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I water water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained itites installed, maintained, and clean Intersite installed, maintained, and clean Intiposted Inspection posted Non-Smokers Protection Act With TN Non-Smoker Protection Act Multiple of sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore iting a written request with the Commissioner within ten (10) days | | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1 1 1 2 2 2 2 1 1 1 1 1 1 1 0 WT 0 0 |
| a a a a a a a a a a a a a a a a a a a | 29 30 31 32 33 33 34 35 35 36 37 38 39 40 41 42 43 44 44 44 44 44 44 44 44 44 | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | Wate Varia Prop contr Plant Appr Ther Food Cont Pers Cont Pers Wipi Was Uten Sing Glov | eunze er and ance o ver col mome d prop cts, ro tamina onal o hing f le-use es us y viola s generation s (8- | Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display ceanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspection report in a conspicuous manner. You have ther tercent inspection report in a conspicuous manner. You have ther | ected o COS 0 0 0 0 0 0 0 0 0 0 0 0 0 | | WT 1 2 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 | 44 44 44 44 56 57 57 57 57 57 57 57 57 57 57 57 57 57 | Cion C S C S C S C S C S C C S C C S C C S C C S C C S C C S C C S C C S C C S C C S C C C C C C C C C C C C C | UUT 0 F 0 V 0 V 0 F 0 F 0 F 0 F 0 F 0 F 0 F 0 F | onstru Varew konfoo Pumbi ewag oniet fi Sarbag hysici dequi kdequi Kost re Compli obacc obacc tobac compli obacc tobac compli obacc | icted, ashin d-cor d cold ng ins e and acilitie ge/ref al fac iste ve iste ve | Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices I waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained ifties installed, maintained, and clean I to stalled, maintained, and clean I to stalled, maintained, and clean I to posted I manual lighting; designated areas used I Compliance Status Non-Smoker Protection Act With TN Non-Smoker Protection Act With TN Non-Smoker Protection Act With TN Non-Smoker Protection Act I ducts offered for sale I oducts are sold, NSPA survey completed I the survey completed I the survey with the Commissioner within ten (10) days I the alth Specialist I to stall the specialist I to stall the survey completed I the survey completed I the survey with the Commissioner within ten (10) days I the survey completed I the survey is the survey within ten (10) days I the survey completed I the survey is the survey within ten (10) days I the survey completed I the survey is the survey within ten (10) days I the survey is the survey within ten (10) days I the survey is the survey is the survey within ten (10) days I the survey is the survey is the survey within ten (10) days I the survey is the survey is the survey within ten (10) days I the survey is the survey is the survey within ten (10) days I the survey is the surv | | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1 1 1 2 2 2 2 1 1 1 1 1 1 1 1 1 0 0 WT 0 0 WT |

| PH-2267 (Rev. 6-15) | Free food safety training cla Please call (| isses are available each mon) 4232098110 | th at the county health department. to sign-up for a class. | RDA 629 |
|---------------------|--|--|--|---------|
| | r rease can (| 1202000110 | to sight up for a states. | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

-

Establishment Name: Feed Table and Tavern Bar Establishment Number #: 605244625

| 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 (Fahrenhelt) | | | | |
| Auto chlor | Chlorine | 50 | | | | | |

| Equipment l'emperature | | | | | |
|------------------------|--------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | 1 | | | | |

| Food Temperature | State of Food | Temperature (Fahrenheit |
|------------------|---------------|--------------------------|
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Feed Table and Tavern Bar

Establishment Number : 605244625

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Policy posted
- 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:

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:
- 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 food
- 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
- 19: (NA) Establishment does not hot hold TCS foods.
- 20:

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: Feed Table and Tavern Bar Establishment Number : 605244625

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Feed Table and Tavern Bar Establishment Number #. 605244625

Additional Comments