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,		_	
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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

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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