

Establishment Name

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Remanent O Mobile

5780 Airline Rd., STE 110 Address

Lenny's #83

O Temporary O Seasonal

Arlington City

03/13/2024 Establishment # 605196439

Time in 09:55 AM AM / PM Time out 10:55: AM AM / PM

Inspection Date

Purpose of Inspection

**E**Routine

O Follow-up O Complaint O Preliminary

Embargoed 0

O Consultation/Other

O Yes 疑 No

Number of Seats 52

SCORE

Risk Category О3 Follow-up Required

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CO								
	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	ОИТ	NA	NO	Employee Health			
2	X				Management and food employee awareness: reporting	0	0	$\overline{}$
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	×	0	0	0	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

_	Compliance Status		cos	к	WI			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s to control the introduction of pathogens, chemicals, and physical objects into foods.

		AUT	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		
	OUT		003	- 1	
28	0	Pasteurized eggs used where required	0	0	-
29	18	Water and ice from approved source	18	ŏ	١.
30	18	Variance obtained for specialized processing methods	18	ŏ	H
30	OUT	Food Temperature Control		_	-
	001		_		-
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	ŀ
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	13%	Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	

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specti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	×	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

Signature of Person In Charge

PH-2267 (Rev. 6-15)

03/13/2024 Date Signature of Environmental Health Specialist 03/13/2024 Date

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

Free food safety training classes are available each month at the county health department. ) 9012229200 Please call ( to sign-up for a class.

RDA 629

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



Establishment In	formation	
Establishment Name:	Lenny's #83	
Establishment Number	<b>*</b> 605196439	

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)				
3 comp sink	QA						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	38					
Reach in freezers	0					
Reach in coolers	40					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Meatballs	Hot Holding	140
Tomatoes	Cold Holding	40
Chicken salad	Cold Holding	40

Observed Violations							
Total # 2							
Repeated # ()							
43: Keep the to go items stacked right side down behind front counter							
53: Keep the mops and brooms stored off the floor							

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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



Establishment Informa	ation
Establishment Name: Le	enny's #83
Establishment Number :	605196439

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 1: 2: 3: 4: 5: 6: 6: 7: 58: 1: 2: 3: 4: 5: 6: 6: 7: 58: 1: 2: 3: 4: 5: 5:	
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# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605196439	Establishment Information	
Comments/Other Observations (cont'd)  Comments (cont'd)	Establishment Name: Lenny's #83	
additional Comments (cont'd)	Establishment Number: 605196439	
additional Comments (cont'd)		
additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (cont'd)	
ree last page for additional comments.		
	See last page for additional committees.	

Establishment Information			
Establishment Name: Lenny's #83			
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Sources			
Source Type: Food	Source:	Sysco	
Source Type:	Source:		
Source Type:	Source:		
Source Type:	Source.		
Source Type:	Source:		
Source Type.	Source.		
Source Type:	Source:		
Source Type.			
Additional Comments			
Additional Comments			
2024 permit posted, no cooling down process, know	w set up of 3 comp sink , t	food temps good , etc ,	
		1	