### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			E ST											O Fermer's Market Food Unit		(	٦
Est	tablis	hme	nt Na		Sumthin Smokin Mobile Unit				_	Tv	pe of	Establ	ishme	O Remanent WMobile			
Adx	dress	1			3844 Big Springs Rd				_					O Temporary O Seasonal			
City	у												me o	ut 04:02: PM AM / PM			
Ins	pecti	on D	ate		04/19/2024 Establishment 60531414	.7			Emba	argoe	d (	)					
Pur	rpose	e of I	nspec	tion	Routine O Follow-up O Complaint			O Pro	limin	ary		¢	Cor	nsultation/Other			
Ris	ik Ca				篇1 O2 O3			<b>O</b> 4	_		_			up Required O Yes 窥 No Number of S		0	
			Risk		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
			_	_	FOODBORNE ILLNESS RI												
- 17	N⊨ino		liance	219121	ed compliance status (IN, OUT, NA, HO) for each sumbered liter OUT=not in compliance NA=not applicable NO=not observ		at data							spection R*repeat (violation of the same code provis			
F				110	Compliance Status	cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
	in E	-	_	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN	001			Control For Safety (TCS) Foods			
H			T NA	NO	Employee Health	-	•	0		00	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	00	0	5
23	X				Management and food employee awareness; reporting Proper use of restriction and exclusion	0	0	5		IN	out	r na	NO	Cooling and Holding, Date Marking, and Time as			
ŀ	_	_	T NA	NO	Good Hygienic Practices	Ľ	<u> </u>	-	18	0	0	0	12	Public Health Control  Proper cooling time and temperature	0	0	
4	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	8	-		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		0 12	8			Proper hot holding temperatures Proper cold holding temperatures	8	8	
	IN	OU	T NA	NO	Preventing Contamination by Hands					X			0	Proper date marking and disposition		ŏ	5
6	0 炭	0	0	8	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	6	0 0	5	22	-	0	-		Time as a public health control: procedures and records	0	٥	
8	X	0			alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN O	0	_	NO	Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0			Approved Source Food obtained from approved source		0		-	IN	OUT		NO	food Highly Susceptible Populations	-	-	-
and the second s		-	0		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	×	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	1000	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	out	r na	NO	Chemicals		_	
11	IN X		T NA O	NO	Protection from Contamination Food separated and protected	0	0	4		<b>0</b> 炭	8		1	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읽	5
14	X	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	_	5	20	IN	_	r na	NO	Conformance with Approved Procedures	Ľ	-	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intro	duc	tion	of	patho	gens	, chemicals, and physical objects into foods.			
								ETAI			_		-				
							n-site	during		_				R-repeat (violation of the same code provision)			
				00	Finot in compliance COS=corre Compliance Status			WT	inspe	ction				Compliance Status	COS	R	WT
	28	00			Compliance Status Safe Food and Water	cted o COS	R	_	Ê	-	TUK	Food a	ndina	Compliance Status Utensils and Equipment		_	
	28 29	00	Past Wat	teurize er and	Compliance Status Safe Food and Water d eggs used where required ice from approved source		R	1 2	4	-				Compliance Status	0	R	WТ 1
		00	Past Wat Vari	teurize er and	Compliance Status Safe Food and Water d eggs used where required		R	1 2	4	5 6		constru Warew	ashin	Compliance Status Utensils and Equipment profood-contact surfaces cleanable, properly designed, and used og facilities, installed, maintained, used, test strips	0 0	0 0	1
	29	000	Past Wat Vari	er and ance o	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods		R	1 2	4	6 7		constru Warew	ashin	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	0	1
	29 30 31 32	000000000000000000000000000000000000000	Past Wat Varis Prop cont Plan	teurize er and ance o per co rol t food	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control ling methods used; adequate equipment for temperature properly cooked for hot holding	0 0 0 0 0	R 000 0 0	1 2 1 2 1 1 1	4	5 6 7 6 8		Warew Nonfoo	ashin d-cor d cold	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 if water available; adequate pressure	000000000000000000000000000000000000000	0 0 0	1 1 2
	29 30 31	0000 0 0000	Past Wat Vari Prop cont Plan App The	teurize er and ance o xer co rol t food	Compliance Status Safe Food and Water d eggs used where required ice from approved source ibtained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used iters provided and accurate	0 0 0 0	R 0000	1 2 1 2 2	4	6 7 8 9 0		Nonfoo Hot an Sewag	ashin d-cor d cold ng ins e and	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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	0000	0 0 0 0	1 1 2 2 2 2
	29 30 31 32 33 34	000000000000000000000000000000000000000	Past Wat Vari Prop cont Plan App Thei	teurize er and ance o rol t food roved mome	Compliance Status Safe Food and Water d eggs used where required ice from approved source bitained for specialized processing methods Food Temperature Control bling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used ters provided and accurate Food Identification	0 0 0 0 0 0 0 0	R 000 0 000	1 2 1 2 1 1 1 1 1 1	4 4 4 5 5	5 6 7 6 9 0 1		Nonfoc Nonfoc Hot an Plumbi Sewag Toilet f	d cold acilitie	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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	00000		1 1 1 2 2 2 1
	29 30 31 32 33	0000 0 0000	Past Wat Vari Prop cont Plan App Ther Foo	teurize er and ance o rol t food roved mome	Compliance Status Safe Food and Water d eggs used where required ice from approved source ibtained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used iters provided and accurate	0 0 0 0 0 0	R 000 0 00	1 2 1 2 1 1	4 4 4 5 5 5	6 7 6 8 9 9 0 1 2		Nonfoo Nonfoo Hot an Plumbi Sewag Toilet fi Garbas	d-cor d cold ng ins e and acilitie	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities If water available; adequate pressure Stalled; proper backflow devices If waste water properly disposed It is properly constructed, supplied, cleaned Use properly disposed; facilities maintained	0000	0 0 0 0 0 0 0 0 0	1 1 2 2 1 1
	29 30 31 32 33 34	0 0000 0 8000	Past Wat Vari Prop cont Plan App Ther Foor	teurize ance o rol t food mome d prop	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control bling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification ethy labeled; original container; required records available	0 0 0 0 0 0 0 0	R 000 0 000	1 2 1 2 1 1 1 1 1 1	4 4 4 5 5	C 5 6 7 7 6 8 9 9 0 1 1 2 3		Varew Nonfoo Hot an Plumbi Sewag Toilet f Garba; Physic	ashin d-cor d cold ng ins e and acilitie ge/refi al fac	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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 0 0 0 0 0 0		1 1 1 2 2 2 1
	29 30 31 32 33 34 35		Past Wat Vari Prop cont Plan App Ther Foor Foor	teurize er and ance o rol t food mome d prop cts, ro	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control 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	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 000 0 000 0	1 2 1 2 1 1 1 1 1	44 44 44 55 55 55	6 6 7 6 8 9 0 1 1 2 3 4		Varew Nonfoo Hot an Plumbi Sewag Toilet f Garba; Physic	ashin d-cor d cold ng ins e and acilitie ge/refi al fac	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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 ilities installed, maintained, and clean	0 0 0 0 0 0 0 0 0		1 1 2 2 1 1
	29 30 31 32 33 33 34 35 36 37 38	0 0 0 2 0 2000 0 2000	Past Wati Varii Prop cont Plan App Ther Foor Foor Foor Foor Foor Pers	teunze ance o per co rol t food roved d prop cts, ro tamina sonal o	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 cooked 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 tion prevented during food preparation, storage & display leanliness		R 000 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 2 1 1 1 1 1 1 1 1	44 44 44 44 55 55 55 55 55	6 7 6 9 0 1 1 2 3 4 5		Nonfoo Hot an Plumbi Sewag Toilet f Garbag Physic Adequa	acted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac ate ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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 Init posted	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 2 2 1 1
	29 30 31 32 33 34 35 36 37	00 0 0 8 0 8000 0 8000	Past Wati Vari Prop cont Plan App The To Foot To Foot Con/ Pers Wip	teunze ance o per co- rol t food more d prop cts, ro tamina sonal o ing 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 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 tion prevented during food preparation, storage & display		R 000 0 000 0 0 000	1 2 1 1 1 1 1 2 1	44 44 44 54 55 55 55	6 7 6 9 0 1 1 2 3 4 5		Nonfoo Hot an Plumbi Sewag Toilet f Garbag Physic Adequa	acted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac ate ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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			1 1 2 2 2 1 1
	29 30 31 32 33 33 34 35 36 36 37 38 39 40	<u>2000000000000000000000000000000000000</u>	Past Wati Vari Prop cont Plan App Their Food F Coni Pers Wip Was	teunze ance o per coo rol t food d prop cts, ro tamina sonal o ing clo shing f	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control bing methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used tens provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils			1 2 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 55 55 55 55 55	6 6 7 0 1 1 2 3 4 6 5 6		Varew Nonfoo Hot an Plumbi Sewag Toilet f Garbag Physic Adequi	icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac date ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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 Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Itites installed, maintained, and clean Itites installed, maintained Itites Itites Installed, maintained, and clean Itites Installed, maintained, and clean Itites	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 0	1 1 1 2 2 2 1 1 1 1 1 0
	29 30 31 32 33 33 34 35 36 37 38 39 40 41 42		Past Wati Vari Prop cont Plan App Their Foo Foo Con Pers Wip Was T In-uz Uter	teunze ance o rol rol d prop cts, ro tamini sonal o ing clo hing f se ute tsils, e	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control bitained for specialized processing methods Food Temperature Control bitaing 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 tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 56 55 55 55 55 56 56 56 56 56	7 6 7 7 7 8 9 9 0 1 1 2 3 4 5 5 6 7 8		Complit Compli	ashin di-cor di cold ng ins e and acilitie ge/refi al fac t perm ccent ance co pro	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 Id waste water properly disposed Iss: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Itities installed, maintained, and clean Itities installed, maintained, and clean Itities installed, maintained, and clean Itities installed, maintained areas used Administrative Items Init posted Inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker 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 0 0 0	1 1 1 2 2 2 1 1 1 1 1 0
	29 30 31 32 33 33 34 35 36 37 38 39 40 41		Past Wati Vari Prop cont Plan App Their Foo Foo Foo Con Pers Wip Was F In-uz Sing	teurize ance o per coi rol d prop cts, ro tamina sonal o ing clo sonal o l se ute ssils, o le-use	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control bing methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used tens provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 45 55 55 55 55 55 55 55 55 55	7 6 7 7 7 8 9 9 0 1 1 2 3 4 5 5 6 7 8		Complit Compli	ashin di-cor di cold ng ins e and acilitie ge/refi al fac t perm ccent ance co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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 Ites: properly constructed, supplied, cleaned Ites installed, maintained, and clean Ites installed, maintained structure 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	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1 1 1 1 0 WT
	29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 44 44 44		Past Wati Vari Prop cont Plan App The T Foo Con Foo Con Foo Con Foo Con Foo Con Foo Con Foo Con Foo Con Foo Con Foo Con Foo Foo Foo Foo Foo Foo Foo Foo Foo F	teurize ance o per coi rol t food roved momi d prop cts, ro tamina sonal o ing clo sonal o ing clo sonal o l se ute ssits, o l e-use ves us ves ves ves ves us ves us ves us ves ves ves ves ves ves ves ves ves ves	Compliance Status Safe Food and Water d eggs used where required ice 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 rers provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display deanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspect it. Items identified as constituting imminent health hazards shall b			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 56 55 55 55 55 56 56 56 56 56 56 56 56	C 5 6 7 7 6 8 9 0 1 1 2 2 3 3 4 4 5 5 5 7 8 9 9		Varew Nonfoo Hot an Plumbi Sewag Toilet fi Garbag Physic Adequa Curren Most re Compli Tobaco f tobaco	ashin di-cor di cold ng ins e and acilitie ge/refi al faci ate ve t permit ance to pro coo pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities If water available; adequate pressure stalled; proper backflow devices If waste water properly disposed If waste installed, maintained, and clean If the installed, maintained, and clean If the installed, maintained, and clean If posted Inspection posted Compliance Status Non-Smokers Protection Act With TN Non-Smoker Protection Act With TN Non-Smoker Protection Act If you are required to post the food service establishment permit Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permit			1 1 1 2 2 2 1 1 1 1 1 1 0 WT
	29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 44 44		Past Wati Vari Propont Plan App Ther Foo Foo Foo Foo Vip Vas Foo Vip Vas Foo Vip Vas Foo Sing Sing Sing Sing Sing Sing Sing Sing	teurize er and ance o per co- rol t food roved mome tamini conal o ing clo tamini sonal o ing clo tamini sonal o ing clo tamini sonal o resits, e resits, e	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control bing methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used tens provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspect			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 56 55 55 55 55 56 56 56 56 56 56 56 56	C 5 6 7 7 6 8 9 0 1 1 2 2 3 3 4 4 5 5 5 7 8 9 9		Varew Nonfoo Hot an Plumbi Sewag Toilet fi Garbag Physic Adequa Curren Most re Compli Tobaco f tobaco	ashin di-cor di cold ng ins e and acilitie ge/refi al faci ate ve t permit ance to pro coo pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities If water available; adequate pressure stalled; proper backflow devices If waste water properly disposed If waste installed, maintained, and clean If the installed, maintained, and clean If the installed, maintained, and clean If posted Inspection posted Compliance Status Non-Smokers Protection Act With TN Non-Smoker Protection Act With TN Non-Smoker Protection Act If you are required to post the food service establishment permit Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permit			1 1 1 2 2 2 1 1 1 1 1 1 0 WT
	29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 44 44		Past Wati Vari Propont Plan App Ther Foo Foo Foo Foo Vip Vas Foo Vip Vas Foo Vip Vas Foo Sing Sing Sing Sing Sing Sing Sing Sing	teurize er and ance o per co- rol t food roved mome tamini conal o ing clo tamini sonal o ing clo tamini sonal o ing clo tamini sonal o resits, e resits, e	Compliance Status Safe Food and Water d eggs used where required Tice from approved source Extained 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 tion prevented during food preparation, storage & display leanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspee it. Items identified as constituting imminent health hazards shall b			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 56 55 55 55 55 56 56 56 56 56 56 56 56	C 5 6 7 7 6 8 9 0 1 1 2 2 3 3 4 4 5 5 5 7 8 9 9		Varew Nonfoo Hot an Plumbi Sewag Toilet fi Garbag Physic Adequa Curren Most re Compli Tobaco f tobaco	ashin di-cor di cold ng ins e and acilitie ge/refi al faci ate ve t permit ance to pro coo pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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 Inter surfaces clean Inter strated, maintained, supplied, cleaned Inter sinstalled, maintained, and clean Inter sinstalled, maintained, and clean Inter strates Inter strates Inter Status Inter Inte			1 1 1 2 2 2 1 1 1 1 1 1 0 WT
	29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 41 42 43 44		Past Wati Varia Propont Plan App Their Food Food Food Food Food Food Food Foo	teurize er and ance o per co- rol t food momi d prop cts, ro tamina ional o ing clo hing f se ute ssils, o le-use ves us ves us	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control bling 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 tion prevented during food preparation, storage & display leanliness this; properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspect it. Items identified as constituting imminent health hazards shall b tecent inspection report in a conspicuous manner. You have the right-root, 68-14-705, 6			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 56 55 55 55 56 56 56 56 56 56 56 56 56	C 5 6 7 7 6 8 9 9 0 1 1 2 2 3 4 4 5 5 5 7 7 8 9 9 7 7 8 9 9		Complitudes of tobaco	icted, ashin d-cor d cold ng ins e and acilitie ge/refi al fac ate ve t permit cont co pro co pro co pro	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing 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 Inter surfaces clean Inter strated, maintained, supplied, cleaned Inter sinstalled, maintained, and clean Inter sinstalled, maintained, and clean Inter strates Inter strates Inter Status Inter Inte			1 1 1 2 2 2 1 1 1 1 1 1 0 WT 0
Tall Service S	29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 41 42 43 44		Past Wati Varia Propont Plan App Their Food Food Food Food Food Food Food Foo	teurize er and ance o per co- rol t food momi d prop cts, ro tamina ional o ing clo hing f se ute ssils, o le-use ves us ves us	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control ling 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 tion prevented during food preparation, storage & display leanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspect it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous marver. You have the right-TA-706, 66-14-706, 66-14-709, 68-14-706, 68-14-708, 6		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 44 44 44 56 55 55 55 55 55 55 55 55 55 55 55 55	C 5 6 7 C 8 9 0 0 1 1 2 2 3 3 4 C 5 5 6 7 6 9 9 0 0 1 1 2 2 3 3 4 C 5 6 7 6 9 9 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Complition Compli	icted, ashin d-cor d cold ng ins e and aciltic ge/refi al fac iste ve iste ve	Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used Ing facilities, installed, maintained, used, test strips Intact surfaces clean Physical Facilities d water available; adequate pressure stalled; proper backflow devices d wate water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained inties 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 Status Repeated violation of an identical risk factor may result in revore e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) days			1 1 1 2 2 2 1 1 1 1 1 1 0 WT 0

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
1102201 (1001. 0-10)	Please call (	) 6154445325	to sign-up for a class.	101102

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



#### Establishment Information

Establishment Name: Sumthin Smokin Mobile Unit Establishment Number # 605314147

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three comp sink	Quat		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Two Door RIC	38
RIF	0

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Pulled Pork	Cold Holding	41

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



#### Establishment Information

Establishment Name: Sumthin Smokin Mobile Unit

Establishment Number : 605314147

#### Comments/Other Observations

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

2: Establishment has employee illness policy

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: No employees present at time of inspection

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: See sources

- 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: (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 foods observed cooking during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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: Sumthin Smokin Mobile Unit Establishment Number: 605314147

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Sumthin Smokin Mobile Unit Establishment Number # 605314147

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	PFG WALMART	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			

Three comp sink not set up during inspection