TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Estable Addres		nt Nar	ne	Fresh Wraps & Smoothies 30 Burton Hills, Suite 125 Nashville	1 () · 4					Establ		O Temporary O Seasonal	Ç)	
City	-			03/27/2024 Establishment # 60518360		2.4			-	и/Р d <u>0</u>		me or	и 01:20: РМ АМ/РМ			
Inspect Purpos				Routine O Follow-up O Complaint			- O Pre			₫ ₫		0.000	nsultation/Other			
Risk Ca				Q1 ≌2 Q3			04		,				up Required 🕱 Yes O No Number of	f Seats	8	
		üsk I		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak		vior	s mo				rep	ortec	I to the Centers for Disease Control and Prev	ention	_	
				FOODBORNE ILLNESS R												
Illuin			algnat	ed compliance status (IK, OUT, NA, HO) for each aumbered her Ol/Tentin consistent NA and consistent NO and show		item)	
IN=in	compli	lance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		5=000	recte	d on-s	ne dun	ng ins	pection R=repeat (violation of the same code pro Compliance Status		R	WT
IN	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Roberting of Time/Temperature			
1 鼠	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	23	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	-	ы	
IN	OUT	NA	NO	Employee Health					õ	ŏ	õ	-	Proper reheating procedures for hot holding	_	00	5
2 🕅	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	6	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	•		
	-	NA	NO	Good Hygienic Practices	-	-	-	18	14	0	0	0	Proper cooling time and temperature	0	ा	
4 🐹 5 🛣	0			Proper eating, tasting, drinking, or tobacco use		0	5		Š	0	0	_	Proper hot holding temperatures	0	0	
IN	OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_		20	8	8		Proper cold holding temperatures Proper date marking and disposition		8	5
6 🚊	0		0	Hands clean and properly washed	0	0		22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7 篆		0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	*		IN	OUT		NO	Consumer Advisory			
8 🚊		NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9 📓	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 0		0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 🚊 12 O	ō	×	0	Required records available: shell stock tags, parasite	ŏ	ŏ	Ĩ	H	IN	OUT	NA	NO	Chemicals	-		
IN	OUT	NA	-	destruction Protection from Contamination	-	-	_	25	0	0	25		Food additives: approved and properly used	0	ा	
13 🔶	0	0		Food separated and protected		0		26	黨	0			Toxic substances properly identified, stored, used	ō	Ō	5
13 度	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN		NA		Conformance with Approved Procedures Compliance with variance, specialized process, and			
15 溴	0			served	0	0	2	27	0	0	8		HACCP plan	0	0	5
			Goo	d Retail Practices are preventive measures to c	ontro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
			01	T=not in compliance COS=com			а / .\			1CE	3		R-repeat (violation of the same code provision			
							WT	L Spe	caon				Compliance Status			WT
28				Compliance Status	COS		_							000	R	
	OUT	_		Compliance Status Safe Food and Water			1			UT	ood a	nd no	Utensils and Equipment			
29	0	Past Wate	eurize r and	Compliance Status Safe Food and Water d eggs used where required ice from approved source	8	8	2	4		o F			Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	0	Past Wate Varia	eurize r and	Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods	8	0	2	4	5	0 F	onstru	cted,	nfood-contact surfaces cleanable, properly designed,			1
29 30	0 0 0 00T	Past Wate Varia	eurize r and noe o	Compliance Status Safe Food and Water d eggs used where required ice from approved source	000	0 0 0	2	\vdash	5	0 0 0 V	onstru Varew	cted, ashin	nfood-contact surfaces cleanable, properly designed, and used	0	0	
29 30 31	000000000000000000000000000000000000000	Past Wate Varia Prop contr	eurize r and nce o er co ol	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	0 0 0	0 0 0	2	40	5		onstru Varew Ionfoo	cted, ashin d-cor	nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0	0 0 0	1
29 30	00000	Past Wate Varia Prop contr Plant	eunze r and nce o er co ol	Compliance Status Safe Food and Water d eggs used where required lice from approved source btained for specialized processing methods. Food Temperature Control	0 0 0	0 0 0	2	4	5 (5 (7 (8 (onstru Varew Ionfoo Iot and	cted, ashin d-cor d cold	nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0	0 0	1
29 30 31 32	000000000000000000000000000000000000000	Past Wate Varia Prop contr Plant Appr Ther	eurize r and nce o er co ol food	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods Food Temperature Control properly cocked for hot holding thawing methods used eters provided and accurate	0 0 0 0	000	2 1 2 1 1 1	40 41 41 41 50		0 V 0 V 0 T 0 P 0 S	onstru Varew Ionfoo Iot and Iumbii iewag	cted, ashin d-cor d cold ng ins e and	nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities i water available; adequate pressure italled; proper backflow devices waste water properly disposed	0 0 0 0 0 0	0 0 0	1 1 2 2 2 2
29 30 31 32 33 34	0 0 0 0 0 0 0 0 0 0 0 0	Past Wate Varia Prop contr Plant Appr Ther	eunze r and nce o ol food oved mome	Compliance Status Safe Food and Water d eggs used where required lice from approved source stained for specialized processing methods Food Temperature Control Ding methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification	0 0 0 0 0 0 0	0 0 0 0 0 0	2 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 41 41 50 50	5 (5 (7 (6 (7 (6 (7 (7 (7 (7 (7 (7 (7 (7		onstru Varew Ionfoo Iot and Iumbii iewag oilet fa	cted, ashin d-con d cold ng ins e and scilitie	nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities (water available; adequate pressure stalled; proper backflow devices waste water properly disposed (s: properly constructed, supplied, cleaned)	0 0 0 0 0 0 0 0	0 0 0 0 0 0	1 1 2 2 2 1
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**** 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.	

	r			
PH-2267 (Rev. 6-15)	Free food safety training ck Please call (asses are available each mor) 6153405620	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Fresh Wraps & Smoothies Establishment Number # 605183602

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 wenty-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.	
Sarage 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 (Fahrenheit)
Manual dish sink	Bleach		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	41
Deep freezer	2
Freezer	-5
Refrigerator	20

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut tomatoes in top Prep cooler	Cold Holding	39
Turkey in top Prep cooler	Cold Holding	42
Feta cheese in top Prep cooler	Cold Holding	38
White rice in steam table	Hot Holding	143
Black beans in steam table	Hot Holding	163
Chicken in steam table	Hot Holding	169
Falafel cooked two hours ago	Cooling	63
Ham in refrigerator	Cold Holding	31
Beef in refrigerator	Cold Holding	40
Chicken in refrigerator	Cold Holding	42

<u> </u>
Observed Violations
Total #
Repeated # 0
39: Wet wiping cloths stored on prep table and drain board.



Establishment Information

Establishment Name: Fresh Wraps & Smoothies

Establishment Number : 605183602

Comments/Other Observations

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

2: Employee health policy available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Proper handwashing procedures were observed.

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 source.

- 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 tcs foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Falafel @ 63F in container on prep table. Cooked at 11:00am and temped @ 1:00pm.
- 19: Proper hot holding temperatures were observed.
- 20: Proper cold holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 58: No

***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: Fresh Wraps & Smoothies Establishment Number : 605183602

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Fresh Wraps & Smoothies Establishment Number #. 605183602

Sources			
Source Type:	Food	Source:	GFS, Restaurant depot
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments