TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.		1													O Farmer's Market Food Unit				
Estat	olish	imer	nt Nar		Sabells' Drink and Snack Kite	chen				_	Тур	e of E	Establi	ishme	R Permanent O Mohile	9		1	
Address 1301 McGavock Pk								_					O Temporary O Seasonal						
City Nashville Time in						07	7:1	0 P	M	_ A	M/P	и ті	me o	и 07:45:РМ АМ/РМ					
Inspe	ctic	n Da	ate		04/18/2024 Establishment # 6	0532109	5			Emba	irgoe	d 0							
Purp	25e	of In	spect	tion	IRRoutine O Follow-up	O Complaint			- O Pre					Cor	nsultation/Other				
Risk	Cat	egor	y		O1 第2	O 3			04				Fo	ollow-	up Required O Yes 質 No	Number of Se	ats	80	
		_	üsk I		ors are food preparation practices and contributing factors in foodborne illner											and Prevent			
															INTERVENTIONS	or injury.			
				algna	ted compliance status (IK, OUT, HA, HO) for each	numbered item	. For		mark	M 0L	Π, Β	ntk GG	28 or P	t for e	ach Item as applicable. Deduct points for categ				
IN-	in co	mpli	iance		OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	-	R	and the owner where the	s=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the sam Compliance Status			R	WT
	IN	ουτ	NA	NO	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Tem				
1	8	0			Person in charge present, demonstrates know performs duties	/ledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Food Proper cooking time and temperatures		0	0	
2			NA	NO		reporting	~			17		0	0	X	Proper reheating procedures for hot holding		8	Ó	•
	R	ō			Proper use of restriction and exclusion	reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, an a Public Health Control	od Time as			
	_		NA								0	0	0		Proper cooling time and temperature		0	0	_
4 2		0			Proper eating, tasting, drinking, or tobacco us No discharge from eyes, nose, and mouth	9	0	0	5	19	X	00	0	0	Proper hot holding temperatures Proper cold holding temperatures		8		
	IN	OUT	NA	NO	Preventing Contamination by H	ands				21	X			0	Proper date marking and disposition		õ	ŏ	5
		0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods	or approved	0	0 0	5	22	0	0	×	-	Time as a public health control: procedures a	ind records	0	0	
8	_		-	-	alternate procedures followed Handwashing sinks properly supplied and acc	essible		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and und	Sercooked	_	_	
	N	OUT	NA	NÖ	Approved Source	0.001010				23		0	篱		food		0	이	4
9 2		00	0	22	Food obtained from approved source Food received at proper temperature		8	0			IN	OUT		NO	Highly Susceptible Population				
11	×	0			Food in good condition, safe, and unadulterate Required records available: shell stock tags, p		0	0	5	24		0	×		Pasteurized foods used; prohibited foods not	offered	0	<u> </u>	5
	<u> </u>	0	×	0	destruction		0	0			IN		NA		Chemicals				
			NA	NO	Protection from Contamination	HR .	0		4	25	0 戻	00	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, or		0	읭	5
13	8 I	0	0				0			120					LICKIC SUDStances property identified, stored, i	used	01	•••	
13) 14)		8	8		Food-contact surfaces: cleaned and sanitized		ŏ	00	5	20	IN	_	NA		Conformance with Approved Proc	edures	0	<u> </u>	
13 2 14 2 15 2	×	0	0				0		5	20	IN	OUT	NA 笑			edures	0	_	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned for	od not re-	0 0	0	5 2	27	IN O	OUT O	冀		Conformance with Approved Proce Compliance with variance, specialized proces HACCP plan	edures ss, and	_	_	5
14	×	0	0	God	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned for served	od not re-	O O ntro	O O I the	5 2 intro	27 oduc	IN O tion	OUT O	笑 atho		Conformance with Approved Proce Compliance with variance, specialized proces HACCP plan , chemicals, and physical objects in	edures ss, and to foods.	_	_	5
14		0	0	God	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned for served od Retail Practices are preventive men Trinot in compliance Compliance Status	od not re-	O O ntro	O O I the	5 2 intro arAll during	27 oduc	IN O tion	out O of p	笑 atho		Conformance with Approved Proce Compliance with variance, specialized proces HACCP plan , chemicals, and physical objects in R-repeat (violation of the same co Compliance Status	edures ss, and to foods. de provision)	0	0	5 WT
14		0	Past	Goo OU eurize	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned for served od Retail Practices are preventive men T=not in compliance Compliance Status Safe Food and Water ed eggs used where required	od not re-	O o ntro cos cos	O O I the n-site R	5 2 intro arAll during WT	27	IN O tion ction	out O ofp ICE≅	atho	geni	Conformance with Approved Proce Compliance with variance, specialized proces HACCP plan , chemicals, and physical objects in R-repeat (violation of the same co	edures ss, and to foods. de provision)	0 cos	R	WT
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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****								
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.	RDA 629						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sabells' Drink and Snack Kitchen Establishment Number # 605321095

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 comp sink	QA	200								

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler	40			
Walk in cooler	40			
Reach in cooler	38			
Reach in freezer	5			

Food Temperature				
State of Food	Temperature (Fahrenheit)			
Cold Holding	39			
Cold Holding	41			
Cold Holding	39			
Cold Holding	38			
Cold Holding	38			
	Cold Holding Cold Holding Cold Holding Cold Holding			

Observe	ed Vio	lations

Total 🗶 📋

Repeated # ()

43: Observed box of togo plates stored directly on floor in down stairs prep area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sabells' Drink and Snack Kitchen

Establishment Number : 605321095

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: Policy known.

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: Observed great hand washing practice.

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: (NÁ) 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: Not observed.

- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.

19:

20:

- 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: 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: Sabells' Drink and Snack Kitchen Establishment Number : 605321095

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sabells' Drink and Snack Kitchen Establishment Number # 605321095

Sources			
Source Type:	Food	Source:	Us Foods, Restaurant Depot
Source Type:		Source:	

Additional Comments