TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPORT D CE

ALC: NO			ALL DE			FOOD SEF	VICE ESTA	BL	ISH	IME	ENT		NSF	PEC	TI	ON REPORT	sco			
Fetz	blish	ment	Nan		Bongo Jav	va Bus MT#09	69									Farmer's Market Food Unit O Permanent 凝Mobile	10			
	ress				372 Herro	n Dr					_	Тур	pe of E	Establi	shme	O Temporary O Seasonal				/
City					Nashville		Time in	02	2:1	2 F	M	A	M/P	M Tir	ne o	и 02:35: РМ АМ/РМ				
Insp	ectio	n Da	te		04/03/2	024 Establishmer	t# 60531624	9			Emba	rgoe	d 0)						
Puŋ	oose	of In:	spect		Routine	O Follow-up	O Complaint			- O Pro		-			Cor	nsultation/Other				
Risi	Cat	egon	,		01	XX2	03			04				Fo	ilow-	up Required O Yes 🕱 No	Number of Se	ats	0	
		R												repo	ortec	to the Centers for Disease Control control measures to prevent illness	and Prevent			
					ontribeting is					_						INTERVENTIONS	or injury.			
				algnat					ltem							ach liem as applicable. Deduct points for cate				
IN	Fin co	mplie	nce			niance NA=not application NA=not application NA=not application	ble NO=not observe		R	WT	5=007	recte	d on-s	ite dun	ng ins	pection R=repeat (violation of the sa Compliance Status		n) COS	R	WT
	_	ουτ	NA	NO		Supervision			_			IN	OUT	NA	NO	Cooking and Reheating of Time/Ten Control For Safety (TCS) Foo				
1	鬣	٥			Person in charg performs duties		÷ ·	0	0	5				×		Proper cooking time and temperatures		8	0	5
2	IN XX	OUT O	NA	NO	Management ar	Employee Healt nd food employee awar		0	0	_	17		0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, a		0	0	·
	黨	0			Proper use of re	estriction and exclusion		0	0	5			OUT		NO	a Public Health Control				
4	IN 送		NA			Good Hygionic Pract asting, drinking, or tobe		0	0		18 19	0				Proper cooling time and temperature Proper hot holding temperatures		8	응	
5	25	0		0	No discharge fr	om eyes, nose, and mo	uth	ŏ	ŏ	5	20	0	0	12		Proper cold holding temperatures		0	0	5
		001	NA			nting Contamination of properly washed	n by Hands	0	0	_						Proper date marking and disposition		_	Ö	
7	0	0	0	X	No bare hand o	ontact with ready-to-ea	t foods or approved	0	0	5	22		0	NA	-	Time as a public health control: procedures Consumer Advisory	and records	0	이	_
8	×	<u> </u>			alternate proced Handwashing s	inks properly supplied a		0	0	2	23	0	0	12	no	Consumer advisory provided for raw and un	dercooked	0	0	4
9		0	NA	NO	Food obtained f	Approved Source from approved source	•	0	0		-			NA	NO	food Highly Susceptible Populatio	na l	-	-	
10	0		0	20	Food received a	at proper temperature	educated.	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods no	t offered	0	0	5
	<u>米</u>	0	×	0	Required record	ondition, safe, and unac ts available: shell stock		0	0	Ĭ	Н	_	OUT	NA	NO	Chemicals			_	_
H	IN	OUT	NA	NO	destruction Pro	tection from Contar	nination	-		_	25	0	0	X		Food additives: approved and properly used	1	0	ा	5
	0 炭	8	<u>家</u> 0		Food separated Food-contact su	I and protected urfaces: cleaned and sa	nitized	0	00	4	26	_	O		NO	Toxic substances properly identified, stored, Conformance with Approved Proc		0	0	-
\rightarrow	n N	ŏ	_			ion of unsafe food, retu		0	o	2	27	0	0	8	140	Compliance with variance, specialized proce HACCP plan		0	0	5
		_	_	6				-			_	t l		-		, chemicals, and physical objects in	to foods	_	_	
				900	A POPULAL PTAC	tices are preventiv	e measures to co			ETAI			-		yena	, chemicals, and physical objects in	110 10048.			
				00	T=not in compliance		COS=corre	cted o	n-site	during				0		R-repeat (violation of the same of				
		OUT	_			mpliance Status fe Food and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment		cos	R	WT
2	8	0			d eggs used wh	ere required		0	0	1	4		o F			nfood-contact surfaces cleanable, properly d	lesigned,	0	0	1
2	9					cialized processing met		8	0	2	4					and used	tring	\rightarrow	0	1
		OUT	Dree	or 00		Temperature Contro led; adequate equipme					4	-	-			g facilities, installed, maintained, used, test s ntact surfaces clean	040	_	허	1
3	1	~	contr	lo			s or comperature	0	0	2	F	0	TUK			Physical Facilities				
3					properly cooked thawing method			8	8	1	41					I water available; adequate pressure stalled; proper backflow devices		응	응	2
3			<u> </u>		eters provided an			ŏ	ŏ		50	_				waste water properly disposed		0	0	2
_	_	OUT				od identification					5	_				es: properly constructed, supplied, cleaned		_	0	1
3		0	Food	l prop		inal container; required n of Food Contamin		0	0	1	53	_	-			use properly disposed; facilities maintained lities installed, maintained, and clean			이 이	1
3	_	0	Insec	ts. ro	dents, and anim			0	0	2	54	-	-			ntilation and lighting; designated areas used		_	ŏ	1
3	-	-		-		during food preparation	storace & disclay	0	0	1	F	+	лл	,		Administrative items		- 1	-	-
3	_				leanliness	g to the property of the	our of the sector of the secto	0	0	1	54			Jurrent	pern	nit posted		0	0	_
3	9	Ó	Wipir	ng clo	ths; properly use			0	0	1	54	_			-	inspection posted		0	0	0
4	0	O OUT	vvas	ning f	ruits and vegetal Proj	bles per Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act		YES	NO	WT
		-	In-us		nsils; properly st	ored		8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	•
4	1				muinmost and Th	same propagity descent of			1.0			•		00800	~ 140	www.a.million.int.adile			- F - F	· • 1
4	1 2 3	8	Uten: Singl	e-use	/single-service a	nens; properly stored, d articles; properly stored		0	0		55	۶ <u> </u>	f	tobac	co pr	oducts are sold, NSPA survey completed		ŏ	õ	
4	1 2 3 4	0 0 0	Uten: Singl Glov	e-use es us	single-service a ed properly	articles; properly stored	used	00	0	1								0	0	
4 4 Failt serv	1 2 3 4		Uten: Singl Glov ct any	e-use es us y viola	v/single-service a ed properly ations of risk facto nit. Items identified	articles; properly stored r items within ten (10) da d as constituting imminer	, used ys may result in susper t health hazards shall b	O O sion o	f you	1 food mmed	service ately (e esta	ablishr	ment pe	ermit. I ceas	oducts are sold, NSPA survey completed Repeated violation of an identical risk factor ma e. You are required to post the food service establing a written request with the Commissioner with	blishment permit	O dion o	O f you	cuous

S	04/03/2024	ponerb	04/03/2024
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.	RDA 629

6-15)	Free food safety training ci	PDA 620			
6-10)	Please call () 6153405620	to sign-up for a class.	104 025	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bongo Java Bus MT#0969 Establishment Number #: [605316249

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 (Fahrenheit)
3 compartment sink Not in use	Qa		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Low Reach in cooler	34

escription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bongo Java Bus MT#0969

Establishment Number : 605316249

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Health policy available on site and 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: No food workers on truck
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10: (NO): No food received during inspection.
- 11: No foods on truck
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw foods on truck
- 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: (NA) Establishment does not cold hold TCS foods.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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: Bongo Java Bus MT#0969 Establishment Number : 605316249

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bongo Java Bus MT#0969 Establishment Number # 605316249

Sources			
Source Type:	Food	Source:	Bongo java
Source Type:	Food	Source:	Cooperative coffees
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

No raw foods or tcs foods on truck.