TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																				
Ŵ		HA HA			Sunshine H	ouse (Food)										O Fermer's Market Food Unit	1 (ſ	١
Establishment Name				ne ,	Sunshine House (Food) Type of Establishment O Mobile]\		J				
Address				,	1010 Gadd Rd O Temporary O Seasonal															
City					Hixson		Time in	09	9:0	<u>0</u> A	١M	_ AI	M/P	M Ti	me o	ut 09:20: AM AM / PM				
Inspe	etio	n Da	te	(08/19/202	22 Establishment #	60524451	3		_	Emba	argoe	d ()						
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr) Co	nsuitation/Other				
Risk	Cab	egon	,		01	3 82	03			04				Fo	-wollo	up Required O Yes 🕱 No	Number of Se	eats	99	
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																				
					ontributing fact										_	INTERVENTIONS	f of injery.			
		(110	ric der	lgnet	ed compliance statu	a (IN, OUT, NA, HO) for a										ach item as applicable. Deduct points for cat	egory or subcate	gory.)		
IN-	in co	ompili	noe		OUT=not in complian Comp	ce NA=not applicable	NO=not observe	d COS	R		S=cor	rrecte	d on-	site dur	ing int	spection R*repeat (violation of the se Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision			· · ·			IN	001	T NA	NO	Cooking and Reheating of Time/Ter	mperature			
1	8	0			Person in charge p performs duties	resent, demonstrates k	nowledge, and	0	0	5	16	0	0	37	0	Control For Safety (TCS) For Proper cooking time and temperatures		0	0	
			NA	NO		Employee Health	er mosting	~			17		ŏ		-	Proper reheating procedures for hot holding		ŝ	õ	5
2 3 3		8			-	ood employee awarene iction and exclusion	ss, reporting	0	0	5		IN	001	T NA	NO	Cooling and Holding, Date Marking, a a Public Health Control				
$ \rightarrow $	_	_	NA	NO	Geo	d Hygionic Practice						0	0			Proper cooling time and temperature		0	0	_
4	흵	8				ng, drinking, or tobacco eyes, nose, and mouth		0	0	5	19 20	0 23		<u>8</u>	0	Proper hot holding temperatures Proper cold holding temperatures		8	8	
	IN	OUT	NA	NO	Preventi	ng Contamination by			· · · ·			X			0	Proper date marking and disposition		ŏ	ŏ	5
		0	-		Hands clean and p No bare hand contain	roperly washed act with ready-to-eat for	ods or approved	0	-	5	22	0	0	8	0	Time as a public health control: procedures	and records	0	0	
		0	٥	alternate procedures followed IN OUT NA NO Consumer Advisory					a dama alia d			_								
	8 X O Handwashing sinks properly supplied and accessible 1N OUT NA NO Approved Source					2	23	0	0	12		Consumer advisory provided for raw and un food	ndercooked	0	0	4				
	8	8	0	~	Food obtained from Food received at p				0			IN	out		NO	Highly Susceptible Population	ons		_	
11)		ŏ		_	Food in good condi	tion, safe, and unadulte		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods no	ot offered	0	0	5
		0	×	0	Required records a destruction	vailable: shell stock tag	s, parasite	0	0			IN	ou	T NA	NO	Chemicals				
13	IN I	out	NA	NO	Protec Food separated an	tion from Contamin	ation	~		-	25	0 度	S		J	Food additives: approved and properly user Toxic substances properly identified, stored		0	읭	5
14		ŏ	허			ces: cleaned and saniti	zed	ŏ	ŏ	5	20	IN	out		NO	Conformance with Approved Pro		-	-	
15 X O Proper disposition of unsafe food, returned food not re- served				0	0	2	27	0	0	8		Compliance with variance, specialized proc HACCP plan	xess, and	0	0	5				
-		_		-						_	-				_					_
				Goo	d Retail Practic	es are preventive r	measures to co						_	-	gen	s, chemicals, and physical objects i	nto foods.			
				00	I=not in compliance		COS=corre			au al during						R-repeat (violation of the same of	code provision)			
	_	OUT			Comp	liance Status feed and Water			R		É		UT			Compliance Status Utensils and Equipment		COS	R	WT
28	:	0			d eggs used where	required		0	0	1	4		0			infood-contact surfaces cleanable, properly of	designed,	0	0	1
29	_					zed processing method	5	8	0	2	4	+	-	constructed, and used Warewashing facilities, installed, maintained, used, test strips			etrine	-	0	
	-	OUT	Dree			mperature Control					4		-			ntact surfaces clean	sube	_	-	1
31		0	contr		ang memods used;	adequate equipment fo	or temperature	0	0	2	F	_	UT	401100		Physical Facilities				,
	32 O Plant food properly cocked for hot holding 33 O Approved thawing methods used				8	8	1	4	_				I water available; adequate pressure			읭	2			
34	_				eters provided and a			ŏ	ŏ	1	5	_	Plumbing installed; proper backflow devices Sewage and waste water properly disposed					히	2	
OUT Food Identification					_		5	1	<u> </u>	Toilet fa	aciliti	es: properly constructed, supplied, cleaned		_	0	1				
35	_	-	Food	prop		I container; required rec		0	0	1	5		-		-	use properly disposed; facilities maintained			0	1
	_	OUT				f Food Contaminatio	in .	-		-	5	_	-			lities installed, maintained, and clean		_	<u> </u>	1
36	+	0	_		dents, and animals			0	0	2	5	-	-	waedra	ate ve	entilation and lighting; designated areas used	1	0	0	1
37	-					ng food preparation, sto	vrage & display	0	0	1			TUK			Administrative items				
38	_	-			leanliness ths: properly used a	and stored		0	0	1	5	_	_		-	nit posted inspection posted		0	0	0
40	,	0		<u> </u>	ruits and vegetables	i.		ŏ			Ĕ	* I '	~ ľ		-s-eriik	Compliance Status		YES		WT
41	_	OUT O	In-us	e ute	Proper nsils; properly store	Use of Utensils		0	0	1	5	7		Comol	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	t	X	01	
42	2	0	Utens	sils, e	quipment and liners	s; properly stored, dried	, handled	0	0	1	5	8	- Þ	Tobacc	o pro	ducts offered for sale		0	0	0
43	-	0	sing)	e-usé	vsingle-service artic	les; properly stored, us	ed	0	0	1	5	9		ir tobać	co pr	oducts are sold, NSPA survey completed		0	0	

ion of your food service establish corrected immediately or operation rmit. Repeated violation of an identical risk factor may result in revocation of your foo cease. You are required to post the food service establishment permit in a conspicuou within ten (10) days of risk fa result in st ment permit ns shall cea zards shall be corrected in daso ing i xst recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by fill 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ng a written request with the Commissioner within ten (10) days of the date of this T.C

0 0 1 0 0 1 0 0 1

Ĵ 0 Ŋ Signature of Person In Charge

O Gloves used properly

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juA 08/19/2022 Date Signature of Environmental Health Specialist

08/19/2022

Date

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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 class	sses are available each mo	nth at the county health department.	RDA 625
PTP2207 (1004. 0=10)	Please call () 4232098110	to sign-up for a class.	nor oz

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sunshine House (Food) Establishment Number # 605244513

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. Image: Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	To be completed if #57 is "No"	
"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.		
Garage type doors in non-enclosed areas are not completely open.	Joes not require each person attempting to gain entry to submit acceptable form of identification.	
	the international "Non-Brooking" symbol are not conspicuously posted at every entrance.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	non-enclosed areas are not completely open.	
	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.	used areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	ere smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 sink	Chlorine	100								

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Yogurt	Cold Holding	39					
Peas and carrots	Cold Holding	39					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sunshine House (Food)

Establishment Number : 605244513

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is 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: Hands washed

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: Approved

- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temps
- 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.

E	st	ab	lis	hment	Information
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Establishment Name: Sunshine House (Food) Establishment Number : 605244513

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sunshine House (Food) Establishment Number #: 605244513

Sources				
Source Type:	Water	Source:	HUD	
Source Type:	Food	Source:	Us foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments