

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 09:40 AM AM / PM Time out 10:20: PM AM / PM

O Yes 疑 No

05/27/2021 Establishment # 605224278 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	∉ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				1 [
2	$\exists x$	0			Management and food employee awareness; reporting	0	0		П
3	×	0			Proper use of restriction and exclusion	0	0	5	П
Ī	IN	OUT	NA	NO	Good Hygienic Practices				11
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	°	П
Ī		OUT	NA	NO	Preventing Contamination by Hands				П
6	0	0		300	Hands clean and properly washed	0	0		П
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				П
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1 1	П
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				11
13	×	0	0		Food separated and protected	0	0	4	l
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

Frankies Playhouse Food Service

225 E. Market St.

Lebanon

Compliance Status				cos	R	WT				
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods									
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5		
17	0	0	0	3%	Proper reheating procedures for hot holding	8 8 5		۰		
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	_	0	0	×	Proper cooling time and temperature	0	0			
19	0	0	0	寒	Proper hot holding temperatures	0	0			
20	凝	0	0	L.	Proper cold holding temperatures	0	0	5		
21	0	0	0	200	Proper date marking and disposition	0	0	*		
22	0	0	×	0	Time as a public health control: procedures and records	0	0			
	IN	OUT	NA	NO	Consumer Advisory					
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4		
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5		
	IN	оит	NA	NO	Chemicals					
25	0	0	X		Food additives: approved and properly used	0	0	5		
26	80	0			Toxic substances properly identified, stored, used	0	0	9		
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5		

trol the introduction of pathoge s, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	-	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	125	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	7
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	題	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hi ten (10) days of the date of the

05/27/2021

05/27/2021

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-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frankies Playhouse Food Service
Establishment Number #: | 605224278

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.	Т
'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 (Fahrenhelt)						
Three comp sink	CI								
Three comp sink	CI								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
RIC	40						
RIF	0						
White RIC	40						
White RIF	0						

	I
	Temperature (Fahrenheit)
Cold Holding	42
Cold Holding	41
Cold Holding	42
Cold Holding	41
	Cold Holding

Observed Violations											
Total # 8											
Repeated # ()											
35: Food containers stored in dry storage closet not marked											
35: Food containers stored in dry storage closet not marked											
39: Wet wiping cloth stored on three comp sink											
39: Wet wiping cloth stored on three comp sink											
46: Three comp sink missing drain boards											
46: Three comp sink missing drain boards											
55: 2015 permit posted; but current permit has been paid											
55: 2015 permit posted; but current permit has been paid											
2012 pormit postou, sut ourront pormit nuo soon paid											

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number: 605224278

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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.
- 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.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees not in kitchen
- 6: Employees not in kitchen
- 7: (NO) No food workers present during the inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources
- 9: See sources
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 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.
- 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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information
Establishment Name: Frankies Playhouse Food Service
Establishment Number: 605224278
Comments/Other Observations (cont'd)
21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
22: (NA) No food held under time as a public health control.
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.
23: (NA) Establishment does not serve animal food that is raw or undercooked.
24: 24:
25: (NA) Establishment does not use any additives or sulfites on the premises.
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. 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.
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57 :
57: 58:
58:
Additional Comments (cont'd)
See last page for additional comments.

Establishment Name: Frankies Playhouse Food Service				
Establishment Number: 605224278				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

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30	и			-

Source Type: Water Source: City

Source Type: Food Source: Sams Kroger CashSaver

Source Type: Water Source: City

Source Type: Food Source: Sams Kroger CashSaver

Source Type: Source:

Additional Comments

Current permit not posted but has been paid.