



## Establishment Number #: 605224278

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Three comp sink	Cl		
Three comp sink	Cl		

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

Description	State of Food	Temperature ( Fahrenheit)
Milk	Cold Holding	42
Cheese	Cold Holding	41
Milk	Cold Holding	42
Cheese	Cold Holding	41

### Observed Violations

Total # 8

Repeated # 0

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

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Frankies Playhouse Food Service

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

\*\*\*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.**

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



**Establishment Information**

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**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 Information**

Establishment Name: Frankies Playhouse Food Service

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

**Establishment Information**

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**Sources**

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.