TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	AGAIN				FOOD SERVICE ESTA	BL	ISH	IME	INT	IN	ISP	PEC	TIC	ON REPORT	sco	RE		
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Eete	hick		t Nar		Tot's Landing Food									Farmer's Market Food Unit Ø Permanent O Mobile	10			
Add		ITTAPE	c rvan	140	322 Mcclain Ave.				_	Тур	e of E	stabli	shme	O Temporary O Seasonal	LU			<i>」</i>
City						10).3	1. A	M		1/04	. т.		ut <u>11:00:AM</u> AM/PM				
					03/05/2024 Establishment # 60504895	_			Embar				ne or	A 11.00,7.111 AM/PM				
		n Da of In	spect		Routine O Follow-up O Complaint			_	embar		-		0.00	nsuitation/Other				
		egon			O1 122 O3			04		.,				up Required O Yes 🕱 No	Number of Se	eats	53	
			isk i	act	ors are food preparation practices and employee ontributing factors in foodborne illness outbreak	beha	vior	8 mo	st co	mm	only	repo	ortec	to the Centers for Disease Control	and Prevent	ion	_	
					FOODBORNE ILLNESS R										or injury.			
IN	uin cr	nii) mpii		algna	ed compliance status (IK, OUT, KA, HO) for each aumbered iten OUT=not in compliance NA=not applicable NO=not observe		lie ma							ech item as applicable. Cedect points for catego pection Rerepeat (violation of the sam				
_	_	_	_	_	Compliance Status	cos	R		Ē		Q1-0	ie dan		Compliance Status			R	WT
\rightarrow	_		NA	NO	Supervision Person in charge present, demonstrates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Robesting of Time/Tem Control For Safety (TCS) Foo				
	窟 IN	0 олт	NA	NO	performs duties Employee Health	0	0	5	16 17		00			Proper cooking time and temperatures Proper reheating procedures for hot holding		8	읭	5
	X				Management and food employee awareness; reporting	0		5	H		олт		NO	Cooling and Holding, Date Marking, an		- 1	- 1	
		O OUT	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	_	18	0	0	0	20	Public Health Control Proper cooling time and temperature		0	न	_
4	훓	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19 20		0		X	Proper hot holding temperatures Proper cold holding temperatures		0	<u></u>	
			NA	NO	Preventing Centamination by Hands Hands clean and properly washed	0			21	*	0	0	0	Proper date marking and disposition		0	0	8
-		ŏ	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	ŏ	ō	5	22		0 001	0	民 NO	Time as a public health control: procedures a Consumer Advisory	and records	0	이	
8		0	NA	NO	Handwashing sinks property supplied and accessible Approved Source	0	0	2	23	0	0	22	no	Consumer advisory provided for raw and uno food	dercooked	0	0	4
9	嵐	0			Food obtained from approved source		0		Ħ	IN	OUT	NA	NO	Highly Susceptible Population	no		-	
10 11	×	0	0	24	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	鬣	0	0		Pasteurized foods used; prohibited foods not	t offered	0	0	5
		0	×	0	Required records available: shell stock tags, parasite destruction	0	0					NA		Chemicals		~	~	
13	2	0	NA O	NO	Protection from Contamination Food separated and protected	_	0	4	25 26	黛	0	×	·	Food additives: approved and properly used Toxic substances properly identified, stored,	used		읭	5
	夏夏	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0 0	5	27	0	OUT O	NA	NO	Conformance with Approved Prec Compliance with variance, specialized proce		0	0	5
	~	Ű			served	-				-	-			HACCP plan		Ŭ	<u> </u>	•
				Goo	d Retail Practices are preventive measures to co						<u> </u>	_	gens	, chemicals, and physical objects in	to foods.			
				-00	F=not in compliance COS=come		n-site	during	inspec		63	,		R-repeat (violation of the same co			_	
								WT						Compliance Status			R	WT
2		OUT			Compliance Status Safe Food and Water	COS	R			0	л			Utensils and Equipment		COS		1
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 629		
react (net. e-roy	Please call () 6154445325	to sign-up for a class.	104.020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tot's Landing Food Establishment Number # 605048956

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 wenty-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)						
Three comp sink	Chlorine								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Whirlpool RIC	40				

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tot's Landing Food

Establishment Number : 605048956

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Establishment has employee illness policy

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:

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: See sources

10: (NO): No food received during 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.
- 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: No foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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.

Est	ab	lisl	hment	Information
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Establishment Name: Tot's Landing Food Establishment Number : 605048956

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Tot's Landing Food

Establishment Number # 605048956

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Kroger	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nto.			

Additional Comments

Three comp sink not set up during inspection