TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name					J				Tur	o of i	Establi	e kon o	O Fermer's Market Food Unit ant O Mobile						
Address 1704 CHARLO		LOTTE AVE S	TE 200					1.33	AC UI I	Louden	511110	O Temporary O Seasonal							
City					Nashville		Time in	11	.:1	0 A	Μ	A	M/P	м ті	me ou	и <u>11:30</u> : <u>АМ</u> ам/РМ			
Inspe	ctio	n D	ate		04/01/202	24 Establishment #	60525049	6			Emba	rgoe	d 0)					
Purpo	se	of Ir	nspect		Routine	O Follow-up	O Complaint			O Pro					Cor	nsultation/Other			
Risk	Cate				O 1	3 82	03			O 4						up Required O Yes 🕱 No Number of S		12	
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.																			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
INH	n co		iance	algna		e (IN, OUT, NA, NO) for e	NO=not observ		item:							ach item as applicable. Deduct points for category or subcat pection R=repeat (violation of the same code provis			
	_			_		liance Status	10 101 00001	cos	R		Ē		0.0110			Compliance Status	cos	R	WT
\square	-	_	NA	NO	Person in chaste or	Supervision resent, demonstrates kr	nouladae and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	· .	0	NA	NO	performs duties	Employee Health	iomeoge, and	0	0	5		00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	읭	5
21	Kļ.	0	-	no	Management and fo	ood employee awarene	ss; reporting		0	5	-	IN	олт			Cooling and Holding, Date Marking, and Time as	-	-	
$ \rightarrow $	-	0		110	Proper use of restri		-	0	0	<u> </u>						a Public Health Control		_	
47	K	0	NA	0	Proper eating, tastir	d Hygienic Practice ng. drinking, or tobacco		0	0	5	19	0	0	夏		Proper cooling time and temperature Proper hot holding temperatures	0	0	
			NA			eyes, nose, and mouth ng Contamination by	/ Hands	0	0	-		14	8	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6 2	8	0		0	Hands clean and pr				0	5	22		0	×		Time as a public health control: procedures and records	0	0	
		0	0	0	alternate procedure	s followed		0	0			IN	OUT	_	NO	Consumer Advisory		_	
	N	OUT	NA	NO		Approved Source	accessible		0	2	23		0	×		Consumer advisory provided for raw and undercooked food	0	0	4
		8	0		Food obtained from Food received at pr			8	0			IN	OUT		-	Highly Susceptible Populations			
11 2	X	0			Food in good condi	tion, safe, and unadulte vailable: shell stock tag		0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	•
	_	0	XX NA	O NO	destruction	tion from Contamin		0	0	_	25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used		0	
13 3	3	0	0		Food separated and	d protected			0	4	26	黛	0		·	Toxic substances properly identified, stored, used	0	ŏ	5
14 3 15 3	_	0	<u> </u>			ces: cleaned and sanitiz of unsafe food, returned		0	0	5	27	IN O	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	
13	8	<u> </u>			served				v	-	21	0	0	-		HACCP plan	•	9	0
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.							Inter	atho	gens	, chemicals, and physical objects into foods.								
GOOD RETAIL PRACTICES							neasures to co	ontro	l the										
						es are preventive n		GOO	DR	a 741	L PR	ACT				Demond initiation of the same cade convision)			
					T=not in compliance Comp	liance Status	cos-corre	GO0 cled o	DR	a.(.) during	L PR	AG1 ction	ICE			R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
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**** Additional food safety information can be found on our website, h	http://tn.gov/health/article/eh-foodservice **
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(nev. 0-15)	Please call () 6153405620	to sign-up for a class.	nor oza

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: OASIS CENTER SHELTER KITCHEN Establishment Number #: 605250496

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)				
Residential dishwasher							

	Equipment Temperature	
-[Description	Temperature (Fahrenheit)
	Reach in cooler	40
	Pull down freezer	0
	Reach in freezer	-10

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Milk in fridge	Cold Holding	42		
5				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: OASIS CENTER SHELTER KITCHEN

Establishment Number : 605250496

Comments/Other Observations

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

2: Employee illness policy is 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: Observed employees practice good hygienic practices

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:

- 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 cooking observed at the time of inspection
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling done in this establishment
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Proper cold holding observed
- 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.

Establishment Information

Establishment Name: OASIS CENTER SHELTER KITCHEN Establishment Number : 605250496

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: OASIS CENTER SHELTER KITCHEN

Establishment Number # 605250496

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Kroger, Publix	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments