TENNESSEE DEPARTMENT OF HEALTH

ALC: N						FOOD SER	VICE ESTA	BL	ISI	IM	ENT	r II	NSI	PEC	TI	ON REPORT	SCO	RE		
1	100		S. C.																7	
Estr	bis	hmen	t Nar	ne	Frogurtla	and & Korean Foo	bd									Farmer's Market Food Unit Ø Permanent O Mobile	9		7	
	ress				9408 Ap	ison Pike Ste.154	ļ					Ту;	pe of	Establi	shme	O Temporary O Seasonal				
City					Ooltewal	h	Time in	03	3:0	Q F	PM	A	M/P	мті	me o	ut 03:20: PM AM / PM				
Insp	ectio	n Da	te		01/17/2	2023 Establishment					Emba	-								
Puŋ	pose	of In	spec	tion	ORoutine	優 Follow-up	O Complaint			_	elimin				Co	nsultation/Other				
Risi	Cat	egon			01	3 8(2	03			O 4						up Required O Yes 🕱 No	Number of S	eats	15	
		R	isk													to the Centers for Disease Contro control measures to prevent illnes	ol and Prevent	lion		
																INTERVENTIONS				
IN	⊨in c	(CD ompli		algn		mpliance NA=not applicable			Rem							ach item as applicable. Deduct points for ca spection R=repeat (violation of the :				
F		010		110		Compliance Status		cos	R	WT						Compliance Status Cooking and Reheating of Time/Te		cos	R	WT
1	IN 賞	OUT	NA	NO		Supervision arge present, demonstrates	knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Fo				
Ľ		OUT	NA	NO	performs duti	Employee Health		-		0		00	00	0	X	Proper cooking time and temperatures Proper reheating procedures for hot holding	ng	00	0	5
_	Ř	_		_		and food employee awaren	ess; reporting	_	0	5		IN	ουτ			Cooling and Holding, Date Marking,	and Time as			
L,	× N	O OUT	NA	NO		f restriction and exclusion Good Hygionic Practic	••	0	0		18	0	0	0	<u>53</u>	a Public Health Control Proper cooling time and temperature		0	0	
4	XX	0		0	Proper eating	tasting, drinking, or tobaco from eyes, nose, and mout	o use	0	8	5	19	100		0		Proper hot holding temperatures Proper cold holding temperatures		0		
	IN	OUT	NA	NO	Pre	venting Contamination					21	100			0	Proper date marking and disposition		ŏ	ŏ	5
6	直区	0	0	0	No bare hand	and properly washed I contact with ready-to-eat fo	ods or approved	0	0	5	22	×		0		Time as a public health control: procedure	s and records	0	٥	
8	23	0		-	Handwashing	cedures followed g sinks properly supplied an	d accessible		0	2	23	IN O	0	NA	NO	Consumer Advisory Consumer advisory provided for raw and a	undercooked	0	0	4
	IN 嵐	ол О	NA	NO		Approved Source d from approved source		0	0		H-	IN	OUT		NO	food Highly Susceptible Populat	lons	-	-	-
	0	00	0	2		d at proper temperature condition, safe, and unadul	terated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods r	not offered	0	0	5
	õ	ō	83	0		ords available: shell stock ta		ŏ	ō			IN	OUT	NA	NO	Chemicals				
		OUT		NO	P	retection from Contami	nation			_	25	0	<u>s</u>	X	-	Food additives: approved and properly use			ू	5
		00				ted and protected surfaces: cleaned and sani	tized	8	00	4	26	<u>実</u> IN	0		NO	Toxic substances properly identified, store Conformance with Approved Pro-		0	0	
15	黛	0			Proper dispor served	sition of unsafe food, returne	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	cess, and	0	0	5
				Go	od Retail Pri	actices are preventive	measures to co	ontro	l the	inti	oduc	tion	of	atho	geni	, chemicals, and physical objects	into foods.			
						-		GOO	DD R	ETA	IL PR	ACT	nce:	8	-					
				01	IT=not in complia	ance Compliance Status	COS=corre		n-site R		a inspe	ction				R-repeat (violation of the same Compliance Status		cos	R	WT
	0	OUT	Dect		1	afe Food and Water				_			TUK			Utensils and Equipment				
2	9	0	Wate	er an	d ice from appr			0	00	2	4	5				infood-contact surfaces cleanable, properly and used	designed,	0	٥	1
3	0	OUT	Varia	ince		ecialized processing metho d Temperature Control	ds	0	0	1	4	5	•	Narew	ashin	g facilities, installed, maintained, used, test	t strips	0	٥	1
3	1	0	Prop		oling methods	used; adequate equipment	for temperature	0	0	2	4	_	嵐 NUT	Vonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
	2		Plan	t foo		ed for hot holding			0	1	4	8	0			f water available; adequate pressure		0		2
3	_		<u> </u>		thawing mether eters provided			0	00	1	4	_	_			stalled; proper backflow devices I waste water properly disposed			0	2
	-	OUT	TINCI			Food Identification		Ŭ			5	_	-			es: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	i pro	perly labeled; o	riginal container; required re	ecords available	0	0	1	5	2	•	Sarbag	e/ref	use properly disposed; facilities maintained	i i	0	٥	1
		OUT				tion of Feed Contaminat	lon				5					lities installed, maintained, and clean		0	0	1
\vdash	6	0		_	-	imals not present		0	0	2	5	+	-	Adequa	ne ve	intilation and lighting; designated areas use	,a	0	0	1
3	_	_				d during food preparation, s	torage & display	0	0	1			UT	-		Administrative items		_		
3	8 9	-	-		cleanliness oths: properly u	used and stored		0	0	1	5					nit posted inspection posted		8	0	0
	0	0			fruits and vege	tables			0	1						Compliance Status		YES		WT
4	1	OUT	In-us	e uti	nsils; properly	stored		0	0	1	5	7	- 2	Compli	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act	et .	25	01	
	2	0	Uten	sils,	equipment and	linens; properly stored, drie		0	0	1	5	8		Tobacc	o pro	ducts offered for sale		000	0	0
_	3 4				e/single-servic sed properly	e articles; properly stored, u	090		8			7	1	10080	co pr	oducts are sold, NSPA survey completed		0		
																Repeated violation of an identical risk factor n				
man	ner a	nd po	st the	mos	recent inspection	on report in a conspicuous mar	mer. You have the rig	pht to r	eque							e. You are required to post the food service est fling a written request with the Commissioner w				
repo	n. T.	C.A.	sectio	ns 68	-14-703, 68-14-70	6, 68-14-708, 68-14-709, 68-14-7	11, 68-14-715, 68-14-7	16, 4-5	-320.				0							

Signature of Person in Charge

01/17/2023 Date

Signature of Environmental Health Specialist

01/17/2023

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frogurtland & Korean Food Establishment Number #: 605262707

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
			l					

Equipment Temperature							
Description	Temperature (Fahrenheit)						

escription	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 3

Repeated # ()

37: See original report.47: See original report.53: See original report.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frogurtland & Korean Food Establishment Number : 605262707

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 28: 29: 20: 21: 22: 23: 24: 25: 26: 27: 27: 27: 27: 27: 27: 28:	
3. 4: 5:	
o. 7:	
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.	
10:	
11:	
13:	
14:	
15. 16:	
17:	
19:	
20:	
21: 22:	
23:	
24. 25:	
26:	
57:	
58:	
the construction of the second of the descent for any deletions that could get be declared in this second	

***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

Establishment Name: Frogurtland & Korean Food Establishment Number : 605262707

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Frogurtland & Korean Food Establishment Number #: 605262707

Sources		
Source Type:	Source:	

Additional Comments