# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Camer -															
Establishment Name FGL LITTLE RED CORVETTE BAR #1															
Establishment Name 120 3RD AVE S						_	Тур	e of E	istabli	ishme	ent © Permanent O Mobile O Temporary O Seasonal	ーエし	J	L	J
Aggress			L 03	3.2	5 P	M		1/01	. т.		t 04:05: PM AM / PM				
	03/22/202	24 Establishment # 6052516					-	d <u>0</u>		me or	A 01100,1111 AM/PM				
Inspection Date Purpose of Inspection		O Follow-up O Complai			. ' O Pre					0.00	nsuitation/Other				
Risk Category	XX1	02 03			04	/101110019	ary				up Required O Yes O No	Number of S	loate	0	
Risk Fac	tors are food prep	aration practices and employe	e beha	vior	mo	st co	min	only	rep	ortec	to the Centers for Disease Con	trol and Preven		-	
	contributing facto	FOODBORNE ILLNESS									control measures to prevent ille INTERVENTIONS	ness or injury.			
		(IN, OUT, NA, NO) for each numbered It	em. For		mark	M 00	п, т	irk CO	S or R	t for e	ach item as applicable. Deduct points for			)	
IN=in compliance		ce NA=not applicable NO=not obse liance Status		R		5=00	recte	d on-si	te dun	ng ins	Compliance Status			R	WT
IN OUT NA N		Supervision resent, demonstrates knowledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time Control For Safety (TCS)				
	performs duties	Employee Health	0	0	5		00	0	Š		Proper cooking time and temperatures Proper reheating procedures for hot ho		0	8	5
2 3 0	Management and fo	ood employee awareness; reporting	_	<b>0</b>	5	-	IN	олт	NA	NO	Cooling and Holding, Date Markin		-		
3 💢 O	Proper use of restri	ction and exclusion d Hygienic Practices	0	0	_	18	0	0	5		a Public Health Cent Proper cooling time and temperature	trei	0		
400 3	Proper eating, tasti	rg, drinking, or tobacco use	0	0	5	19	0	0	8	_	Proper hot holding temperatures		0	0	
IN OUT NA N	0 Preventin	eyes, nose, and mouth sg Contamination by Hands		0		20 21	00	00	No.	0	Proper cold holding temperatures Proper date marking and disposition		00	8	5
6 0 0 X		ct with ready-to-eat foods or approved		0	5	22	-	0	$\mathbb{X}$	-	Time as a public health control: proced		0	0	
8 🐹 0	Handwashing sinks	properly supplied and accessible		0	2	23	N O	OUT O	NA	NO	Consumer Advisory Consumer advisory provided for raw an		0	0	4
IN OUT NA N 9 🕱 O	Food obtained from			0	-		IN	OUT		NO	food Highly Susceptible Popu	intions	-	Ŭ	-
10 0 0 0 5	Food received at pr Food in good condition	oper temperature tion, safe, and unadulterated	8	0	5	24	0	0	82		Pasteurized foods used; prohibited food	ds not offered	0	0	5
12 0 0 溪 0	destruction	vailable: shell stock tags, parasite	0	0			IN	ουτ		NO	Chemicals				
IN OUT NA N 13 夏 O O	D Protect Food separated and	tion from Contamination	0		4	25 26	0	00	X		Food additives: approved and properly Toxic substances properly identified, st		0	0	5
14 宸 0 0		es: cleaned and sanitized of unsafe food, returned food not re-	0	0	5		IN	OUT	_	NO	Conformance with Approved Compliance with variance, specialized				
15 溴 0	served	ansare rood, retained rood not re-	0	0	2	27	0	0	23		HACCP plan	process, and	0	0	5
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
G	od Retail Practice	es are preventive measures to	contro	l the	intro	duc	tion	of p	atho	gens		ts into foods.			
			GOO	D R	UA1	L PR	ACT	of p IGS		gens	, chemicals, and physical objec				
	OUT=not in compliance Comp	COS=co	GOO rected o	D R	ar Al	L PR	ACT	1CES		gens	R-repeat (violation of the sa Compliance Status	ame code provision)	cos	R	WT
OUT 28 O Pasteur	OUT=not in compliance Compl Safe F 2ed eggs used where	COS=co liance Status ood and Water required	COS	D R n-site R	Suring WT	L PR	ction	iGi uπ D Fe	bod a	nd no	R-repeat (violation of the sa Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, prop	ame code provision)	cos O	R	WT
OUT 28 O Pasteur 29 O Water a 30 O Variance	OUT=not in compliance Compl Safe F zed eggs used where nd ice from approved s e obtained for specializ	COS=co liance Status ood and Water required source red processing methods	COS COS O	n-site R	Suring WT	inspe	Ction 5 (	цСі ≈ υт Ο <sup>Fe</sup> α	bod ar	nd no	R-repeat (violation of the sa Compliance Status Utensils and Equipment	ame code provision) erly designed,		0	
OUT 28 O Pasteur 29 O Water a 30 O Variance OUT 31 O Proper of	OUT=not in compliance Comp Safe F ized eggs used where nd ice from approved s e obtained for specializ Food Ten	COS=co liance Status ood and Water required source	COS COS O O	D R n-site R 0 0	Suring WT 1 2 1	inspe 4	Ction 5 ( 6 ( 7 (		ood an onstru /arew	nd no cted, ashin	R-repeat (violation of the sa Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, prope and used	ame code provision) erly designed,	0		1
OUT 28 O Pasteur 29 O Water a 30 O Variance OUT 31 O Proper o control	OUT=not in compliance Comp Safe F ized eggs used where nd ice from approved s e obtained for specializ Food Ten	COS=co liance Status eod and Water required source red processing methods aperature Control adequate equipment for temperature	COS COS O	O C C C C C C C C C C C C C C C C C C C	1 2 2 2	44	A (+) ction 5 () 5 () 7 ()		ood ar onstru /arewi	nd no cted, ashin d-cor	R-repeat (violation of the sa Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, propr and used g facilities, installed, maintained, used, t	ame code provision) erly designed,	0 0	0 0 0	1
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information
Establishment Name: FGL LITTLE RED CORVETTE BAR #1
Establishment Number #: 605251687

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

I	Equipment l'emperature	
	Description	Temperature (Fahrenheit)
I		
I		
I		
I		
I		
I		
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ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations
Total #
Repeated # 0
56: Inspection not posted.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: FGL LITTLE RED CORVETTE BAR #1

Establishment Number: 605251687

#### Comments/Other Observations

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

2: Posted.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: Bar not open.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food source(s) listed.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not applicable.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: FGL LITTLE RED CORVETTE BAR #1 Establishment Number : 605251687

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: FGL LITTLE RED CORVETTE BAR #1
Establishment Number # 605251687

Sources			
Source Type:	Food	Source:	Creation garden, ajax, lipman
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments