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	_	0	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 ^{Fe} 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
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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