### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Call of	100		A. C.															$\neg$
Establishment Name			t Nan		Clumpies Ice Cream Co.							Fermer's Market Food Unit     Ø Permanent O Mobile						
Address			Clumpies Ice Cream Co. 1401 Market st. Type of Establishment O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal									/						
City			Chattanooga Time in 02:30 PM AM / PM Time out 03:00: PM AM / PM															
	pectio	n Da	te		04/10/2023 Establishment # 605254856 Embargoed 0													
			spect		Routine O Follow-up O Complain			- O Pr			~ -		Cor	nsultation/Other				_
	k Cat							04	Q-001 1 001 1	<i>w</i> , <i>y</i>		-			Number of Se	ate	40	
RIS	K CB	-	isk F	acto	ors are food preparation practices and employe		vior	* mc				y repo	ortec	to the Centers for Disease Control an	nd Preventi			
				as c	ontributing factors in foodborne lilness outbrea			_	_						r injury.			
		(Me	ırk der	Ignat	FOODBORNE ILLNESS R led compliance status (IK, OUT, HA, HO) for each sumbered his										ry or subcateg	ery.)		
17	≹⊨in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not obser		1.6.1		)S=co	rrecte	d on-	site duri	ing ins	spection R=repeat (violation of the same				
h	IN	OUT	NA	NO	Compliance Status Supervisien	005	R	WI	H					Compliance Status Cooking and Roheating of Time/Temp		cos	ĸ	WI
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN	ou		NO	Control For Safety (TCS) Foods		<u> </u>	~	
	IN	OUT	NA		Employee Health			-	16	0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding		8	8	5
	X				Management and food employee awareness; reporting	_	0	5		IN	ou	T NA	NO	Cooling and Holding, Date Marking, and	i Time as		_	
3	2	0	NA		Proper use of restriction and exclusion Good Hyglenic Practices	0	0		12	0	0	197	0	a Public Health Centrel Proper cooling time and temperature		0		_
4	_		nuA.		Proper eating, tasting, drinking, or tobacco use	6				6		- 28	-	Proper tooling time and temperatures		허	허	
5	25	0			No discharge from eyes, nose, and mouth	0	0	5		25	0	0		Proper cold holding temperatures		0	0	5
6	N	OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			1	-	-		Proper date marking and disposition		_	Ō	
7	200	ō	0		No bare hand contact with ready-to-eat foods or approved		ŏ	5	22	0	0	×	0	Time as a public health control: procedures and	d records	0	0	
	3		•	-	alternate procedures followed Handwashing sinks properly supplied and accessible		6	2		IN	_	T NA	NO	Consumer Advisory Consumer advisory provided for raw and under	recoiled.	_	_	
	IN	OUT	NA	NO	Approved Source			-	23	0	0	間		food	i cooked	0	0	4
	黨	0			Food obtained from approved source		0			IN	OUT	T NA	NO	Highly Susceptible Populations	•			
	0		0	20	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	120		Pasteurized foods used; prohibited foods not of	ffered	0	0	5
12		ō	×	0	Required records available: shell stock tags, parasite	ō	ō			IN	our	T NA	NO	Chemicals		-		_
-			NA	-	Protection from Contamination	-		-	25	0	0	12		Food additives: approved and properly used		0	न	
	0	0	巅		Food separated and protected		0		26	民	ō			Toxic substances properly identified, stored, us	sed	õ	õ	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	-	T NA	NO	Conformance with Approved Procee Compliance with variance, specialized process		_		_
15	X	0			served	0	0	2	27	0	0	8		HACCP plan	s, anu	0	٥	5
Г				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into	foods.			
					-			ETA			_		-					
				00	T=not in compliance COS=cor	rected o	n-site	during						R-repeat (violation of the same code				
_	_	OUT			Compliance Status Safe Food and Water	COS	R	WT			UT			Compliance Status Utensils and Equipment		005	R	WT
	28	0			d eggs used where required	0	0	1	4		_	Food ar	nd no	nfood-contact surfaces cleanable, properly desi	igned,	0	0	1
	29 30	0	Wate	r and	lice from approved source obtained for specialized processing methods	8	0	2	F	-	-			and used		$\rightarrow$	$\rightarrow$	
Ľ		OUT	vana	10000	Food Temperature Control	10		-	4	6	<u>ہ</u>	Warew	ashin	g facilities, installed, maintained, used, test strip	ps	0	이	1
<b>—</b>	31	0			oling methods used; adequate equipment for temperature	0	0	2	4	_	-	Nonfoo	d-cor	ntact surfaces clean		0	0	1
	32	-	contr		properly cooked for hot holding	0				_	UT O	lot on	Foold	Physical Facilities water available; adequate pressure		01	01	2
	33				thawing methods used	+ŏ	ŏ		4					stalled; proper backflow devices			허	2
;	34	-	Then	nome	eters provided and accurate	0	0	1	5		-			waste water properly disposed			0	2
H		OUT			Food Identification				-	_				es: properly constructed, supplied, cleaned		_	0	1
Ľ	35	-	Food	prop	erly labeled; original container; required records available	0	0	1	5		-	-	·	use properly disposed; facilities maintained			이	1
H		OUT			Prevention of Feed Contamination	-			5	_	-			lities installed, maintained, and clean		_	의	1
Ľ	36	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	-	-	Adequa	ne ve	ntilation and lighting; designated areas used		0	이	1
1	37	0	Cont	amina	ation prevented during food preparation, storage & display	0	0	1			TUK			Administrative Items				
	38	-			leanliness	0	0	1	5					nit posted		0	0	0
	39 10				ths; properly used and stored ruits and vegetables	- 8	0		F.	6	0	Most re	cent	Compliance Status		O YES 1		WT
40 O Washing			1.00	- g n	Proper Use of Utensils	Ť		-						Non-Smokers Protection Act				
	11				nsils; properly stored		0		5					with TN Non-Smoker Protection Act		ह्य	श	
	12	8	Utens	SIIS, 0	quipment and linens; properly stored, dried, handled	10	0	1	5	-	-	100800	o pro	ducts offered for sale		0	읽	0

tion of an ide ired to post th vocation of your for mit in a conspicuo ical risk factor may result in revo n of y ted viola be corre You are requ nt pe conspicuous manner. You have the right to request a he 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. aring reg ng this re ort by filing a written request with the Cr sin ten (10) days of the date of th

esom Signatur

O Gloves used properly

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04/10/2023

K aith Specialist Date Signature of Environmental H

04/10/2023

SCORE

e	of	Person	In Charge	

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RDA 629

\*\*\*\* 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)

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



## Establishment Information

Establishment Name: Clumpies Ice Cream Co. Establishment Number #: [605254856

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 ( F							
Triple sink Sanitizer bucket	QA QA	300 150							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in freezer	-10
Reach in cooler	36
Low boy reach in (front)	36

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Milk	Cold Holding	38	
Milk reach in cooler	Cold Holding	38	

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



#### Establishment Information

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Establishment Number : 605254856

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Policy available

- 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 proper handwashing techniques.

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: Approved source see source information.

- 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: No raw animal foods served.
- 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: No TCS prepped for cooling
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temperatures.
- 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: Clumpies Ice Cream Co. Establishment Number : 605254856

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Clumpies Ice Cream Co.

Establishment Number #: 605254856

Sources				
Source Type:	Water	Source:	Tennessee American	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
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# Additional Comments