TENNESSEE DEPARTMENT OF HEALTH - ------

19/200

| FOOD SERVICE ESTA | | | | | BL | ISH | IME | IN | T II | ISI | PEC | TIO | ON REPORT SCO | DRE | | | | |
|-------------------|---------------------------------------|----------|----------------|---------|--------------------------------------------------------------------------------------------------|----------------|----------------|-------|--------------|--------|----------|------------|---------------|------------------------|--------------------------------------------------------------------------------------------------|-------|----|----|
| | 10.10 | H | | | Sidetrack | | | | | | | | | | O Fermer's Merket Food Unit | | | |
| | stablishment Name 3514 Hixson Pike | | | | | | | | _ | Тур | e of E | Establi | ishme | | | J | | |
| | A1622 | | | | | 07 |)·F | 5 0 | | | | | | O Temporary O Seasonal | | | | |
| City | | | | | | | _ | 2.5 | | | _ | | | me o | ut 03:35; PM AM / PM | | | |
| Insp | ectio | n Da | te | | 09/22/2022 Establishment # 6 | 0525224 | 9 | | - ' | Emba | argoe | d <u>0</u> | | | | | | |
| Puŋ | pose | of In | spect | tion | 鼠Routine O Follow-up | O Complaint | | | O Pro | əlimir | ary | | 0 | Cor | nsultation/Other | | | _ |
| Risi | (Cat | egon | | | 01 302 | O 3 | | | 04 | - | _ | | | | up Required X Yes O No Number of to the Centers for Disease Control and Preven | Seats | 12 | 5 |
| | | _ | | | | | | | | | | | | | control measures to prevent illness or injury. | nion | | |
| | | - | * * | | | | | | | | | | | | INTERVENTIONS ach Item as applicable. Deduct points for category or subcat | | | |
| IN | ⊨in c | omplie | | tigta t | OUT=not in compliance NA=not applicable | NO=not observe | | No. | | | | | | | spection R=repeat (violation of the same code provin | | | |
| | _ | _ | _ | | Compliance Status | | COS | R | WT | F | _ | | _ | | Compliance Status | | R | WT |
| | _ | OUT | NA | NO | Supervision Person in charge present, demonstrates know | viedce and | | | _ | | IN | ουτ | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 1 | 邕 | O OUT | NA | 110 | performs duties | reage, and | 0 | 0 | 5 | | 0 | 00 | 8 | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 0 | 8 | 5 |
| | X | | nea | NO | Employee Health Management and food employee awareness. | reporting | 0 | 0 | | ۲ | IN | | | | Cooling and Holding, Date Marking, and Time as | Ľ | | |
| 3 | 8 | ٥ | | | Proper use of restriction and exclusion | | 0 | 0 | 5 | | | OUT | | | a Public Health Control | | _ | |
| 4 | 20 | OUT O | NA | | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco us | 0 | 0 | o | - | 19 | 民族 | 0 | 8 | | Proper cooling time and temperature Proper hot holding temperatures | 0 | 읭 | |
| 5 | 义 IN | 0 OUT | NA | - | No discharge from eyes, nose, and mouth Preventing Contamination by H | anda | 0 | 0 | <u> </u> | 20 | 12 | 00 | 8 | 0 | Proper cold holding temperatures Proper date marking and disposition | 8 | 8 | 5 |
| 6 | 嵩 | 0 | 1.0.1 | | Hands clean and properly washed | | 0 | _ | | | 0 | ō | X | - | Time as a public health control: procedures and records | ō | ō | |
| 7 | 鬣 | ٥ | 0 | 0 | No bare hand contact with ready-to-eat foods alternate procedures followed | | 0 | 0 | <u></u> | | IN | OUT | NA | | Consumer Advisory | | | |
| | | OUT | NA | NO | Handwashing sinks properly supplied and acc Approved Source | essible | 0 | 0 | 2 | 23 | × | 0 | 0 | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| | 8 | | 0 | | Food obtained from approved source Food received at proper temperature | | 00 | | | | IN | OUT | | NO | Highly Susceptible Populations | | | |
| 11 | × | 0 | | ~ | Food in good condition, safe, and unadulterat Required records available: shell stock tags, j | | 0 | 0 | 5 | 24 | 0 | 0 | 22 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 12 | 篾 | 0 | 0 | 0 | destruction | | 0 | 0 | | | IN | OUT | | | Chemicals | | | |
| | X | OUT | 0 | NO | Protection from Contamination Food separated and protected | on | 0 | 0 | 4 | 25 | <u> </u> | 0 | | J. | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 8 | 5 |
| | _ | 8 | 0 | | Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned fo | | | 0 | | | IN | - | NA | NO | Conformance with Approved Procedures Compliance with variance, specialized process, and | | | |
| 15 | 2 | 0 | | | served | ou not re- | 0 | 0 | 2 | 27 | 0 | 0 | 窝 | | HACCP plan | 0 | 0 | 5 |
| | | | | Goo | d Retail Practices are preventive me | asures to co | ntro | l the | intre | oduc | tion | of p | atho | gens | , chemicals, and physical objects into foods. | | | |
| | | | | | | | 600 | D RI | TAN | L PR | ACT | ICE | 5 | | | | | |
| | | | | 00 | Tenot in compliance Compliance Status | COS=corre | cted or COS | R | during WT | inspe | iction | | | | R-repeat (violation of the same code provision) Compliance Status | COS | R | WT |
| | _ | OUT | _ | | Safe Food and Water | | | | | | 0 | UT | | | Utensils and Equipment | | | |
| | 8 9 | 0 | Wate | r and | d eggs used where required lice from approved source | | 0 | 8 | 2 | 4 | 5 (| | | | profood-contact surfaces cleanable, properly designed, and used | 0 | 0 | 1 |
| 3 | 0 | 0 001 | | ince o | bitained for specialized processing methods Food Temperature Control | | 0 | 0 | 1 | 4 | 6 (| o v | Varew | ashin | g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 3 | 1 | | | | oling methods used; adequate equipment for to | emperature | 0 | 0 | 2 | 4 | _ | _ | lonfoo | d-cor | ntact surfaces clean | 0 | 0 | 1 |
| 3 | 2 | | contr Plant | | properly cooked for hot holding | | 0 | 0 | 1 | 4 | | UT D ⊦ | lot and | 1 cold | Physical Facilities I water available; adequate pressure | 0 | ा | 2 |
| | 3 | | | | thawing methods used | | 0 | 0 | 1 | 4 | _ | | | | stalled; proper backflow devices | | 0 | 2 |
| - 3 | 4 | OUT | | mome | eters provided and accurate Food Identification | | 0 | 0 | 1 | 5 | _ | - | | | i waste water properly disposed es: properly constructed, supplied, cleaned | 0 | 0 | 2 |
| 3 | 5 | 0 | Food | i prop | erly labeled; original container; required record | is available | 0 | 0 | 1 | 5 | _ | | | | use properly disposed; facilities maintained | 0 | 0 | 1 |
| | | OUT | | | Prevention of Feed Contamination | | | | | 5 | _ | - | | | lities installed, maintained, and clean | 0 | 0 | 1 |
| 3 | 6 | ٥ | Insec | rts, ro | dents, and animals not present | | 0 | 0 | 2 | 5 | 4 (| 0 A | vdequa | ste ve | entilation and lighting; designated areas used | 0 | 0 | 1 |
| 3 | 7 | | | | ation prevented during food preparation, storag | e & display | 0 | 0 | 1 | | 0 | UT | | | Administrative items | | | |
| _ | 8 9 | | | | leanliness ths; properly used and stored | | 0 | 0 | 1 | 5 | | | | | nit posted inspection posted | 0 | 0 | 0 |
| _ | 0 | | | | ruits and vegetables | | | õ | 1 | | | | | WT | | | | |
| | | | | | Second State of Literation | | | | | | | | | | Man President Brade addam Act | | | |

| 38 | - | Personal cleanliness | 0 | 0 | 1 | | 55 | | Current permit posted | 0 | 0 | 0 |
|----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------|---|---|-----------|-----|-------|------|-----------------------------------------------------|------|-----|--------------|
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | 1 | 11 | 56 | 0 | Most recent inspection posted | 0 | | Ň |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | 1 | 1 [| | | Compliance Status | YES | NO | WT |
| | OUT | Proper Use of Utensils | | | | 11 | | | Non-Smokers Protection Act | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | 1 |] [| 57 | | Compliance with TN Non-Smoker Protection Act | 28 | 0 | |
| 42 | | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 1 |] [| 58 | | Tobacco products offered for sale | | 0 | 0 |
| 43 | | | 0 | | 1 |] [| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |
| 44 | 0 | Gloves used properly | 0 | 0 | 1 | 1 | | | | | | |
| service e manner a | Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous namer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this eport. T.C.A. sections (8), 9–703, 68-14–708, 68-14–708, 68-14–715, 68-14–715, 68-14–716, 4-5–320. | | | | | | | | | | | |
| 09/22 Signature of Person In Charge | | | | | 2 Date | | Signa | ture | of Environmental Health Specialist |)9/2 | 2/2 | 2022 Date |
| - | | | | | | | | | | | | |

| **** | Additional food safet | information can be found on our website, | http://tn.e | gov/health/article/eh-foodservice |
|------|-----------------------|------------------------------------------|------------------|-----------------------------------|
| | mannonal root carety | monification can be round on our mebone, | an express entry | gonnealdealderennoodservice |

| PH-2267 (Rev. 6-15) | Free food safety training ck | asses are available each mor | th at the county health department. | RDA 629 |
|----------------------|------------------------------|------------------------------|-------------------------------------|---------|
| P192201 (1004. 0=10) | Please call (|) 4232098110 | to sign-up for a class. | 10102 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Sidetrack Establishment Number #: 605252249

| ISPA Survey – To be completed if #57 is "No" | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older. | |
| ge-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. | |
| arage type doors in non-enclosed areas are not completely open. | |
| ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. | |
| moke from non-enclosed areas is infiltrating into areas where smoking is prohibited. | 1 |
| moking observed where smoking is prohibited by the Act. | + |

| Warewashing Info | | | |
|-----------------------------|----------------|-----|--------------------------|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenhelt) |
| Sani bucket Dish machine | Quat Heat | | 160 |

| Equipment Temperature | | | | | | | | |
|-----------------------|--------------------------|--|--|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | | | |
| | | | | | | | | |
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| | | | | | | | | |

| Food Temperature Description | State of Food | Temperature (Fahrenheit) |
|------------------------------|---------------|--------------------------|
| Raw chx | Cold Holding | 40 |
| Pasta | Cooling | 41 |
| Mash | Hot Holding | 136 |
| Cut toms | Cold Holding | 40 |
| Raw shrimp | Cold Holding | 41 |
| Raw salmon | Cold Holding | 39 |
| Chicken | Cold Holding | 40 |
| Corn | Cold Holding | 41 |
| | | |
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| i | |
|---|----------------------------|
| | Observed Violations |
| | Total # |
| ļ | Repeated # 0 |
| | 14: Sani buckets at 0 ppm. |



Establishment Information

Establishment Name: Sidetrack

Establishment Number : 605252249

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is 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: Hands washed

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

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: First and last day of shell stock being recorded onbp tags
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: In process of reheating grits
- 18: Pasta cooling down from prep in appropriate time
- 19: See food temps
- 20: See food temps
- 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: On menu
- 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.

***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: Sidetrack

Establishment Number: 605252249

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sidetrack

Establishment Number # 605252249

| Water | Source: | Tnam |
|-------|---------|------------------------------------|
| Food | Source: | Us foods |
| | Source: | |
| | Source: | |
| | Source: | |
| | | Food Source: Source: Source: |

Additional Comments