TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD SERVICE ESTA	BL	ISH	IM	EN	TI	IN	SP	EC	тю	ON REPORT SCO	RE		_
Frogurtland & Korean Food					O Farmar's Market Food Unit Type of Establishment O Mobile													
	9408 Anison Pike Ste 154						_	Т	ype	of E	stabli	shme		J	L	ノ		
Add	ess				-	10)·1	0 [1					o Temporary O Seasonal ut 12:40; PM AM / PM			
City					Lime in					_			Tir	ne o	ut 12:40: PIVI AM/PM			
		n Da			07/20/2022 Establishment # 60526270			_	Emb			0						
Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other																		
Risk	sk Category O1 第2 O3 O4 Follow-up Required O Yes X No Number of Seats 15 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																	
	as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																	
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered liem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																	
IN	in co	ompili			OUT=not in compliance NA=not applicable NO=not observe										spection R=repeat (violation of the same code provisi		·	
F		0.07			Compliance Status	COS	R	WT	IF	-	-	_	_		Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
	_	OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and					"	۰ I o	υτ	NA	NO	Control For Safety (TCS) Foods			
	総 IN	0	NA	NO	performs duties Employee Health	0	0	5	1	6 C		8	×	0 W	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
2	X	0	101		Management and food employee awareness; reporting	_	0	5	lŀ		+	υт	NA	NO	Cooling and Holding, Date Marking, and Time as	_		
		0			Proper use of restriction and exclusion	0	0	*							a Public Health Control	-		
4	1	0	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		1	8 C 9 X	810	8	0	0.0	Proper cooling time and temperature Proper hot holding temperatures		0	
		O	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0			0 2		8	8	23	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	×	0			Hands clean and properly washed	0	0		. –	2 8	_	ō	ō		Time as a public health control: procedures and records	0	ō	
	邕	٥	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	°		11	-	UT	NA	NO	Consumer Advisory			
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	Ż	3 C		0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	8		0		Food obtained from approved source Food received at proper temperature	8	0			11	-	UT	NA	NO	Highly Susceptible Populations			_
11	×	0		~	Food in good condition, safe, and unadulterated	0	0	5	2	4 C	+	<u> </u>	X		Pasteurized foods used; prohibited foods not offered	0	0	5
		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			"						-		
13	0	0	NA Sil	NO	Protection from Contamination Food separated and protected	0	0	4	2	5 C		8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		11	-	DUT NA NO Confermance with Approved Procedures Compliance with variance, specialized process, and						
15	2	0			served	0	0	2	2	7 0		0	黨		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	l the	inti	rodu	ctic	on o	f pa	tho	gens	, chemicals, and physical objects into foods.			
						GOO	DR	ar/A	IL P	RAG	iTile	183						
				00	T=not in compliance COS=corre Compliance Status	cted o			ainsp IΓ	ecto	'n				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	_	OUT			Safe Food and Water						OUT				Utensils and Equipment			
2	2	0	Wate	r and	d eggs used where required lice from approved source	8	000	1	۱Ŀ	45	0				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	_	0		ince c	btained for specialized processing methods Feed Temperature Control	0	0	1	1	46	0	w	arews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods used; adequate equipment for temperature	0	0	2		47	0	_	onfoo	d-cor	tact surfaces clean	0	0	1
3:	_			food	properly cooked for hot holding		0			48	001	H			Physical Facilities I water available; adequate pressure		0	2
3	_		<u> </u>		thawing methods used eters provided and accurate	0	00	1		49 50	00	_			stalled; proper backflow devices waste water properly disposed	0	0	2
	_	OUT			Food Identification	Ľ	_	_		51	ŏ				ies: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	i prop	erly labeled; original container; required records available	0	0	1	•	52	0	Gi	arbag	e/refi	use properly disposed; facilities maintained	0	0	1
	_	OUT			Prevention of Feed Contamination				. –	53	0	+			lities installed, maintained, and clean	0	0	1
3	+	-		-	dents, and animals not present	0	0	2		54	0	÷	sequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	_	_			tion prevented during food preparation, storage & display	0	0	1		_	OUT	-			Administrative items	-		
3	_	-	-		leanliness ths: properly used and stored	0	0	1		55 56	0	_		-	nit posted inspection posted	0	0	0
4)	0	Was	- N	ruits and vegetables		õ					-			Compliance Status	YES		WT
4	_		In-us		Proper Use of Utensils nsils; properly stored		0	1		57					Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	-
4					quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	8	0			58 59					ducts offered for sale oducts are sold. NSPA survey completed	0	0	0
4		ŏ	Glov	es us	ed property		ŏ				_	10.0		pr	and another other of and they wantige forder	-	-	
servi marv	ce es er ar	tablis nd po	shmen st the	t perm most	tions of risk factor items within ten (10) days may result in susper sit. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig	e corre pht to r	cted i eques	mmed	Sately	or e	pera	tions	s shall	ceas	e. You are required to post the food service establishment permit	t in a c	onsp	icuous
repo		CAI	sectio	1	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7	-				1	R	Λ	+		O:1			
0	<u> </u>	٦٢	ר ח	T	· / e07/2	20/2	022	2	-	V	~	- h	~	_ 4)7/2	20/2	2022

Signature o	Person	In Charge
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Date Signature of Environmental Health Specialist

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Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Free food safety training classes are available each month at the county health department. PH-2267 (Rev.

6-15)	Free food safety training class	RDA 629			
6-15)	Please call () 4232098110	to sign-up for a class.	104 025	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

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 twenty-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 (Fahrenheit)					
Triple sink	QA	200						

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Reach in cooler	38			
Low boy	39			

State of Food	Temperature (Fahrenheit)	
Cold Holding	38	
Cold Holding	39	
Hot Holding	159	
Cold Holding	38	
	Cold Holding Cold Holding Hot Holding	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frogurtland & Korean Food

Establishment Number : 605262707

Comments/Other Observations

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

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: Food from approved sources.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw animal products present at facility during time of inspection.
- 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: (NÁ) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Establishmemt using TILT procedures correctly with Korean sushi.
- 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: 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:	Food	Source:	Sams club				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments