



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name: Permobil Cafe
Address: 300 Duke Dr.
City: Lebanon
Inspection Date: 10/18/2022
Time in: 11:05 AM
Time out: 12:18 PM
Risk Category: 01
Number of Seats: 92

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 item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 10/18/2022
Signature of Environmental Health Specialist: Paige Pass Date: 10/18/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Permobil Cafe
 Establishment Number #: 605217967

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) |
|-----------------|----------------|-----|---------------------------|
| Sani Bucket | Quat | 100 | |
| Three comp sink | Quat | 200 | |
| Auto-Chlor | | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-----------------|---------------------------|
| True RIC | 42 |
| True RIF | 0 |
| Metro C5 Warmer | 172 |
| True RIC #2 | 41 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|---------------------------|---------------|---------------------------|
| Meatloaf | Hot Holding | 167 |
| Fish Filet | Hot Holding | 139 |
| Chicken Tortilla Wrap | Hot Holding | 158 |
| Rice | Hot Holding | 162 |
| Sliced Tomato | Cold Holding | 43 |
| Mash potatoes | Hot Holding | 184 |
| Raw Chicken | Cold Holding | 42 |
| Meatloaf | Cooking | 184 |
| Diced Chicken Salad Bar | Cold Holding | 43 |
| Diced Tomatoes Salad Bar | Cold Holding | 43 |
| Salad Greens Salad Bar | Cold Holding | 43 |
| Iceberg Lettuce Salad Bar | Cold Holding | 43 |
| Grilled Chicken | Cooking | 172 |
| Tuna Salad(Just Made) | Cold Holding | 51 |
| Deli Ham | Cold Holding | 41 |

Observed Violations

Total # 1

Repeated # 0

46: Auto-Chlor dish machine chlorine sanitizer not being pulled through tubing for wash cycle; no chlorine reading recorded; establishment will use auto-chlor dish machine to wash and rinse dishes but will sanitize dishes in three comp sink in quat sanitizer.



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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:
- 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: See 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: (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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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

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Establishment Number : 605217967

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

| | | | |
|--------------|-------|---------|--------------------|
| Source Type: | Water | Source: | City |
| Source Type: | Food | Source: | PFG Kroger Walmart |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |

Additional Comments