TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

- 62		47	125														
200		R.															
	1100	THEFT			Sunshine House (Food)									Farmer's Market Food Unit @ Permanent O Mobile			
Est	abisi	imen/	t Nan						_	Tvr	e of	Establi	ishme	ent @ Permanent O Mobile			
Adx	iress				1010 Gadd Rd					.,,				O Temporary O Seasonal			
City	,				Hixson Time in	10):1	0 A	M	A	M/P	M Ti	me o	ut 10:30: AM AM / PM			
Ins	nectio	n Da	te		09/23/2021 Establishment # 605244513												
		of In:			Routine O Follow-up O Complaint			- O Pr			~ -			nsultation/Other			
		egon			O1 102 O3			04		,				up Required 🕱 Yes O No Number of Se	oate	99	
	N 081		isk i		ors are food preparation practices and employee		vior	8 mo				repo	ortec	to the Centers for Disease Control and Prevent		_	
				as c	ontributing factors in foodborne illness outbreaks	_						_	-				
		(He	ric de	algnat	FOODBORNE ILLNESS RIS ed compliance status (IH, OUT, HA, HO) for each aumbered Hem										gory.)		
17	t⊧in c	ompiia	9008		OUT=not in compliance NA=not applicable NO=not observe		_		S=co	rrecte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code provisio			
	_	_	_	_		COS	R	WT		_	_		_		cos	R	WT
	IN	ουτ	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	6	×	0	Proper cooking time and temperatures	0	न	
		OUT	NA	NO	Employee Health	~			17	0	0	X	0	Proper reheating procedures for hot holding	00	0	-
23	XX	허			Management and food employee awareness; reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		OUT	NA	NO	Good Hygienic Practices	-	-	-	18	0	0	0	<u>8</u> 3	Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	Ō	0	意		Proper hot holding temperatures	0	ত	
5					No discharge from eyes, nose, and mouth	0	0	°	20		0			Proper cold holding temperatures	0	0	5
e		이미	NA		Preventing Contamination by Hands	~		_	21	0	12		0	Proper date marking and disposition	0	0	
6 7	皇鼠	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	이	
· ·			•	0	alternate procedures followed		-	_		IN	OUT	_	NO				
8	N IN	ᇞ	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	岡		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations			
10	0 X	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	00	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ŏ	×	0	Required records available: shell stock tags, parasite	ō	ŏ			IN	OUT	NA	NO	Chemicals	_		
		OUT	NA	NO	destruction Protection from Contamination			-	25	0	0	26	-	Food additives: approved and properly used	0	ठा	
13	12	0	0		Food separated and protected	0	0	4	26	×	ō			Toxic substances properly identified, stored, used	õ	õ	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	箴	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
					d Retail Practices are preventive measures to co			1-1-1	_							_	
				900									yen	s, chemicals, and physical objects into foods.			
				- 011	not in compliance COS=correc	600						5					
⊢					Compliance Status	COS			- Inspe	caon				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
		OUT			Safe Food and Water			_		0	UT			Utensils and Equipment			
	28				d eggs used where required	0	0	1	4	5				infood-contact surfaces cleanable, properly designed,	0	0	1
	29 30				ice from approved source btained for specialized processing methods	8	0	2	\vdash	-	- c	onstru	icted,	and used	-	\rightarrow	
Ē		OUT			Food Temperature Control	_		_	4	6	<u>۱</u>	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
:	31		Prop		ling methods used; adequate equipment for temperature	0	0	2	4	_		lonfoo	d-cor	ntact surfaces clean	0	0	1
h	32				properly cocked for hot holding	0		1	4		O I	ict and	1 cold	Physical Facilities f water available; adequate pressure	0	01	2
_	33				having methods used		ŏ	1	4	_				stalled; proper backflow devices		허	2
	34				ters provided and accurate	ŏ	ŏ	1	5	_	_			i waste water properly disposed		ŏ	2
	-	OUT			Food Identification				5	_	-			es: properly constructed, supplied, cleaned		ŏ	1
;	35	0	Food	l prop	erty labeled; original container; required records available	0	0	1	5	2	0	Sarbag	e/ref	use properly disposed; facilities maintained	0	0	1
<u> </u>	_	_				_	<u> </u>			_	-				_	_	

		I forigance obtained for exercisional processing mothods		ŏ	1						-	
30		Variance obtained for specialized processing methods				_	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
	OUT	Food Temperature Control					40	<u> </u>	watewashing racinoes, installed, maintained, used, lost suips	v	v	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2		47	0	Nonfood-contact surfaces clean	0	0	
51	10	control				OUT	Physical Facilities					
32	0	Plant food properly cooked for hot holding	0	0	1		48	0	Hot and cold water available; adequate pressure		0	
33	0	Approved thawing methods used	0	0	1		49	0	Plumbing installed; proper backflow devices	0	0	Γ
34	0	Thermometers provided and accurate	0	0	1		50	0	Sewage and waste water properly disposed	0	0	Г
	OUT	Food Identification			_		51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	Ē
35	0	Food properly labeled; original container; required records available	0	0	1		52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
	OUT	Prevention of Food Contamination		_	_	1.	53	0	Physical facilities installed, maintained, and clean	0	0	Г
36	0	Insects, rodents, and animals not present	0	0	2		54	篇	Adequate ventilation and lighting; designated areas used	0	0	
	-	Insects, rodents, and animals not present Contamination prevented during food preparation, storage & display	0 0	0 0	-		54	义 OUT	Adequate ventilation and lighting; designated areas used Administrative items	0	0	
37	0			<u> </u>	1		54 55	OUT				
37 38	0	Contamination prevented during food preparation, storage & display	0	0	1		55	OUT O	Administrative Items		000	
37 38 39	0	Contamination prevented during food preparation, storage & display Personal cleanliness	0	0	1		55	OUT O	Administrative Items Current permit posted		0	
37 38 39 40	000000000000000000000000000000000000000	Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables Proper Use of Utensils	0	000000000000000000000000000000000000000	1 1 1 1		55	OUT O	Administrative items Current permit posted Most recent inspection posted Compliance Status Non-Smokers Protection Act	O O YES	0	
37 38 39 40 41	0 0 0 0 0 0 0	Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils; properly stored	0 0 0 0	00000	1 1 1 1 1 1 1 1		55 56 57	OUT O	Administrative items Current permit posted Most recent inspection posted Compliance Status Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act	O O YES	000	
37 38 39 40 41 42		Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled	0 0 0 0 0	00000000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		55 56 57 58	OUT O	Administrative items Current permit posted Most recent inspection posted Compliance Status Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale	O O YES O	0 o 8 0 0 0	
36 37 38 39 40 41 42 43 44	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Contamination prevented during food preparation, storage & display Personal cleanliness Wiping cloths; properly used and stored Washing fruits and vegetables Proper Use of Utensils In-use utensils; properly stored	0 0 0 0 0 0	00000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		55 56 57	OUT O	Administrative items Current permit posted Most recent inspection posted Compliance Status Non-Smokers Protection Act Compliance with TN Non-Smoker Protection Act	O O YES O	000	

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 manner 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 report. T.C.A. sections (0-14-703, 68-14-708, 68-14-709, 68-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-719, 78-14-7

59	09/23/2021	(sel 1	09/23/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mon	th at the county health department.	RDA 629
	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sunshine House (Food) Establishment Number # 605244513

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)								
3 sink	Chlorine	100									

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Beans	Cold Holding	38				
Yogurt	Cold Holding	41				

Observed Violations

Total # 4

Repeated # ()

21: Refried beans dated september 10th in fridge. Discarded 2 lbs.

43: Single use cups stored in box on floor. Must be elevated off floor to prevent contamination.

54: Unshielded light in storage area.

54: Employee food mixed with daycare food. Recommend designating lower shelves for personal food.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sunshine House (Food)

Establishment Number: 605244513

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: (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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See recorded food temperatures
- 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.

E	st	ab	lis	hment	Information
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Establishment Name: Sunshine House (Food) Establishment Number : 605244513

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sunshine House (Food) Establishment Number #: 605244513

Sources				
Source Type:	Food	Source:	Us foods	
Source Type:	Water	Source:	Hud	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments