## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

							_													
Establishment Name			Brown Bag											O Farmer's Market Food U		6				
Address											L	J								
PNAI639				o Temporary O Seasonal in 01:20 PM AM / PM Time out 01:40; PM AM / PM																
City												_			ne ou		1/PM			
		on Da				Establishment #				-			d <u>0</u>				L			
			spec		O Routine	份 Follow-up	O Complaint			O Pre	limin	ary				suitation/Other			02	
Risi	(Ca	tegor			O 1	aration practices	O3 and employee	beha		04	et ce	omm	only			up Required O Yes	K No Number of S	ieats tion	82	_
																control measures to pre-				
		(Me	uric de	algnat	ed compliance status											INTERVENTIONS ach item as applicable. Deduct	points for category or subcate	egory.)		
IN	⊨in o	ompii	ance		OUT=not in compliance		NO=not observe				\$=cor	recte	t on-si	ite durir	ng ins		olation of the same code provisi			
	IN	OUT	NA	NO	Compl	iance Status Supervision		COS	R	WT	Н					Compliance State Cooking and Reheating		cos	R	WT
1	10					esent, demonstrates k	nowledge, and	0	0	5			OUT		NO	Control For Safe	ty (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health		-		•		<u>第</u> 0	00			Proper cooking time and temp Proper reheating procedures f		0	8	5
23		0			Management and for Proper use of restric	od employee awarene	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Dat	•••			
3	× N		NA	_		i Hygienic Practice		-		_	18	0	0	0	33	a Public Hea Proper cooling time and temp		0	0	-
4	X	0			Proper eating, tasting	g, drinking, or tobacco yes, nose, and mouth	use	0	8	5	19	100			0	Proper hot holding temperatur Proper cold holding temperatu	es	0	<u></u>	
	IN	OUT	NA	NO	Preventin	g Contamination by			· · · ·			8				Proper date marking and disp		ŏ	ŏ	5
6	直区		0		Hands clean and pro No bare hand contact	perly washed t with ready-to-eat for	ods or approved	0	0 0	5	22	0	0	×	0	Time as a public health contro	It procedures and records	0	0	
	2	0		-	alternate procedures Handwashing sinks	followed properly supplied and	accessible	0	0	2	23	ĭ N O	OUT	NA X		Consumer advisory provided			0	
9	IN 家		NA	NO	Food obtained from	Approved Source		0	0	_			OUT		NO	food Highly Susceptib	e Populations	0	9	-
10	0	0	0	2	Food received at pro	per temperature	ante d	0	0	5	24		0	88		Pasteurized foods used; prohi		0	0	5
11	<u>×</u>	0	24	0	Required records av	on, safe, and unadulte ailable: shell stock tag		0 0	0	Ĭ	H	IN	OUT	_	NO	Chemi	cals		_	
	IN	OUT	NA	NO	destruction Protect	ion from Contamin	ation				25	0	0	X		Food additives: approved and	properly used	0	0	5
13	夏ば	0			Food separated and Food-contact surface	protected es: cleaned and sanitiz	zed	0	0	4	26	100 IN		NA	NO	Toxic substances properly ide Conformance with Ap		ō	0	-
	X		Ē		Proper disposition of	unsafe food, returned		0		2	27	_	_	_		Compliance with variance, sp HACCP plan		0	0	5
					served														_	_
				Goo	d Retail Practice	s are preventive r									gens	, chemicals, and physics	al objects into foods.			
				00	f=not in compliance		COS=corre			au . during			ICE	3		R-repeat (violatio	n of the same code provision)			
_	_	OUT				ance Status od and Water		COS	R	WT	F	10	UT			Compliance Stat Utensils and Equip		COS	R	WT
	8	0	Past		d eggs used where n	equired			0	1	4	_	12 F			nfood-contact surfaces cleana		0	0	1
_	9				ice from approved so btained for specialize	ource of processing method	5	00	8	2	4		0			and used	d used test string		0	
		OUT	_	~~~~		perature Control adequate equipment fo	or hermonarchure	1		_	4		_			g facilities, installed, maintaine tact surfaces clean	a, usea, test strips	0	허	1
	1	0	cont	rol			or temperature	0	0	2		0	UT			Physical Faciliti				
_	2				properly cooked for h thawing methods use			00	0	1	4	_	_			water available; adequate pre- talled; proper backflow devices		8	응	2
3	4	0	Ther		eters provided and ac	curate		0	0	1	50	0 (	o s	ewage	and	waste water properly disposed	i	0	0	2
	5	OUT	_	f ceco		dentification container; required rec	addefeue alead	0	0	1	5	_				<ul> <li>properly constructed, suppli use properly disposed; facilities</li> </ul>		0 0	0	1
	-	OUT	F 000	1 prop		Food Contaminatio		-		· ·				-		ities installed, maintained, and			허	+
3	6	0	Inse	cts, ro	dents, and animals n			0	0	2	5		-			ntilation and lighting; designate		0	0	1
3	7	0	Cont	tamina	ition prevented during	g food preparation, sto	orage & display	0	0	1		0	UT			Administrative its	oms			
-	8	0	Pers	onal c	leanliness			0	0	1	5	_				nit posted			0	
	9 0				ths; properly used an ruits and vegetables	d stored		00	0		54	6 (	S [M	lost re	centi	inspection posted Compliance Stat	us	O YES	0 NO	WT
		OUT			Proper L	Jse of Utensils										Non-Smokers Pr	otection Act		-	_
_	1 2				sils; properly stored guipment and linens;	properly stored, dried	. handled	0	8	1	5					with TN Non-Smoker Protectio ducts offered for sale	n Act	8	읭	0
	3 4	0	Sing	le-use		es; properly stored, us		8		1	5		f	tobaco	co pri	oducts are sold, NSPA survey	completed		0	
	allure 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																			
	ervice 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 varner 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																			
					14-703, 68-14-200, 68-14		1, 68-14-715, 68-14-7	16, 4-5	320.		-		A	_						
_		l	/	~			10/1	1/2	_	_	_	/	/ \ 	$\ominus$	$\rightarrow$		<u> </u>	10/1		
Sig	natu	re of	Pers	ion In	Charge					Date						ental Health Specialist				Date
	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.																			
PH-	2267	(Rev.	6-15)	)												nty health department.			RD	A 629

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
rivezor (new. o-ro)	Please call (	) 4232098110	to sign-up for a class.	nde of

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



#### Establishment Information

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Establishment Name: Brown Bag Establishment Number #: 605259014

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)						

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit
Chicken	Hot Holding	135
Chicken- hot box	Hot Holding	136

Observed Violations		
Total # 4		
Repeated # ()		
45:		
47:		
+/. -1.		
51:		
53:		

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



# Establishment Information

Establishment Name: Brown Bag Establishment Number : 605259014

Comments/Other Observations	
Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11:           12:           13:           14:           15:           16:           17:           18:           19: Chicken is hot holding above 135F           20: All cold TCS food holding at 41F or below.           21: Correct date marking is being used	
2:	
3:	
0. 7.	
8.	
9.	
10:	
11:	
12:	
13:	
14:	
15:	
10:	
10. 19: Chicken is hot holding above 135E	
20: All cold TCS food holding at 41E or below	
<ul> <li>20: All cold TCS food holding at 41F or below.</li> <li>21: Correct date marking is being used</li> <li>22:</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>26:</li> <li>27:</li> <li>57:</li> <li>58:</li> </ul>	
22:	
23:	
24:	
25:	
26:	
27:	
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: Brown Bag

Establishment Number : 605259014

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Brown Bag Establishment Number # 605259014

Sources		
Source Type:	Source:	
Additional Comments		

Corrected critical violations #19, 20, 21