



TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



### Establishment Information

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
1. The first step in the process of creating a new product is to identify a market need. This involves conducting market research to determine what consumers want and what problems they are trying to solve.
2. Once a market need has been identified, the next step is to develop a concept for a product that meets that need. This involves brainstorming ideas and creating a prototype.
3. The third step is to conduct a feasibility study to determine if the product is viable. This involves analyzing the market, the competition, and the costs of production.
4. If the feasibility study is positive, the next step is to develop a business plan. This involves outlining the marketing strategy, the production process, and the financial projections.
5. The final step is to launch the product and monitor its performance. This involves creating a marketing campaign, distributing the product, and collecting feedback from customers.

Temperature ( Fahrenheit)

### Food Temperature

### Description

State of Food

Temperature ( Fahrenheit)

## Chicken

## Hot Holding

135

## Chicken- hot box

## Hot Holding

136

**Observed Violations****Total #** 4**Repeated #** 0

45:

47:

51:

53:

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***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
- 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**

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Establishment Number : 605259014

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

**Establishment Information**

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Establishment Number #:	605259014

**Sources**

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
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**Additional Comments**

Corrected critical violations #19, 20, 21