

City

Hixson

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name

Address

Biba's Italian

Farmer's Merket Food Unit

Permanent

O Mobile

Type of Establishment

O Temporary

O Seasonal

Inspection Date 04/08/2022 Establishment # 605207661 Embargoed 0

Purpose of Inspection O Routine Se Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 第2 O3 O4 Follow-up Required O Yes X No Number of Seats 104

tisk 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.

Time in 01:40 PM AM / PM Time out 02:05: PM AM / PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

117	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	05=cc	orrecte	ed
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision				ΙГ	IN	Ţ
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1 10	6 0	ł
	IN	OUT	NA	NO	Employee Health				1 17		
2	100	0			Management and food employee awareness: reporting		0				t
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	8 0	Ť
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 13	9 🕸	ŧΤ
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	0 25	T
	IN	OUT	NA	NO	Preventing Contamination by Hands				2.	1 🕸	T
6	巡	0		0	Hands clean and properly washed	0	0		2	2 0	Τ
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	۲		1
-	-	-	_	_	alternate procedures followed	-	-	_	ı	IN	4
8	555	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	2	3 0	П
9	黨	0	ne.	NO	Food obtained from approved source	0	0	_	ΙЬ	IN	t
10	8	ŏ	~	3	Food received at proper temperature	ŏ	ŏ		ΙH		Ŧ
11	×		_	~	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	∮ 0	ı
-	_		32	$\overline{}$	Required records available: shell stock tags, parasite	-		1	ΙÞ		t
12	_	0		0	destruction	0	0		J L	IN	П
	IN	OUT	NA	NO	Protection from Contamination				25		
13	寔	0	0		Food separated and protected	0	0	4	20	6 🙊	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	I
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2	27	7 0	T

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	-	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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. 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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

C 3 PROJECT

04/08/2022

Date Signature of Environmental Health Specialist

04/08/2022 Date

Signature of Person In Charge

**** 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 classes are available each month at the county health department.

Please call () 4232098110 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Biba's Italian				
Establishment Number #: 605207661				
NSPA Survey – To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	or facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	form of identification.	
Nie Gerabie d alees as the interest place in				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cor	ispicuously posted at ev	very entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tests as supplied with several black and several			4	-
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	a or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Control of the second s	I builba dad			
Smoking observed where smoking is prohibited	by the Act.			
				-
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)
Equipment Temperature				
Description			Temperature (Fah	
Decomption			Temperature (Pan	remnent/
Food Temperature				
Food Temperature		State of Food	Temperature (Fah	renhelt)
		State of Food	Temperature (Fah	renhelt)
		State of Food	Temperature (Fah	renhelt)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)

bserved Violations
otal # 2 epeated # 0
epeated # ()
1:
1:

^{&#}x27;See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

14:

15: 16:

17: 18:

19: 20: 21: 22: 23: 24: 25: 26:

27: 57: 58:

Additional Comments



Establishment Information	
Establishment Name: Biba's Italian	
Establishment Number: 605207661	
Comments/Other Observations	
Comments/Other Observations	
1:	
2:	
3:	
4:	
5:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13:	
[7:	
8:	
9:	
10:	
11:	
12:	
[13:	

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Stablishment Name: Biba's Italian Stablishment Number: 605207661	Establishment Information	
Stablishment Number: 605207661 Comments/Other Observations (cont'd) Idditional Comments (cont'd)	Establishment Name: Biba's Italian	
additional Comments (cont'd)	Establishment Number: 605207661	
additional Comments (cont'd)		
additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information						
Establishment Name: Biba's Italian						
Establishment Number #: 605207661						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						