TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name						O Fermer's Market Food Unit Type of Establishment O Mobile											
Address 9408 Apison Pike Ste.154						Type of Establishment O Temporary O Seasonal										/	
						11	.:2	0 A	M	AJ	1/P	и Тir	me or	at 11:50:AM AM/PM			
Inspection Date 01/10/2022 Establishment # 605262707											d 0						
Purpose of Inspection BRoutine OFollow-up OComplaint							- O Pre			-		Cor	nsultation/Other				
Risk Category O1 第2 O3								04				Fo	low-	up Required O Yes 🙀 No Number of S	Seats	15	
			isk I		ors are food preparation practices and employee							repo	ortec	I to the Centers for Disease Control and Preven		_	
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																	
				algest	ed compliance status (IH, OUT, HA, HO) for each numbered Her	n. For		mark	H 0U	т, т	ink CO	38 or R	for e	ach item as applicable. Deduct points for category or subcate			
IN	⊧in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		S=con	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provisi Compliance Status	on) COS	R	WT
	IN	ουτ	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	X	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2	IN XX		NA	NO	Employee Health Management and food employee awareness, reporting	0	0		17	0	0	0	×	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	•
	×	0	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	IN X		NA	NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0			0	00	0		Proper cooling time and temperature Proper hot holding temperatures	0	흿	
5	25	0		0	No discharge from eyes, nose, and mouth	ŏ		5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N X	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			黨	0	0	-	Proper date marking and disposition Time as a public health control: procedures and records	0 0	0	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			-	NA	-	Consumer Advisory	-	~	_
8	X	<u></u>	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0	<u> </u>	-	Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations			
			0		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
		OUT O		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0 英	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	×	0			Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5			_	NA	NO	Conformance with Approved Procedures	Ŭ,	<u> </u>	
15	黛	0			Proper disposition of unsate food, returned food not re- served	0	0	2	27	0	0	冀		Compliance with variance, specialized process, and HACCP plan	0	٥	5
		Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.									_		geni				
COOD RETAIL PRACT (CISS OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)																	
					Finot in compliance COS=come	ected or	n-site	during			IGR	°		R-repeat (violation of the same code provision)			
		OUT				ected or		during		ction	UT	9		R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS	R	WT
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**** Additional food safety information can be found on our website, http://tn.gow/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.	RDA 629						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Frogurtland & Korean Food Establishment Number #: 605262707

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)					
Triple sink	QA	200						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	35					
Low boy unit	39					

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit			
Raw chicken (reach in)	Cold Holding	36			
Cut leafy greens (reach in)	Cold Holding	40			
Dairy (reach in cooler)	Cold Holding	36			
Cut leafy greens (low boy)	Cold Holding	39			
White rice (Rice cooker)	Hot Holding	172			
Dairy (low boy)	Cold Holding	38			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frogurtland & Korean Food

Establishment Number : 605262707

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Good handwashing observed.

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: Food from approved sources.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Establishmemt using TILT procedures correctly with Korean Sushi.
- 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.

Establishment Information

Establishment Name: Frogurtland & Korean Food Establishment Number : 605262707

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Frogurtland & Korean Food Establishment Number #: 605262707

Sources							
Source Type:	Food	Source:	Sams, Costco				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments