

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 01:40 PM AM / PM Time out 02:20: PM AM / PM

01/03/2022 Establishment # 605303915 Embargoed 0 Inspection Date

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

Number of Seats 16 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		0	
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN OUT NA NO Employee Health						******	
2	0	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	•
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	0	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	黨		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

8 Fahrenheit Ice Cream

Chattanooga

1913 Gunbarrel Rd Ste 105

	Compliance status							** 1
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	X	0	Proper cooling time and temperature	0	0	
19		0	文	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
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	OUT	NA	NO	Chemicals			
25		0	- XX		Food additives: approved and properly used	0	0	5
26	0	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

trol the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr						
		Compliance Status	cos	R	l w			
	OUT							
28	0	Pasteurized eggs used where required	0	0	Ι.			
29		Water and ice from approved source	0	0	\Box			
30	0	Variance obtained for specialized processing methods	0	0	١.			
	OUT	Food Temperature Control						
31	0	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	1			
34	0	Thermometers provided and accurate	0	0	Г			
	OUT	Food Identification						
35	0	Food properly labeled; original container; required records available	0	0	1			
	OUT	Prevention of Food Contamination						
36	0	Insects, rodents, and animals not present	0	0	:			
37	885	Contamination prevented during food preparation, storage & display	0	0	1			
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	Г			
	OUT	Proper Use of Utensils						
41	0	in-use utensils; properly stored	0	0	г			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1			
43	100	Single-use/single-service articles; properly stored, used	120	0	r			
44	0	Gloves used properly	0	0	_			

pecti	on	R-repeat (violation of the same code provision Compliance Status	cos	P	w
	OUT	Utensils and Equipment	1000	к	w
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	-
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	ा	0	-
49	ō	Plumbing installed; proper backflow devices	0	Ō	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	-
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	\top		
55	0	Current permit posted	0	0	_
56	黨	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	\top		
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	- 0	0	

en (10) days of the date of the

Date

01/03/2022

Signature of Environmental Health Specialist

01/03/2022 Date

Signature of Person In Charge

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: 8 Fahrenheit Ice Cream
Establishment Number ≠: 605303915

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 (Fahrenhelt)					
Three comp sink	Chlorine	100						

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit
Cheesecake bites-prep top	Cold Holding	40
Whip cream- 1 dr reach in	Cold Holding	40
Whip cream- 2 dr tall in back	Cold Holding	41
Liquid eggs- 2 dr tall #2	Cold Holding	41

Observed Violations
Total # B
Reposted # 0 37: Open package of pretzels observed in dry storage area. Keep food
closed/covered to prevent contamination.
43: Boxes stored on floor in dry storage area. Store 6 inches off floor to prevent
contamination and allow for proper cleaning.
56: Last inspection posted is from 7/2020. Print and post most recent inspection
from this department.
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[&]quot;"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



Establishment Information

Establishment Name: 8 Fahrenheit Ice Cream

Establishment Number: 605303915

Comments/Other Observations

- 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: Observed proper handwashing by employees.
- 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.
- 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: No raw animal products
- 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.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

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.

Establishment Name: 8 Fahrenheit Ice Cream				
stablishment Number: 605303915				
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Establishment Information

stablishment Information stablishment Name: 8	mation Fahrenheit Ice Cream		
ablishment Number #	605303915		
ources			
ource Type:	Food	Source:	Sysco
ource Type:	Water	Source:	Water is from approved source
ource Type:		Source:	
ource Type:		Source:	
ource Type:		Source:	
Additional Comme	nts		
new illness policy	was printed and posted	today	