## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Est	Establishment Name		me		e Something Speci					Тур	xe of E	Establ	ishme	Farmer's Market Food Unit     @ Permanent O Mobile	r			
1001000			107 Heady Dr.					_					O Temporary O Seasonal					
		n <u>1</u> 2	2:4	5 P	M	_ A	M / PI	M Ti	me o	ut 01:00: PM AM / PM								
Insp	pecti	on Da	ste		03/21/2024 Es	tablishment # 60520460	)7			Emba	irgoe	d 0						
Pur	pose	of In	spec	tion	O Routine ₿ Follo	ow-up O Complain	t		O Pre	limin	ary		c	Cor	nsultation/Other			
Ris	k Ca	tegor	*		<b>O</b> 1 322	03			04						up Required O Yes 👯 No Number of		4	
Γ		R	isk												I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
						FOODBORNE ILLNESS R	SK F	ACTO	ORS	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS			
	luin e	(C) ompli		nglen		, KA, KO) for each numbered ite not applicable NO=not observ		ite ma							ach liem as applicable. Deduct points for category or subce spection R=repeat (violation of the same code provi		)	
Ē		_	_	_	Compliance 3			R		Ĩ	100.00	u un-s	ne que	ng me	Compliance Status		R	WT
		OUT	NA	NO		rvision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	0	0			Person in charge present, de performs duties	÷ -	0	0	5		0	0	0		Proper cooking time and temperatures	0	8	5
2	N O		NA	NO	Employ Management and food employ	oyee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	
3	0	0			Proper use of restriction and		0	0	5		IN	OUT		NO	a Public Health Control			
4		OUT	NA	NO O	Good Hygle Proper eating, tasting, drinking	nic Practices ng. or tobecco use	0				0	0	0	-	Proper cooling time and temperature Proper hot holding temperatures		0	
5	0	0	NA	0	No discharge from eyes, nos		Ō	0	<u> </u>	20		0	8		Proper cold holding temperatures. Proper date marking and disposition	0	8	5
6	0	0	1674		Hands clean and properly we	ashed	0	-		22		ō	ŏ		Time as a public health control: procedures and records	ō	0	
7	0	0	0	0	alternate procedures followe		0	0	<u></u>		IN	OUT	NA	NO	Consumer Advisory			
8	IN	O OUT	NA	NO	Handwashing sinks properly Approve	supplied and accessible d Source	0		2	23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	00	0	0	0	Food obtained from approve Food received at proper tem		8	8			IN	OUT		NO	Highly Susceptible Populations			
11	X	0		_	Food in good condition, safe Required records available:	and unadulterated	0	0	5	24	_	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	0	0 NO	destruction	m Contamination	0	0	_	25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used			
13 14	0	0	0		Food separated and protecte	юd		0	4	26	0	0		1	Toxic substances properly identified, stored, used	ŏ	0	5
14 15	0	0	0	J	Food-contact surfaces: clear Proper disposition of unsafe		0	0	5		IN O	OUT	NA O	NO	Comformance with Approved Procedures Compliance with variance, specialized process, and	0	0	
13	<u> </u>	0			served		0	0	2	27	0	Ŭ	, c		HACCP plan	10	0	
	•	0		Goo		reventive measures to c	-		-		-	-	<u> </u>	_	HACCP plan , chemicals, and physical objects into foods.	10	<u> </u>	•
	Ū	0			d Retail Practices are p		ontro	l the	intro ar/Al	duc	tion	of p	atho	_	, chemicals, and physical objects into foods.	0	0	
	Ū	-			d Retail Practices are p T=not in compliance Compliance 8	COS=con	ontro COO	l the	intro arAll	duc	tion AG	of p	atho	_	R-repeat (violation of the same code provision) Compliance Status			wT
	28	OUT	Past	ou	d Retail Practices are p T-not in compliance Compliance 8 Safe Food and ed eggs used where required	COS=con	ected o	I the	intro arAll Suring WT	duo inspe	tion ction	of p	atho	gens nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,	COS	R	wT
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PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.					
Pri-2207 (Nev. 0-10)	Please call (	) 6153405620	to sign-up for a class.	RDA 625		

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



#### Establishment Information

Establishment Name: Party Time Service Something Special Establishment Number #: 605204607

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)								

ment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4		
Repeated # 0		
35:		
55. 07.		
37:		
43:		
52:		

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



### Establishment Information

Establishment Name: Party Time Service Something Special

Establishment Number : 605204607

#### Comments/Other Observations

11: All food items in walk-in freezer are protected to prevent contamination

21: All items held in front reach-in cooler are properly dated and within 7 day holding period. Freezer prep, freeze, and thaw dates are included on front reach-in freezer sheet.

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: Party Time Service Something Special Establishment Number : 605204607

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Party Time Service Something Special Establishment Number # 605204607

Sources		
Source Type:	Source:	
Additional Comments		

All critical violations have been corrected