



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Sorelles Auxiliary Bar Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 161 N Main St ☐ Temporary ☐ Seasonal
City Eagleville Time in 02:26 PM AM / PM Time out 02:40 PM AM / PM
Inspection Date 02/21/2024 Establishment # 605323835 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

Risk 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					16	IN	OUT	NA	NO	Proper cooking time and temperatures					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						18	IN	OUT	NA	NO	Proper cooling time and temperature					19	IN	OUT	NA	NO	Proper hot holding temperatures									
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						20	IN	OUT	NA	NO	Proper cold holding temperatures					21	IN	OUT	NA	NO	Proper date marking and disposition									
Good Hygienic Practices																		Cooling and Holding, Date Marking, and Time as a Public Health Control																	
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use						22	IN	OUT	NA	NO	Time as a public health control: procedures and records					23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food									
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth						24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					25	IN	OUT	NA	NO	Food additives: approved and properly used									
Preventing Contamination by Hands																		Consumer Advisory																	
6	IN	OUT	NA	NO	Hands clean and properly washed						26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan									
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed						Highly Susceptible Populations																								
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible						Chemicals																								
Approved Source																		Conformance with Approved Procedures																	
9	IN	OUT	NA	NO	Food obtained from approved source						28	OUT				Pasteurized eggs used where required					29	OUT				Water and ice from approved source									
10	IN	OUT	NA	NO	Food received at proper temperature						30	OUT				Variance obtained for specialized processing methods					31	OUT				Proper cooling methods used; adequate equipment for temperature control									
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated						32	OUT				Plant food properly cooked for hot holding					33	OUT				Approved thawing methods used									
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction						34	OUT				Thermometers provided and accurate					35	OUT				Food properly labeled; original container; required records available									
Protection from Contamination																		Food Identification																	
13	IN	OUT	NA	NO	Food separated and protected						36	OUT				Insects, rodents, and animals not present					37	OUT				Contamination prevented during food preparation, storage & display									
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized						38	OUT				Personal cleanliness					39	OUT				Wiping cloths: properly used and stored									
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served						40	OUT				Washing fruits and vegetables					41	OUT				In-use utensils; properly stored									

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																							
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT								
Safe Food and Water													Utensils and Equipment																				
28	OUT				Pasteurized eggs used where required					45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					46	OUT				Warewashing facilities, installed, maintained, used, test strips								
29	OUT				Water and ice from approved source					47	OUT				Nonfood-contact surfaces clean					48	OUT				Hot and cold water available; adequate pressure								
30	OUT				Variance obtained for specialized processing methods					49	OUT				Plumbing installed; proper backflow devices					50	OUT				Sewage and waste water properly disposed								
Food Temperature Control													Physical Facilities																				
31	OUT				Proper cooling methods used; adequate equipment for temperature control					51	OUT				Toilet facilities: properly constructed, supplied, cleaned					52	OUT				Garbage/refuse properly disposed; facilities maintained								
32	OUT				Plant food properly cooked for hot holding					53	OUT				Physical facilities installed, maintained, and clean					54	OUT				Adequate ventilation and lighting; designated areas used								
33	OUT				Approved thawing methods used					Administrative Items																							
34	OUT				Thermometers provided and accurate					55	OUT				Current permit posted					56	OUT				Most recent inspection posted								
Food Identification													Compliance Status										YES	NO	WT								
35	OUT				Food properly labeled; original container; required records available					Non-Smokers Protection Act																							
Prevention of Food Contamination													57	OUT				Compliance with TN Non-Smoker Protection Act					58	OUT				Tobacco products offered for sale					
36	OUT				Insects, rodents, and animals not present					59	OUT				If tobacco products are sold, NSPA survey completed																		
37	OUT				Contamination prevented during food preparation, storage & display																												
38	OUT				Personal cleanliness																												
39	OUT				Wiping cloths: properly used and stored																												
40	OUT				Washing fruits and vegetables																												
Proper Use of Utensils																																	
41	OUT				In-use utensils; properly stored																												
42	OUT				Utensils, equipment and linens; properly stored, dried, handled																												
43	OUT				Single-use/single-service articles; properly stored, used																												
44	OUT				Gloves used properly																												

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

Signature of Person In Charge [Signature] Date 02/21/2024 Signature of Environmental Health Specialist [Signature] Date 02/21/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information

Establishment Name: Sorelles Auxiliary Bar

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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)
Dish machine	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Rics	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
No tcs		

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic aware
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4:
- 5: (N.O.) No food workers present at the time of inspection.
- 6: Bar not in use, no employees - discussed proper hand washing with pic
- 7: (NO) No food workers present during the inspection - bar is properly supplied
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source
- 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
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No tcs
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: No tcs - all equipment is adequate
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.
- 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.

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

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

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Sources

Source Type:	Food	Source:	N.o surge
Source Type:	Water	Source:	Eagleville city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments