

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPOR

т	
•	

SCORE

O Farmer's Market Food Unit Aubrey's 6 Remanent O Mobile Establishment Name Type of Establishment 496 Northgate Mall Dr. O Temporary O Seasonal Address Hixson Time in 11:50; AM AM / PM Time out 12:40; PM City 10/18/2021 Establishment # 605257779 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 225

Follow-up Required

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for ea

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervision				П
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	П
	IN	OUT	NA	NO	Employee Health				П
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0		П
3	寒	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				П
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		П
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	١,	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	100	0		0	Hands clean and properly washed	0	0		П
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				П
9	嵩	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO	Protection from Contamination				П
13	×	0	0		Food separated and protected	0	0	4	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	0	0	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	250	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	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	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
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	г
	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	1
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
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	
44	10	Gloves used properly	-	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	325	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- ;
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	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

10/18/2021

10/18/2021

Signature of Person In Charge

Date

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Aubrey's 6
Establishment Number #: 605257779

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)				
Dish machine Sani bucket	Heat Quat	300	169				

escription	Temperature (Fahrenhe			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut lettuce	Cold Holding	41
Spinach dip	Hot Holding	139
Cut toms	Cold Holding	39
Pasta	Cold Holding	41
Raw fish	Cold Holding	38
Raw chx	Cold Holding	38
Burger	Cooking	176
Mash	Hot Holding	148
Meat sauce	Hot Holding	170
Pasta	Hot Holding	161
Potato	Hot Holding	161
Salsa	Cold Holding	40
Pasta	Cold Holding	41
Spin dip	Cold Holding	39

Observed Violations
Total # B
Repeated # ()
7: Observed on line cook cutting apples without wearing gloves. Gloves should be worn when handling RTE food.
41: Scoops stored in standing room temp water, and scoop for red salsa does not have handle. Scoops should have handles and be stored in running water, water 135F or above, dry, or in product. 47: Build up in ice machine.

[&]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: Aubrey's 6
Establishment Number: 605257779

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Hands washed
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Approved
- 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: (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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Black bean burger cooled to 42F.
- 19: See recorded food temperatures
- 20: See recorded food temperatures
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Using for limited items correctly.
- 23: On menu
- 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.

Establishment Name: Aubrey's 6	
Establishment Number: 605257779	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye for additional confinents.	

Establishment Information

Establishment Information							
Establishment Name: Au	ubrey's 6						
Establishment Number #:	605257779						
Sources							
Source Type:	Food	Source:	Us foods				
Source Type:	Water	Source:	Tnam				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						