TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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10 0 10 0 10 0	12	0	0	X	0		vailable: shell stock tags, parasite	0	0							Chemicals			
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Image: Served Image: Served<	14	×	0	õ	1	Food-contact surfac	ces: cleaned and sanitized		0			_		NA	NO	Conformance with Approved Procedures			
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Out Prevention of Feed Contamination Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food preparation, storage & display Image: Contamination prevented during food prevented during foo		-							-	-		_	-				0	0	1
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	_																		_
Prease cent / / UTJ444J32J to signed for a class.	PH-3	2267	(Rev.	6-15)		Free food safety training class Please call (RD	A 629

Please call () 6154445325 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	nth at the county health department.	RDA 63
	(Nev. 0-15)	Please call () 6154445325	to sign-up for a class.	1010

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hot Dog Momma Establishment Number # 605258788

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
Three comp sink	Quat		

I	Equipment l'emperature	
	Description	Temperature (Fahrenheit)
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ecoription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hot Dog Momma

Establishment Number : 605258788

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: PIC has knowledge of symptoms and disease
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No employee present at time of inspection
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources
- 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: No foods cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods cooled or cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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: Hot Dog Momma

Establishment Number : 605258788

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Hot Dog Momma Establishment Number # 605258788

SourcesSource Type:WaterSource:CitySource Type:FoodSource:SAMS RESTAURANT DEPOTSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments