## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Addition       Display 0	Est	ablis	hmen	t Na	me	Hot Dog Moi	mma					Tur	w of f	Eetabl	iekmo	O Farmer's Market Food Unit  A Permanent O Mobile			
<form><form>          Image: 1         OST/22/2023         Enstanding         Operation         Description         Operation         Operation</form></form>	Add	iress				343 Gibson	Drive					1.22	2010	_510124	ISH ING	O Temporary O Seasonal			<b>/</b>
<form><form>          Image: 1         OST/22/2023         Enstanding         Operation         Description         Operation         Operation</form></form>	City					Lebanon	Time	in 11	L:4	8 A	١M	A	M/PI	м ті	me ou	ut 12:13; PM AM / PM			
<form><form><form></form></form></form>			on De	te		05/22/202						-							
<form><text><text></text></text></form>					tion					_		-	-		Cor	nsultation/Other			_
Bit Forber are notified preparation predictors and employee backview model commonly reported the Subsets for Orderse reported (Bases Proceederse)       Proceederse reported (Bases Proceederse)         Image: Subset of Comparison Development of Comparison Development of Subset of Comparison Development of Comparison Developme	Risi	Ca	teacr	v		281								Fe	low-	up Required O Yes K No Number of S	eats	0	
Display							aration practices and employe			ra me				rep	ortec	to the Centers for Disease Control and Prevent		_	
<form></form>					85 0	contributing facto													
Compliance Status       Co			(1	ırk de	nigne	ted compliance statu	III, OUT, NA, NO) for each numbered It	em. For									pory.)		
	IN	⊨in c	ompli	ance					R		>\$=con	recte	d on-s	ite dur	ing ins			R	WT
1       1		IN	OUT	NA	NO		Supervision		_			IN	оυт	NA	NO				
2         0         0         Margement and food endows examines, report         0	1							0	0	5						Proper cooking time and temperatures	0	ा	5
3       0       Proper use of enderstand and exclusion       0	2			NA	NO	Management and fo		0	0		17	0	0	0	×		0	0	-
1       0       1       0       1       0								_	-	5		IN	OUT	NA	NO				
\$ 0       0       2       0       2       0       0       0       0         8       0 <td>_</td> <td></td> <td></td> <td>NA</td> <td>NO</td> <td></td> <td><u> </u></td> <td>श्न</td> <td></td>	_			NA	NO												<u> </u>	श्न	
9       0	5	0	0			No discharge from e	eyes, nose, and mouth	ŏ	ŏ	5	20	0	0	23		Proper cold holding temperatures	0	0	5
7       0	6			NA	_			0	0								_		
1       0       Import Name       0 <td< td=""><td>7</td><td>0</td><td>0</td><td>0</td><td>×</td><td></td><td></td><td>0</td><td>0</td><td>5</td><td></td><td></td><td>-</td><td>-</td><td></td><td></td><td>~</td><td><u> </u></td><td>_</td></td<>	7	0	0	0	×			0	0	5			-	-			~	<u> </u>	_
9       0	8	N IN	0	NA				0	0	2	23	0	0	×			0	৹	4
11       0	9	黨	0		-	Food obtained from	approved source	0	0			_	OUT	NA	NO	1.0.0		<b></b>	
10       0	10	×	0	0		Food in good condit	tion, safe, and unadulterated		6	5	24	X	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
10       0       10       0       10       0	12	0	0	X	0		vailable: shell stock tags, parasite	0	0							Chemicals			
Image: state of the state					NO			-	0	4	25 26	0		X			응	읭	5
Image: Served       Image: Served<	14	×	0	õ	1	Food-contact surfac	ces: cleaned and sanitized		0			_		NA	NO	Conformance with Approved Procedures			
CODE NET/LE PLANETIDES         Rerepet (videlion of the same code provision)         Compliance Status       Code corrected onsate during respection       Rerepet (videlion of the same code provision)         Compliance Status       Code and Water regulation of the same code provision)         Compliance Status       Code and Water regulation of the same code provision         Compliance Status       Code and montod-contact suffaces (lean all property disgined, contact suffaces (lean all property disgosed)       Code and nontod-contact suffaces (lean all property disgosed)         A Prove of the memory cooked for hot hotding       O I is a contact with a maintained, used, test strips       O I is a contact with a maintained, used, test strips       O I is a contact with a maintained strip with a contact with a ma	15	X	0				of unsafe food, returned food not re-	0	0	2	27	0	0	窝			0	0	5
CODE NET/LE PLANETIDES         Rerepet (videlion of the same code provision)         Compliance Status       Code corrected onsate during respection       Rerepet (videlion of the same code provision)         Compliance Status       Code and Water regulation of the same code provision)         Compliance Status       Code and Water regulation of the same code provision         Compliance Status       Code and montod-contact suffaces (lean all property disgined, contact suffaces (lean all property disgosed)       Code and nontod-contact suffaces (lean all property disgosed)         A Prove of the memory cooked for hot hotding       O I is a contact with a maintained, used, test strips       O I is a contact with a maintained, used, test strips       O I is a contact with a maintained strip with a contact with a ma					God	d Retail Practice	es are preventive measures to	contro	l the	e intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
OUT-net in compliance Status       COS+corrected on-site during regretor       R-repert (volation of the same code provision)         1       0       Total statured oggs used where regulared Status       0       1         2       0       Paternance otherated for specialized processing methods       0       0       1         30       0       Variance otherated for specialized processing methods       0       0       1         31       0       Pepticitized installed, maintained, used, test strips       0																			
OUT       Safe Tead and Water       Utensis and Equipment         28       O Plasturzed egus with the regurd       0       0       1         29       O Water and ice from approved source       0       0       1         30       O Variance obtained for specialized processing methods       0       0       1       0					OU			mected o	n-site	durin							cost	RI	WT
28       Water and loss from approved source       0	_					Safe F	ood and Water					0	_			Utensiis and Equipment		<u> </u>	
OUT       Feed Temperature Control       Out       Feed Temperature Control       Out       Ownerwahling Machines, Instance, Insta	2	9	0	Wat	er and	d ice from approved s	source	0	0	2	45	5 (					0	0	1
31       0       control       0       0       2         32       0       Plant food properly cocked for hot holding       0       0       1         32       0       Plant food properly cocked for hot holding       0       0       1         33       0       Approved Hawing methods used       0       0       1         34       0       Thermometers provided and accurate       0       0       1         34       0       Food Jecoperly labeled, original container, required records available       0       0       1         35       0       Provestition of Food Identification       0       0       1         36       0       Insects, rodents, and animals not present       0       0       1         36       0       Insects, rodents, and animals not present       0       0       1         37       0       Contamination prevented during food preparation, storage & display       0       0       1         38       0       Personal cleannerse       0       0       1       1         38       0       Personal cleannerse       0       0       1       1       1       1       1       1       1       1       1<	3	0		Vari	ance			0	0	1	46	8	o  v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
32       O       Plant food properly cooked for hot holding       O       I         33       A peroved thawing methods used       O       I         34       O. Themmometers provided and accurate       O       I         35       O. Food properly labeled; original container, required records available       O       I         36       O. Insects, rodents, and animals not present       O       O       I         36       O. Insects, rodents, and animals not present       O       O       I         37       O. Contamination prevented during food preparation, storage & display       O       I       I       Administrative Items       O       O         38       O. Presonal cleanlines       O       I       I       I       Administrative Items       O       O         41       O. Insects, properly used and stored       O       I	3	1	0			oling methods used;	adequate equipment for temperature	0	0	2	47	_	-	lonfoo	d-cor		0	0	1
34       O       Thermometers provided and accurate       O       O       1         0001       Peed Identification       Tollet facilities, properly desposed       O       O         35       O       Food properly labeled, original container, required records available       O       O       I         36       O       Insects, rodents, and animals not present       O       O       I         36       O       Insects, rodents, and animals not present       O       O       I         38       O       Personal cleaniness       O       I	3	2	0			properly cooked for	hot holding				48			lot and	1 cold		0	ा	2
Out       Feed identification       Image: Control of Feed identification         35       0       Food properly labeled; original container; required records available       0       1         36       0       Insects, rodents, and animals not present       0       0       1         38       0       Insects, rodents, and animals not present       0       0       1         38       0       Personal cleaniness       0       0       1         38       0       Personal cleaniness       0       0       1         39       0       Wiping cloths, properly used and stored       0       0       1         40       0       Unrest usersizes       0       1       1       0	_	_						_				_	_						2
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
36       0       Insects, rodents, and animals not present       0       0       2         37       0       Contamination prevented during food preparation, storage & display       0       1         38       0       Personal cleanliness       0       1         39       0       Wiping cloths, properly used and stored       0       0       1         40       0       Washing fruits and vegetables       0       0       1         41       0       In-use utensits, equipment and linens, properly stored, dried, handled       0       0       1         42       0       Ubensits, equipment and linens, properly stored, used       0       0       1         43       0       Single-use/single-service articles, properly stored, used       0       0       1         44       0       Ubensits, equipment and linens, properly stored, used       0       0       1       1       1       1       1       0       1       0	3	5	-	Foo	d prog			0	0	1			-		·				1
37       O       Contamination prevented during food preparation, storage & display       0       1         38       O       Personal cleanliness       0       0       1         39       O       Wiping cloths; properly used and stored       0       0       1         40       O       Veshing fruits and vegetables       0       0       1         41       O       In-use utensits; properly stored       0       0       1         42       O       Ubensits, equipment and linens, properly stored, dried, handled       0       1       1       1       0       1       1       0 <td></td> <td>0</td> <td>-</td> <td>laco</td> <td>che e</td> <td></td> <td></td> <td>-</td> <td>0</td> <td></td> <td></td> <td>-</td> <td>-</td> <td></td> <td></td> <td></td> <td>_</td> <td>-</td> <td>1</td>		0	-	laco	che e			-	0			-	-				_	-	1
38       O       Personal cleanliness       0       0       1         39       Wiping cloths, properly used and stored       0       0       1         40       O       Washing fruits and vegetables       0       0       1         41       O       In-use utensits; properly stored       0       1       1       0       Washing fruits and vegetables       0       0       1       0       Weing cloths; properly stored       0       <			-				,	-	+		F	+	-	oequa	ne ve		<u> </u>	<u> </u>	-
40       O       Washing fruits and vegetables       O       O       1         40       O       Washing fruits and vegetables       O       O       1         41       O       In-use utensits; property stored       O       O       1         41       O       In-use utensits; property stored, dried, handled       O       O       1         42       O       Utensits; equipment and linens; property stored, dried, handled       O       O       1         43       O       Single-use/single-service articles; property stored, used       O       O       1         44       O       Gloves used property       Single-use/single-service articles; property stored, used       O       O       1         Failure to correct any violations of risk factor items within tan (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. Repeated violation of an identical risk factor may result in a conspicus         manner and post the most recet inspection report in a conspicuous marver. You have the right to request a hearing regarding this report by fling a written request with the Commissioner within ten (10) days of the date of report. T.C.A. sections 68-14-700, 68-14-700, 68-14-711, 68-14-715, 68-14-716, 4-5-320.       Mom         Mom       Mom       Mom       Mo       Mo							ng food preparation, storage & display	-		<u> </u>	64		_						
Out       Proper Use of Utensils         41       O       In-use utensils; properly stored       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       1         43       O       Single-use/single-service articles; properly stored, dried, handled       O       1         44       O       Gloves used properly       O       0       1         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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your from shall cease. You are required to post the food service establishment permit 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 report. T.C.A sections 68-14-700, 68-14-700, 68-14-700, 68-14-710,	-	-	Ó	Wip	ng ck	oths; properly used a		Ō	0	1						inspection posted	ŏ	ŏ	0
41       0       In-use utensils; properly stored       0       0       1         42       0       Utensils, equipment and linens; properly stored, dried, handled       0       0       1         43       0       Single-use/single-service articles; properly stored, used       0       0       1         44       0       Gloves used properly       0       0       1       0       53       Compliance with TN Non-Smoker Protection Act       0	4	0		Was	hing			0	0	1		-	_				YES	NO	WT
43       O       Single-use/single-service articles; property stored, used       O       0       1         44       O       Gloves used property       O       0       1         Falure 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Them 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. 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 report. T.C.A. sections 60-14-703, 60-14-708,		_	0			nsils; properly stored	1									with TN Non-Smoker Protection Act	ञ्च	श्च	
Failure to correct any violations of nisk 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. To post the food service establishment permit 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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-320.       05/22/2023         Deat       05/22/2023       05/22/2023       05/22/202         Signature of Person In Charge       Date       Signature of Environmental Health Specialist       D         ****       Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****       Physical food safety training classes are available each month at the county health department.       Repail	- 4	3	0	Sing	le-us	e/single-service articl		0	0	1	53	ŕ.					ŏ	8	Ů
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, 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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-716, 64-5-329. Control of Person In Charge Date Date Signature of Person In Charge Free food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Phy2027 (Rev. 6-15). Free food safety training classes are available each month at the county health department.																			
Parton       05/22/2023       Display Control (Charge)       05/22/2023       05/22/2023       05/22/2023         Signature of Person In Charge       Date       Signature of Environmental Health Specialist       Display Control (Charge)       Display Control (Charge)<	serv	ice e	stablis	shme	nt pen	nit. Items identified as	constituting imminent health hazards shall	be com	ected	immed	liately o	or op-	eration	ns shal	l ceas	e. You are required to post the food service establishment permit	in a co	onspie	cuous
Signature of Person In Charge       Date       Signature of Environmental Health Specialist       D         **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****       D         PH/2267 (Rev 6.16)       Free food safety training classes are available each month at the county health department.       BDA	геро	n, T	.c.A.	sectio	ns 68	14-703, 68-14-706, 68-1	4-708, 68-14-709, 68-14-711, 68-14-715, 68-14				a ng n		-9 m				24 B 10	Jacif	
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.	١	6	2			Onnoll	<b>A</b> 05	/22/2	202	3	_	+	-0	10	K	tass 0	5/2:	2/2	023
PH/2267 (Rev 6.15) Free food safety training classes are available each month at the county health department.	Sig	natu	re of	Pers	son Ir	Charge				Date	Sig	natu	ire of	Envir	onme	ental Health Specialist			Date
	_																		_
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