TENNESSEE DEPARTMENT OF HEALTH

CALCON IN					FOOD SERVICE ESTA	BLI	ISH	IMI	ENT	. 11	NSP	PEC	TIC		ORE		
Esta	bist	hmen	t Nar		Bill's Snowcones					-				Farmer's Market Food Unit St Permanent O Mobile			
	ress				199 River Street				_	Typ	e of E	stabli	shme	O Temporary O Seasonal			」
City					Chattanooga Time in												
		n Da	da.		05/13/2022 Establishment # 605250868 Embargoed 0												
			spect		Routine O Follow-up O Complaint	-			elimina		-		Cor	nsuitation/Other			
		egon						04		,				up Required O Yes 🕱 No Number o	Seats		
15.00		-	isk i	act	ors are food preparation practices and employee I		vior	* mc				repo	rtec	to the Centers for Disease Control and Preve		_	
				as c	ontributing factors in foodborne illness outbreaks FOODBORNE ILLNESS RIS	_		_			_						
		(11	ırk de	algnat	ed compliance status (IN, OUT, HA, NO) for each numbered item.										itegory	e)	
IN	≈in ca	ompli	ance		OUT=not in compliance NA=not applicable NO=not observer Compliance Status	d COS	R		S=con	ecte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code prov Compliance Status		F R	WT
	IN	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature		_	
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0		×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	5
2	IN XX		NA	NO	Employee Health Management and food employee awareness, reporting	0		_	17	0	0	×	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time a	_	0	Ľ
		0			Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	a Public Health Control	1		
	_	_	NA		Good Hygienic Practices	_				0	-			Proper cooling time and temperature		0	
4	黨	8			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		٤ ا		<u> </u>		Proper hot holding temperatures Proper cold holding temperatures	0	6	1.1
	IN	OUT	NA	NO	Preventing Contamination by Hands					2				Proper date marking and disposition	Ŏ	Ō	l °
	<u>×</u>	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	\mathbb{X}	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed	0	0			IN	OUT	NA		Consumer Advisory			
8	N IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	2		Consumer advisory provided for raw and undercooked food		0	4
	黨				Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	0 ※	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	อิ	ō	×	0	Required records available: shell stock tags, parasite	ō	ŏ		H	IN	OUT	NA	NO	Chemicais		-	
	IN	OUT	NA	NO	destruction Protection from Contamination	-	-	-	25	0	0	X		Food additives: approved and properly used	0	ТО	
		0			Food separated and protected		0		26	宸	0			Toxic substances properly identified, stored, used	0	0	Ľ
	×	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	-	1-	
15	2	0			served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntrol	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				011	Finot in compliance COS=correc				L PR		ICE	3		R-repeat (violation of the same code provision			
					Compliance Status	COS	R	WT						Compliance Status		R	WT
	8	001		0.0570	Safe Feed and Water d eggs used where required	0	0	-			UT	ood ar	od no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	
2	9	0	Wate	er and	ice from approved source	ŏ	0 0	2	45					and used	0	0	1
3	0	0 0UT		ince o	btained for specialized processing methods Food Temperature Control	0	0	1	46	: -	o 🛛	larewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			ling methods used; adequate equipment for temperature	0	0	2	47	_	_	onfoo	d-con	tact surfaces clean	0	0	1
3	2	0	contr		properly cooked for hot holding	0	0	1	48		UT D ⊟	of and	l cold	Physical Facilities water available; adequate pressure	0	0	2
_	3				thawing methods used	ŏ	ŏ		49		_			talled, proper backflow devices	ŏ	ŏ	2
3	4			mome	ters provided and accurate	0	0	1	50					waste water properly disposed	0	0	2
	5	our O		1 0000	Food Identification erly labeled; original container; required records available	0	0	1	51	_				is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
-		OUT	F000	prop	Prevention of Food Contamination	-	<u> </u>	-	53	_		-		ities installed, maintained, and clean	10	6	<u>'</u>
3	6	-	Insec	ts, ro	dents, and animals not present	0	0	2	54	_	-			ntilation and lighting; designated areas used	ō	ō	1
3	7	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	υτ			Administrative items		-	
	8	-	-		leanliness	0	0	1	55	_	_		-	nit posted	0	0	
	9				ths; properly used and stored	0	0		56		0 M	lost re	cent	inspection posted		0	
4	0	OUT	-	ning f	ruits and vegetables Proper Use of Utensils	0	0	1						Compliance Status Non-Smokers Protection Act	TES	1 10	WT
4	1	0	In-us		nsils; properly stored		0	1	57					with TN Non-Smoker Protection Act	X	0	
	23				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0		58 58					ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
					ed property	ŏ	ŏ	1	00		П	10080	oo pri	owwas are sold, mar A survey completed	0	10	
					tions of risk factor items within ten (10) days may result in suspens sit. Items identified as constituting imminent health hazards shall be												

most recent inspection report in a conspicuous manner. You have the right to request a he is 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. er within ten (10) days of the date of this earing reg ding this re ort. T.C.A. secti

Signature of Person in Charge

05/13/2022 Date Signature of Environmental Health Specialist 05/13/2022

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
P192207 (Nev. 0-15)	Please call () 4232098110	to sign-up for a class.	104 625

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Bill's Snowcones Establishment Number # 605250868

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)							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bill's Snowcones

Establishment Number : 605250868

Comments/Other Observations

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

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: Proper handwashing observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food obtained from approved 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: (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: (NA) No raw animal foods served.

17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: (NA) Establishment does not hot hold TCS foods.

20: Proper cold holding temperatures observed.

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

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.

Establishment Information

Establishment Name: Bill's Snowcones

Establishment Number : 605250868

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bill's Snowcones Establishment Number #. 605250868

Sources		
Source Type:	Source:	

Additional Comments