TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Romer A																		
16		744	See.															
Esta	bis	hmen	t Nar	me	Sweet Melissa's						_				O Farmer's Market Food Unit)/		
Add	ness				1966 Northpoint Blvd Su	iite 126				_	Typ	e of E	Establi	shme	O Temporary O Seasonal			
					Hixson		02	<u>۸</u> .	5 F						ut 03:40; PM AM / PM			
City														me ou	at 00.10:111 AM7PM			
		on Da			02/09/2023 Establishment				-			d <u>0</u>			L			
			spec	tion	Routine O Follow-up	O Complaint			O Pro	Nimin	ary		0	Cor	nsultation/Other		F 4	
Risk	Cat	tegor		Fact	O1 X2	O 3	hehs		04	ater		vontre			up Required X Yes O No Numb to the Centers for Disease Control and Pr	r of Seats		4
															control measures to prevent illness or inju			
		(11)	ric de												INTERVENTIONS ach liam as applicable. Deduct points for category or a	(bostessor)	a.	
IN	⊧in c	ompli			OUT=not in compliance NA=not applicable										pection R=repeat (violation of the same code			
		01/7			Compliance Status		COS	R	WT		_				Compliance Status	_	R	WT
\rightarrow	-		NA	NO	Supervision Person in charge present, demonstrates	knowledge, and	-		_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperatu Control For Safety (TCS) Foods			
	×		NA	NO	performs duties Employee Health		0	0	5		00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	<u> </u>	00	5
2	X	0	nue.		Management and food employee aware		0	0		-"					Cooling and Holding, Date Marking, and Tim			_
	×	0			Proper use of restriction and exclusion		0	0	5			OUT		NO	a Public Health Control			
		OUT	NA	NO	Good Hygienic Practi Proper eating, tasting, drinking, or tobac		0		_		N N	0	0		Proper cooling time and temperature Proper hot holding temperatures		8	
5	200	0		0	No discharge from eyes, nose, and mou	đh	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	IN X		NA	NO O	Preventing Contamination Hands clean and properly washed	by Hands	0	0	-		100		0		Proper date marking and disposition	0	-	
_	×	0	0	0	No bare hand contact with ready-to-eat	foods or approved	0	0	5	22	-	0	×		Time as a public health control: procedures and reco	rds O	0	
8	X	0			alternate procedures followed Handwashing sinks properly supplied ar			0	2	23	∭ ≥	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercook	d o	0	
		OUT O	NA	NO	Approved Source Food obtained from approved source		0	0	_	2.3	N N	OUT	-	NO	food Highly Susceptible Populations		<u> </u>	-
10	0	0	0	23	Food received at proper temperature		0	0		24	0	0	20	no	Pasteurized foods used; prohibited foods not offered	0	0	6
11					Food in good condition, safe, and unadu Required records available: shell stock to		0	0	5	24		-	-				<u> </u>	•
	0	0		0	destruction		0	0			IN	OUT		NO	Chemicals			
		001		NO	Protection from Contam Food separated and protected	Instion	0	0	4	25 26	щo	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	8	5
		×		1	Food-contact surfaces: cleaned and san			_	5				NA	NO	Conformance with Approved Procedures			
15	X	ο			Proper disposition of unsafe food, return served	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Practices are preventive	e measures to co	ntro	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foo	ls.		
							600					ici și	3					
-				00	Tenot in compliance Compliance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same code provis Compliance Status		R	WT
2	_	OUT	Dect		Safe Food and Water		~		_		0	UT			Utensils and Equipment		_	
2		0	Wate	er and	d eggs used where required lice from approved source		0	0	2	45	5 0				nfood-contact surfaces cleanable, properly designed and used	0	0	1
3	0	O OUT		ance	btained for specialized processing meth Food Temperature Control		0	0	1	46	5 0	o w	larew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
		2	_	xer co	oling methods used; adequate equipment		0	0	2	47	1	o N	onfoo	d-cor	itact surfaces clean	0	0	1
3			cont								_	UT			Physical Facilities			
3	_				properly cooked for hot holding thawing methods used		00	0	1	42	_				I water available; adequate pressure stalled; proper backflow devices		8	2
3	-	0	Ther		eters provided and accurate		0	0	1	50	_	-			waste water properly disposed	0	0	2
	_	OUT			Food Identification	and a state	-		_	51	_				es: properly constructed, supplied, cleaned	0	0	
3	5	OUT	Food	a buot	erly labeled; original container; required r		0	0	1	52			-		use properly disposed; facilities maintained	0	0	1
3	R	1000	Incer	nte m	Prevention of Food Contamina dents, and animals not present	tion	0	0	2	53	_	-	,		ities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
	-	-						\vdash	_	F	+-	-	oeque	ne ve			<u> </u>	
3	_				ation prevented during food preparation,	storage & display	0	0	1			UT			Administrative Items			
3	-				leanliness ths: properly used and stored		0	0	$\frac{1}{1}$	55					nit posted inspection posted	8	8	0
4	0	0	Was		ruits and vegetables			0				_			Compliance Status			WT
4	_	OUT		se ute	Proper Use of Utensils nsils; properly stored		0	0	1	57		-0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- X7	0	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dri		0	0	1	58	5	To	obacc	o pro	ducts offered for sale		0	0
4					/single-service articles; properly stored, ed properly	used		0		53	,	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
Failu	re to	corri	ect an	y viol	tions of risk factor items within ten (10) days	s may result in suspen	-		_	service		blishn	nent pr	ermit.	Repeated violation of an identical risk factor may result in	revocation	of yo	ur food
servi	ce e	stablir	shmer	nt perr	nit. Items identified as constituting imminent	health hazards shall be	e corre	cted is	mmed	ately o	or ope	ration	s shall	ceas	e. You are required to post the food service establishment lling a written request with the Commissioner within ten (1)	permit in a	consp	vicuous
					44-703, 68-14-706, 68-14-708, 68-14-709, 68-14-							\sim	_		<u> </u>			
,		\mathbf{b}			YVVY	02/0)9/2	023	3		ļ	``.	lg g	Y		02/	09/2	2023
Sint	natu	in of	Dore	ion In	Charge				late	Sin	natu	_	Emvin	onme	antal Heath Specialist			Date

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SCORE

**** 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 ck		nth at the county health department.	RDA 629
1192201 (1441 0-10)	Please call () 4232098110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Sweet Melissa's Establishment Number #: 605250673

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"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)				
Sani bucket Dish machine	Quat Chlorine	300 0					

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Green beans	Hot Holding	145
Marinara	Hot Holding	161
Raw chx	Cold Holding	39
Cut toms	Cold Holding	40
Cheese	Cold Holding	41
Queso	Cold Holding	40
Penne	Cold Holding	41
Pasta	Cooling	68

Observed Violations

Total # 3

Repeated # 0

- 14: Dish machine at 0 ppm. Set up 3 sink to sanitize dishes.
- 31: Cut leafy greens stored above cold line.
- 37: Freezer items stored directly on shelf, not in food container or protected.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605250673

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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

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: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling noodles on ice
- 19: See food temps
- 20: See food temps
- 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: 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: Establishment allows smoking but limits entry to those 21 plus
- 1: 2:

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: Sweet Melissa's

Establishment Number : 605250673

Comments/Other Observations (cont'd)

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

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Establishment Name: Sweet Melissa's Establishment Number #: 605250673

SourcesSource Type:WaterSource:PublicSource Type:FoodSource:Us foodsSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments