

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

10/15/2020 Establishment # 605244964 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 49 Risk Category О3 04 Follow-up Required 级 Yes O No

Time in 10:55 AM AM / PM Time out 11:40; AM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		С
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	盔	Person in charge present, demonstrates knowledge, and performs duties				0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\neg x$	Management and food employee awareness; reporting		0	0			
3	×					0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices	-		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
11	X	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Einstein Bros Bagels

5237 Hixson Pike

Hixson

Compliance Status						COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	2	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	•
	IN							
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathoge ns, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr				
		Compliance Status	COS	R	W	
	OUT	Caro i con amo i i mori			_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		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	Т	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	ŀ	
	OUT	Prevention of Food Contamination				
36	涎	Insects, rodents, and animals not present	0	0	1	
37	338	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		
40	0	Washing fruits and vegetables	0	0		
	OUT	Proper Use of Utensils			Π	
41	0	In-use utensils; properly stored	0	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0	Single-use/single-service articles; properly stored, used	0	0	Г	
		Gloves used properly	0	0	_	

spect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT	
	OUT Utensils and Equipment					
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
47	黨	Nonfood-contact surfaces clean	0	0	1	
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	0	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	0	
56	0	Most recent inspection posted	0	0	٥	
		Compliance Status	YES	NO	WT	
	Non-Smokers Protection Act					
57			- 100	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

er and post the most recent inspection report in a conspicuous manner. You have the right to requit. T.C.A. sections 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. You have the right to request a h ten (10) days of the date of the

10/15/2020

10/15/2020

Signature of Person In Charge

nature of Environmental Health Specialist

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Einstein Bros Bagels
Establishment Number #: [605244964

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\vdash
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Triple sink Sanitizer buckets	QA QA	200 200					

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Walk-in cooler	44						

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Cream cheese	Cold Holding	40			
Sausage	Cold Holding	40			
Chicken	Cold Holding	38			
Sliced tomatoes	Cold Holding	40			
*Turkey-Walk-in cooler	Cold Holding	44			
Eggs	Hot Holding	152			
Eggs	Cooking	185			
Milk	Cold Holding	40			
Creamer	Cold Holding	40			
Ham	Cold Holding	40			
Turkey	Cold Holding	40			

Observed Violations									
Total # 5									
Repeated # ()									
20: Walk-in cooler holding TCS fooda 44°F.									
36: Gap below back door to the outside.									
37: Boxes of food on the floor in the walk in freezer—must elevate 6".									
45: Ice build up in the Walk-in freezer. Gasket to freezer in poor repair. 47: Several food containers and other non food contact surfaces dirty.									
147. Several 1000 containers and other non 1000 contact surfaces dirty.									

[&]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: Einstein Bros Bagels

Establishment Number: 605244964

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: Good hand washing 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: Merchants, WCW, Mayfield
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Einstein Bros Bagels Establishment Number: 605244964	
Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information									
Establishment Name: Eir	SAN DE PARAMETER DE LA CONTRACTOR DE LA								
Establishment Number #:	605244964								
Sources									
Source Type:	Water	Source:	HUD						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								
Critical #20									