## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Estat	Establishment Name			ne	Neighbor of Winedown							Tree		Totobli		O Fermer's Market Food Unit ent O Mobile							
Address				9431 Bradmore Ln., Suite 109								e of t	Establi	shme	O Temporary O Seasonal			/					
					01	L:5	0 F	PM	AJ	4/P	и ти	ne oi	ut 02:20: PM AM / PM										
	Inspection Date 05/21/2021 Establishment # 605244550																						
	pose of Inspection ERoutine O Follow-up O Complaint							_	elimin				Cor	nsultation/Other									
				0011					eow-up					_	earran	aiy						50	
Risk	Cat	-		act	0		od prej	))) paratic	on pract	lices an	O3 d employee	behr	vior	04	et c	omm	only			up Required O Yes 🔣 No Number of S d to the Centers for Disease Control and Preven		50	
				<b>as</b> (	con	tributin	g fact	ors in t				_						_		control measures to prevent illness or injury.			
		(1	rk de	alga	tel	complian	ce statu	= (IN, O												INTERVENTIONS ach Hem as applicable. Deduct points for category or subcate	gory.	1	
IN-	in c	ompii	nce		OL	JT=not in o			=not appli		NO=not observe				)S=co	recte	d on-s	ite duri	ng ins	spection R+repeat (violation of the same code provisi Compliance Status		• 1	WT
	IN	OUT	NA	NO	Γ		comp		e Status ervision			1005	R	wi	h	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature	COS	ĸ	wi
1 1	×	0					-	resent, (	demonstr	rates knov	viedge, and	0	0	5	10	0				Control For Safety (TCS) Foods	~	~	
	IN	OUT	NA	NO	1	rforms du			yee Her							ő	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	ő	5
2 3 5		0							ployee aw nd exclusi	vareness; ion	reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		OUT	NA	NO		oper use			enic Pre			ľ	-	-	18	0	0	0	X	Proper cooling time and temperature	0	0	_
4	<u>s</u>	8							king, or to ose, and r	obacco us	ie.	0	0	5		0	0	8	×	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA							tion by H	ands					õ	ŏ		23	Proper date marking and disposition	ŏ	ŏ	5
_		0		0	_	inds clear				eat foods	or approved	0	0	5	22	0	0	0	鼠	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alt	emate pr	ocedure	es follow	ved			0	0			IN	OUT	NA	NO				_
	IN	OUT	NA	NO				Appro	ved Sou		Jessione			-	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	٥	4
9 2	ŝ	0	0	22					ved source mperature			8	0			IN	OUT		NO				
11 )	×	0			Fo	od in goo	d condi	ition, saf	fe, and un	nadulterati ock tags, p		0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	de	struction						0	0			IN	OUT						
13 2		оит О		NO	-	od separ				taminatio	on	0	0	4	25	0 実		X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14 )	×	0		1						d sanitized eturned for		0	0	5		IN	OUT	NA	1000	Conformance with Approved Procedures			
15 }	2	0				oper disp rved	osioon	or unsar	e 1000, re	Rumea to	od not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Go	od I	Retail P	ractic	es are	preven	tive me	asures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
															L PR		1CE	3					
				0	JT≈n	ot in comp		liance	Status	,	COS=com		R		; inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	001	Past	euríz	ed e	iggs used			nd Water	r		0	0	1			UT	ood ar	ad no	Utensils and Equipment prood-contact surfaces cleanable, properly designed,			
29	-	0	Wate	er an	dice	e from ap	proved	source	cessing m	and has do		0	0	2	4	5 (				and used	0	٥	1
30	_	OUT	varie	ince	000				ure Cont				0	-	4	6 (	0 V	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31			Prop contr		olin	g method	is used;	adequa	ite equipr	ment for to	emperature	0	0	2	4	_	O N UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
32	_				d pro	operly co	oked for	r hot hoi	ding			0	0		4	8 (		lot and	l cold	f water available; adequate pressure	0		2
33	_					wing met is provide						0	0	1	4	_	_			stalled; proper backflow devices		8	2
	_	OUT	TINCI		retter	sprovide			fication			Ľ					-			es: properly constructed, supplied, cleaned		ŏ	1
35		0	Food	i proj	perfy	abeled;	original	l contair	xer; requir	red record	ts available	0	0	1	5	2	<b>o</b>   9	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
	-	OUT							Contam	Ination					5	_	-			lities installed, maintained, and clean	-	0	1
36	•	0	Insec	cts, r	oder	nts, and a	inimals	not pres	lent			0	0	2	5	4 (	0 ^	dequa	de ve	entilation and lighting; designated areas used	0	٥	1
37	'	0	Cont	amir	atio	n prevent	ted duri	ng food	preparatio	on, storag	ge & display	0	0	1		0	UT			Administrative items			
38		-				nliness	/ used a	and store	ed			0	0	1	5	_	_		-	nit posted inspection posted	0	응	0
40	,	0				s and veg	yetables	5					õ		É		- 1.			Compliance Status			WT
41	_	OUT	In-us	e ute	nsi	s; proper			l Utensil	8		0	0	1	5	7	- 0	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	x	01	
42	:	0	Uten	sils,	equi	ipment ar	d liners	s; prope		d, dried, ha	andled	0		1	5	8	T	obacc	o pro	ducts offered for sale roducts are sold. NSPA survey completed	0 0	0	0
43	_					ngie-serv properly	we aroo	res, pro	perly stor	eu, used			0			1	1	10080	uo pr	www.are solu, rear A survey completed	0		
																				Repeated violation of an identical risk factor may result in revoc			
mann	er ar	nd po	st the	most	rece	ent inspect	tion repo	ort in a co	onspicuour	is manner.	You have the rig	the to r	eques							e. You are required to post the food service establishment permit filing a written request with the Commissioner within ten (10) days			
report	. Т.		ectio	ns 68	F		/06, 68-1	4-708, 68	-14-709, 68	3-14-711, 61	8-14-715, 68-14-7					A	2		-	1.1			
~	_	_	• \		•	• ر					05/2	21/2			_	1		M	۲_		)5/2	1/2	2021
Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website. http://tn.gov/health/article/eh-foodservice ****										Date													

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
rivezon (new. o-ro)	Please call (	) 4232098110	to sign-up for a class.	101.025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Neighbor of Winedown Establishment Number #: 605244550

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink			200						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	37

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Dairy	Cold Holding	37				

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Neighbor of Winedown

Establishment Number : 605244550

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 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 from approved 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) 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: (NO) TCS food is not being held hot during inspection.
- 20: See temperatures.
- 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: Advisory located 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: 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: Neighbor of Winedown Establishment Number : 605244550

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Neighbor of Winedown

Establishment Number #: 605244550

Sources				
Source Type:	Food	Source:	US Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments