TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

15/2.23

	調問	RT A	ij.														
Establishment Name									-				Farmer's Market Food Unit Ø Permanent O Mobile				
Address 301 E. Main Street								T y	be of t	Establi	shme	O Temporary O Seasonal					
					03	3:0	5 P	M	A	M/P	и та	me o	ат 03:33: PM АМ / РМ				
Inspe		Data		09/30/2021 Establishment #						-	d 0			· ·			
			ection	Routine O Follow-up	O Complaint			- ' O Pre					0.000	nsuitation/Other			
			000011	縦1 O2	03			04	/00110019	ary				up Required O Yes 👯 No Number of	C	0	
Risk (-ateg			tors are food preparation practices a	nd employee		vior	s mo				rep	ortec	to the Centers for Disease Control and Preve			
			85					_						control measures to prevent illness or injury.			
	(Mark	design											INTERVENTIONS ach liem as applicable. Deduct points for category or subce	tegory.)	
IN=i	n com	plianc	×	OUT=not in compliance NA=not applicable Compliance Status	NO=not observe	d COS			\$=co	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code prov			WT
h		UTN	A NO			005	ĸ	<u>w1</u>	h	IN	оит	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	0.05	ĸ	WI
1 2	8 0	5	_	Person in charge present, demonstrates kno	wledge, and	0	0	5	40			NOA COL		Control For Safety (TCS) Foods Proper cooking time and temperatures			
	N OI	UTN	ANC							00	0	豪	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	ő	00	5
2 2 2 3	_	2		Management and food employee awareness Proper use of restriction and exclusion	s; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control	·		
	-	UTN		,		Ū		-	18	0	0	x	0	Proper cooling time and temperature	0	0	
				Proper eating, tasting, drinking, or tobacco u No discharge from eyes, nose, and mouth	150		0	5		0	0	8	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	
		UTN	A NO		Hands	0				õ	8	X	0	Proper cold holding temperatures Proper date marking and disposition	18	ŏ	5
6 (_			Hands clean and properly washed No bare hand contact with ready-to-eat food	s or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
		2	0	alternate procedures followed		0	0	_		IN	OUT	_	NO	Consumer Advisory			
	N O	J UT N	ANC	Handwashing sinks properly supplied and an Approved Source	coessible		0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
			राज्य	Food obtained from approved source Food received at proper temperature		0	0			IN	OUT		NO	Highly Susceptible Populations			
the second se	k d			Food in good condition, safe, and unadultera		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12 (> 8	8 O	Required records available: shell stock tags, destruction	parasite	0	0			IN	OUT			Chemicals			
13 (A NO	Protection from Contaminat Food separated and protected	ion	0	0	4		0 戻	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
						U U		-	1.0			_					
14 3	K (2	Food-contact surfaces: cleaned and sanitize	d	0	_	5		IN	OUT	NA	NO	Conformance with Approved Procedures		_	
14 3 15 3		_	ז	Food-contact surfaces: cleaned and sanitize Proper disposition of unsafe food, returned f served		0		5 2	27		O	NA S	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan	0	0	5
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H		_	Go	Proper disposition of unsafe food, returned f served	ood not re-	0 ntro	0 0 I the	2 intro	27 duc	O tion	o ofp	× atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.		0	5
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	HLM 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pump House at State of Confusion Establishment Number #: 605255860

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)					
Ecolab high temp			162					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pump House at State of Confusion

Establishment Number : 605255860

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: Bar closed

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Closed

7: Gloves on hand

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

9:

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:

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. 15:

16: (NA) No raw animal foods served.

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

18: (N.Á.) 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:

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: (NÁ) 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: Pump House at State of Confusion Establishment Number : 605255860

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Pump House at State of Confusion Establishment Number #. 605255860

Sources		
Source Type:	Source:	

Additional Comments