## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

633

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SC	SCORE								
ß			<u>e</u>																	<b>^</b>		
Establishment Name				Grand Pacific O Fermer's Market Food Unit																		
Address 6196 Stage Road									Typ	eori	Establi	shme		porary	O Seaso							
City					Bartlett	-	Time iz	03	3:4	5 F	M	41	1/P	м ть	<b>700 A</b>	ut 04:40						
	ection	Dat	te		10/22/2	020 Establishr	nent# 60525252				Emba	-			110 01	<u> </u>						
	ose c				CRoutine .	O Follow-up	O Complaint			-	elimin		-		Cor	nsultation/Othe	N					
Risk	Cate	aon			01	\$22	03			04				Fo	low-	up Required	82	Yes O	No Number of	Seats	25	50
			sk i		ors are food p	reparation prac	lices and employee							repo	rtec	to the Cen	ters fo	r Diseas	e Control and Preve ent illness or injury.		_	
						FOOD	BORNE ILLNESS RI	SK F	ACT	orts	AND	PUI	LIC	HEA	LTH	INTERVEN	TIONS					
IN	in car			algnat		tates (IN, OUT, NA, N siance NA=not appl			ltema							ach item as ap pection			olnts for enterjory or atibas ation of the same code provi		)	
_	_	_	_	_		mpliance Status			R		Ē					Com	plianc	e Status	1		R	WT
-	IN C		NA	NO	Doston in chara	Supervision						IN	ουτ	NA	NO	-		-	of Time/Temperature y (TCS) Foods			
	版 IN C	<u> </u>	NA	110	performs duties		rates knowledge, and	0	0	5	16	0	0	0		Proper cookin Proper reheat	ig time a	nd tempe	ratures	0	0	5
			NA	NO	Management ar	Employee He nd food employee av		0	0		"		0	0	-				Marking, and Time as	1		
		<u> </u>				estriction and exclusion		0	0	5		IN	OUT		NO				th Control			
4	IN C		NA			Good Hygionic Pri asting, drinking, or to		0		_	18 19	<u>0</u> 家	0	8		Proper cooling Proper hot ho				8	0	{
	IN C		NA	-		om eyes, nose, and nting Contaminat		0	0	5	20	00	80	0	24	Proper cold h Proper date m				100	00	5
6	×	0			Hands clean an	d properly washed		0	0	5	22		ō	ō					procedures and records	ō	ō	1
		<u> </u>	٥	0	alternate proces	dures followed	eat foods or approved	0	0	Ť		IN	OUT	NA	NO			sumer A				
	in C	DUT	NA	NO	Handwashing s	inks properly supplie Approved Sou			0	2	23	0	0	麗		Consumer ad food	visory p	rovided fo	r raw and undercooked	0	0	4
	<u>業</u>		0	24		from approved source at proper temperature		8	0			IN	OUT	-	NO				e Populations			
11	×	0	_		Food in good co	ondition, safe, and ur is available: shell st	nadulterated	0	0	5	24	×	0	0		Pasteurized for	oods use		ited foods not offered	0	0	5
		- 1	×	0	destruction	tection from Con		0	0		25	IN	OUT			Food addition		Chemic				
13	0	X	0	NO	Food separated	and protected		_	0	4	25 26	災	0	×			ices pro	perly ident	tified, stored, used		0	5
		0 0	0		Proper dispositi	urfaces: cleaned and ion of unsafe food, re		0	0 0	5	27	ĭ N	OUT	NA	NO	Compliance v			cialized process, and	0	0	5
	~	- 1		_	served								-			HACCP plan				-	-	
				Goo	d Ketali Prac	tices are preven	tive measures to co				L PR		_	_	gens	, chemicali	, and j	INVSICAL	objects into foods.			
				00	Tenot in compliant		COS=com	icted o	n-site	during			1045						of the same code provision)	Loos		14/7
		UT			Sa	mpliance Status le Food and Wate		cos	R	wi		0	UT					ce Statu d Equipm		cos	ĸ	WT
21					d eggs used wh ice from approv				8		45	5 0				nfood-contact and used	surfaces	s cleanabl	le, properly designed,	0	0	1
30	_	OUT	Varia	nce o		cialized processing n		Ő	0	1	46	: 1	18 V					used, test strips	0	0	1	
31	-	0					ment for temperature	0	0	2	47	_	_	lonfoo	d-cor	ntact surfaces				0	0	1
33		-	contr Plant		properly cooked	for hot holding		-	0	1	48		υτ D ⊦	lot and	l cold	Pt water availab		Facilitie uate press		0	0	2
33	,	0	Appr	oved	thawing method	s used		0	0	1	45		ΟP	Numbir	ng ins	stalled; proper	backflow	v devices		Ō	Ō	2
34		NUT	Then	morme	eters provided ar	nd accurate ood identification		0	0	1	50	_	_			waste water p s: properly co			d, cleaned	0	00	
35	; ;	×	Food	l prop	erly labeled; orig	ginal container; requi	red records available	0	0	1	52	1	K G	Sarbag	e/refi	use properly di	isposed;	facilities r	maintained	0	0	1
	c	υт			Preventio	n of Feed Contam	ination		-		53	5	RP	hysica	I faci	iities installed,	maintair	ned, and o	clean	0	0	1
36	:	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	54	1	D ∧	Adequa	de ve	ntilation and lip	ghting; d	esignated	fareas used	0	0	1
37		2	Cont	amina	ation prevented of	during food preparat	on, storage & display	0	0	1		0	υτ			Adı	ninistra	tive iter	m s			
38	_	-			leanliness	ed and stored		0	0	1	55					nit posted inspection pos	ted				00	0
40			Wiping cloths; properly used and stored Washing fruits and vegetables				O 0 1 Compliance Status									WT						
4	_	TUC	n	o udo	Prop nsils; properly st	per Use of Utensi	8			-	57	, I.	-	Someli	1000	No with TN Non-S			tection Act	x		
43		1	Uten	sils, e	quipment and lin	nens; properly stored	f, dried, handled	0	0	1	58	5	1	obacc	o pro	ducts offered f	for sale			DX	0	0
4					a/single-service a ed properly	articles; properly stor	red, used		8		55		lf	tobac	co pr	oducts are sol	d, NSPA	survey o	ompleted	0	0	
																			risk factor may result in revo			
mann	er and	d pos	it the	most	recent inspection	report in a conspicuou	s manner. You have the rig	the to r	eques										d service establishment pern missioner within ten (10) day			
repor		-	$\rightarrow$		14-703, 68-14-706,	66-14-708, 68-14-709, 6	8-14-711, 68-14-715, 68-14-7	-						_								
	9	Ž	3				10/2	22/2	_		2	$\leq$	$\geq$	ļ	- (L	S	_			10/2	2/2	2020
Sign	ature	of	Pers	on In	Charge					Date	_					ental Health S						Date
					,	Additional food	safety information car	i be fo	ound (	on ou	r web	site,	http	c//tn.g	ow/h	ealth/article/	eh-food	Iservice				

	-			
PH-2267 (Rev. 6-15)	Free food safety training cla Please call (	sses are available each mor ) 9012229200	th at the county health department. to sign-up for a class.	RDA 629

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



#### Establishment Information

Establishment Name: Grand Pacific Establishment Number # 605252524

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.	Yes
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
ADC 3 compartment sink	Chlorine Quat. Ammonia								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Small Cooler	40					
Stand up Cooler	40					
Stand up Cooler	30					
Small Cooler Hib	47					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Raw Shrimp	Cold Holding	47				
Fried Chicken	Cooking	274				
Beef	Cold Holding	47				
White Rice	Hot Holding	158				

#### Observed Violations

Total # 12 Repeated # ()

13: Several bins are stored directly on floor. Food must be 6 inches off the floor.

20: Improper cold holding temperature

34: No thermometer in stand up cooler near hand sink

35: Two bins under the prep tablenear hand sink are not labeled.

37: Uncovered clamari in the stand up cooler.

39: Observed wet sponge and cloth towel improperly stored near the hand sink.

42: Using a plate as a scoop in the raw shrimp bin.

42: Utensil improperly stored by the hand soap.

43: Single used cups are being used as scoops. Scoops must have an handle to prevent cross contamination.

46: No test stripes for Quat. Ammonia

52: Dumpster side door was open

53: Excessive water on the floor and the dishwasher was not in use. Areas were the floor needs repairing are throughout the kitchen.

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



# Establishment Information

Establishment Name: Grand Pacific Establishment Number : 605252524

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: In the hibachi area, there was tongs in the hand sink. 9: 10: 11:	
2:	
3:	
4:	
5:	
6:	
7: O da dha b'haab' anna dhana an bana 'n dha baad a'd	
8: In the hibachi area, there was tongs in the hand sink.	
9.	
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11: 12: 14:	
12. 1 <i>A</i> ·	
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19:         21:         22:         23:         24:         25:         26:         27:         57:         57:         53:         64:         55:         58:         1:         22:         33:         44:         55:         56:         57:         57:         58:         51:         52:         53:         54:         55:	
5:	
***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.

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

## Establishment Information

Establishment Name: Grand Pacific

Establishment Number: 605252524

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Grand Pacific Establishment Number #: 605252524

Sources Source Type: Food Source: Sysco Source Type: Food PFG Source: Source Type: Food Source: Eagle Food Service Source Type: Source: Source: Source Type:

#### Additional Comments