TENNESSEE DEPARTMENT OF HEALTH

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AND A COMPANY					FOOD SER	VICE ESTA	BL	ISH	IMI	ENT	r II	ISI	PEC	TIO	ON REPORT	SCO	RE			
Establishment Name					Kabob-ster								Q	C						
		magn	s rear	140	Type of Establishment O Mobile															
Add																				
City						-		_				-			me o	ut 03:20; PIVI AM/PM				
	ectio					023 Establishmen				_	Emba		d L							
Purp	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other				
Risk Category O1 🞉 O3						balla		O 4						up Required 🛛 Yes 🕱 No	Number of S		_			
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IK, OUT, HA, HO) for each aumbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																			
IN	∙in co	mpii	ance			iance NA=not applicat	NO=not observ	ed COS	E)S=cor	recte	d on-s	site duri	ng ins	pection R=repeat (violation of the Compliance Status			R	WT
Т	IN	оит	NA	NO		Supervision		000	~		h	IN	олт	NA	NO	Cooking and Reheating of Time/T		000	~	
1	黨	0	_			e present, demonstrate	s knowledge, and	0	0	5	16	0	0			Control For Safety (TCS) P Proper cooking time and temperatures	oods	_		
			NA	NO	performs duties	Employee Healt				_	17		ŏ			Proper reheating procedures for hot hold	ng	ŏ	8	5
		0				nd food employee awan estriction and exclusion		6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
		-	NA	NO		Good Hygienic Pract		-		-	18	0	0	0	×	Proper cooling time and temperature		0		
	邕					asting, drinking, or toba om eyes, nose, and mo		0	0	5	19 20		0		0	Proper hot holding temperatures Proper cold holding temperatures		0	00	_
	IN	OUT	NA	NO	Preve	nting Contamination						X			0	Proper date marking and disposition		ŏ	ŏ	5
_	皇鼠	0	0	0		d properly washed ontact with ready-to-eat	t foods or approved	0	0 0	5	22	0	0	×		Time as a public health control: procedure	es and records	0	0	
_	n X		-	-	alternate proces Handwashing s	dures followed inks properly supplied a	ind accessible		0	2	23	N N	001	NA X	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked		0	
_	IN 嵐		NA	NO		Approved Source from approved source	•	0	0	_	23	IN	O		NO	food Highly Susceptible Popular	lions	0	9	-
10	0	0	0	2	Food received a	at proper temperature		0	0		24		0	8	110	Pasteurized foods used; prohibited foods		0	0	5
		0 0	22	0		ondition, safe, and unad ts available: shell stock		0	0	5	H	IN	OUT	-	NO	Chemicals	THE OTHER CO.	-	-	•
			NA	-	destruction Pre	tection from Contan	nination	-		_	25	0		20		Food additives: approved and properly us	ied	0	न	
	2				Food separated	and protected urfaces: cleaned and sa	- Nord		0	_	26	窯	0		·	Toxic substances properly identified, stor Conformance with Approved Pr	ed, used	0	0	5
14 15		0 0	-		Proper dispositi	on of unsafe food, retur		0	0	5	27	IN O	OUT	100	NO	Compliance with variance, specialized pr		0	0	5
	In the served of																			
				God	d Retail Prac	tices are preventiv	re measures to co						_		gens	s, chemicals, and physical objects	into foods.			
				-00	T=not in compliant	ce	COS=corre				inspe			3		R-repeat (violation of the sam	e code provision)			
_		OUT		_		mpliance Status le Food and Water		COS	R	WT	F	10	UT		_	Compliance Status Utensils and Equipment		COS	R	WT
2	8	0			ed eggs used wh	ere required		0	0	1	4		er F			nfood-contact surfaces cleanable, propert	y designed,	0	0	1
2	0	Õ				cialized processing meth		8	0	2	4	+	- 1			and used g facilities, installed, maintained, used, tes	t strips	0	0	1
	_	OUT	Prop	er co		Temperature Contro led; adequate equipment				_	4		-			tact surfaces clean	n auga	0	0	1
3		0	contr	lo	-			0	0	2		0	UT			Physical Facilities				
3	_				thawing method			8	0	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices		8	윙	2
3	4	0	<u> </u>		eters provided an	nd accurate		0	0	1	50	0	0 8	Sewage	e and	waste water properly disposed		0	0	2
	_	OUT				od identification	and a second	-			5	_				es: properly constructed, supplied, cleaned			0	1
3		O	Food	i prop		inal container; required		0	0	1	5		-	-		use properly disposed; facilities maintained	3	0	0	1
3	_		Insec	ts n	dents, and anim	n of Food Contamina als not present	tion	0	0	2	5	_	-			lities installed, maintained, and clean intilation and lighting; designated areas us	ed	0	0	1
3	-	-				during food preparation,	storaas 8 diselau	0	0	1	H	+	UT			Administrative Items		-	-	
3					cleanliness	during tood preparation,	storage & display	0	0		5		_	Summer	0.000			0		
3	_	-	-		oths; properly use	ed and stored		ŏ		1	5		Current permit posted Most recent inspection posted			0		0		
40 O Washing fruits and vegetables			0	0		Compliance Status						YES	NO	WT						
OUT Proper Use of Utensils In-use utensils; properly stored			0	0	1	57 Compliance with TN Non-Smoker Protection Act					vet	X	01							
4	2	0	Uten	sils, e	equipment and lin	nens; properly stored, d		0	0	1	5	8		Tobacc	o pro	ducts offered for sale		0	0	0
4					e/single-service a ed properly	articles; properly stored,	used		8		5	9	i	r tobac	co pr	oducts are sold, NSPA survey completed		0	0	
Failu	re to	corre	ct an	y viol	ations of risk facto	r items within ten (10) da	ys may result in susper	usion o	f you	r food	servic	o esta	blish	ment p	ermit.	Repeated violation of an identical risk factor	may result in revoc	tion (of you	r food
servi	ce es	tablis	hmen	t per	nit. Items identified	d as constituting imminen	t health hazards shall b	e corre	cted i	mmed	iately (or ope	eratio	ns shall	ceas	e. You are required to post the food service en ling a written request with the Commissioner	stablishment permit	in a c	onsp	icuous
						68-14-708, 68-14-709, 68-14									/	/				
/	-		-	<u> </u>			101	10/2	~~~						-			~ 14	~	000

	10/18/2023		10/18/2023							
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 ****										
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629							
	Please call () 4232098	110 to sign-up for a class.								

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kabob-ster Establishment Number #: 605309964

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)								
Triple sink	Lactic acid	300									

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	148
Sliced tomatoes	Cold Holding	40
Cut leafy greens	Cold Holding	40
Hummus	Cold Holding	40
Raw chicken	Cold Holding	40

Total #

Repeated # ()

45: Water pooling in bottom of lowboy cooler.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kabob-ster

Establishment Number : 605309964

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: PIC knowledgeable of foodborne illness symptoms.

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: Proper 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 obtained from approved source.

- 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 cooking observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed.
- 19: Proper hot holding temps observed.
- 20: Proper cold holding temps observed.
- 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:

***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: Kabob-ster

Establishment Number: 605309964

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Kabob-ster

Establishment Number # 605309964

Sources									
Source Type:	Food	Source:	US Foods						
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							

Additional Comments