



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name _____ Type of Establishment Permanent Mobile
 Temporary Seasonal
 Address _____
 City _____ Time in _____ : _____ AM / PM Time out _____ : _____ AM / PM
 Inspection Date ____/____/____ Establishment # _____ Embargoed _____
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other _____
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats _____

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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| IN=in compliance | | OUT=not in compliance | | NA=not applicable | | NO=not observed | | COS=corrected on-site during inspection | | | R=repeat (violation of the same code provision) | | | | | | | | | | | | |
|--|-----------------------|-----------------------|-----------------------|-----------------------|--|-----------------|--|---|---|----|---|-----------------------|-----------------------|-----------------------|-----------------------|--|--|--|---|-----------------------|-----------------------|--|---|
| Compliance Status | | | | | | | | COS | R | WT | Compliance Status | | | | | | | | COS | R | WT | | |
| Supervision | | | | | | | | | | | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | |
| 1 | <input type="radio"/> | <input type="radio"/> | | | | | | | | | 16 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Proper cooking time and temperatures | <input type="radio"/> | <input type="radio"/> | | 5 |
| Employee Health | | | | | | | | | | | 17 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Proper reheating procedures for hot holding | <input type="radio"/> | <input type="radio"/> | | |
| 2 | <input type="radio"/> | <input type="radio"/> | | | | | | | | | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | |
| 3 | <input type="radio"/> | <input type="radio"/> | | | | | | | | | 18 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Proper cooling time and temperature | <input type="radio"/> | <input type="radio"/> | | |
| Good Hygienic Practices | | | | | | | | | | | 19 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Proper hot holding temperatures | <input type="radio"/> | <input type="radio"/> | | |
| 4 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | | | | | 20 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Proper cold holding temperatures | <input type="radio"/> | <input type="radio"/> | | |
| 5 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | | | | | 21 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Proper date marking and disposition | <input type="radio"/> | <input type="radio"/> | | |
| Preventing Contamination by Hands | | | | | | | | | | | 22 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Time as a public health control: procedures and records | <input type="radio"/> | <input type="radio"/> | | |
| 6 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | | | | Consumer Advisory | | | | | | | | | | | | |
| 7 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | | | | 23 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Consumer advisory provided for raw and undercooked food | <input type="radio"/> | <input type="radio"/> | | 4 |
| 8 | <input type="radio"/> | <input type="radio"/> | | | | | | | | | Highly Susceptible Populations | | | | | | | | | | | | |
| 9 | <input type="radio"/> | <input type="radio"/> | | | | | | | | | 24 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | | 5 |
| 10 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | | | | Chemicals | | | | | | | | | | | | |
| 11 | <input type="radio"/> | <input type="radio"/> | | | | | | | | | 25 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | | |
| 12 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | | | | 26 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Toxic substances properly identified, stored, used | <input type="radio"/> | <input type="radio"/> | | |
| Protection from Contamination | | | | | | | | | | | Conformance with Approved Procedures | | | | | | | | | | | | |
| 13 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | | | | 27 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | Compliance with variance, specialized process, and HACCP plan | <input type="radio"/> | <input type="radio"/> | | 5 |
| 14 | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | | |
| 15 | <input type="radio"/> | <input type="radio"/> | | | | | | | | | | | | | | | | | | | | | |

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

| OUT=not in compliance | | COS=corrected on-site during inspection | | | R=repeat (violation of the same code provision) | | | | | | | | | | | | | | | | | | |
|---|-----------------------|---|--|--|---|--|--|-----|---|----|-----------------------------------|-----------------------|--|--|--|--|--|--|---|-----------------------|-----------------------|--|---|
| Compliance Status | | | | | | | | COS | R | WT | Compliance Status | | | | | | | | COS | R | WT | | |
| Safe Food and Water | | | | | | | | | | | Utensils and Equipment | | | | | | | | | | | | |
| 28 | <input type="radio"/> | | | | | | | | | | 45 | <input type="radio"/> | | | | | | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | <input type="radio"/> | <input type="radio"/> | | 1 |
| 29 | <input type="radio"/> | | | | | | | | | | 46 | <input type="radio"/> | | | | | | | Warewashing facilities, installed, maintained, used, test strips | <input type="radio"/> | <input type="radio"/> | | 1 |
| 30 | <input type="radio"/> | | | | | | | | | | 47 | <input type="radio"/> | | | | | | | Nonfood-contact surfaces clean | <input type="radio"/> | <input type="radio"/> | | 1 |
| Food Temperature Control | | | | | | | | | | | Physical Facilities | | | | | | | | | | | | |
| 31 | <input type="radio"/> | | | | | | | | | | 48 | <input type="radio"/> | | | | | | | Hot and cold water available; adequate pressure | <input type="radio"/> | <input type="radio"/> | | 2 |
| 32 | <input type="radio"/> | | | | | | | | | | 49 | <input type="radio"/> | | | | | | | Plumbing installed; proper backflow devices | <input type="radio"/> | <input type="radio"/> | | 2 |
| 33 | <input type="radio"/> | | | | | | | | | | 50 | <input type="radio"/> | | | | | | | Sewage and waste water properly disposed | <input type="radio"/> | <input type="radio"/> | | 2 |
| 34 | <input type="radio"/> | | | | | | | | | | 51 | <input type="radio"/> | | | | | | | Toilet facilities: properly constructed, supplied, cleaned | <input type="radio"/> | <input type="radio"/> | | 1 |
| Food Identification | | | | | | | | | | | 52 | <input type="radio"/> | | | | | | | Garbage/refuse properly disposed; facilities maintained | <input type="radio"/> | <input type="radio"/> | | 1 |
| 35 | <input type="radio"/> | | | | | | | | | | 53 | <input type="radio"/> | | | | | | | Physical facilities installed, maintained, and clean | <input type="radio"/> | <input type="radio"/> | | 1 |
| Prevention of Food Contamination | | | | | | | | | | | 54 | <input type="radio"/> | | | | | | | Adequate ventilation and lighting; designated areas used | <input type="radio"/> | <input type="radio"/> | | 1 |
| 36 | <input type="radio"/> | | | | | | | | | | Administrative Items | | | | | | | | | | | | |
| 37 | <input type="radio"/> | | | | | | | | | | 55 | <input type="radio"/> | | | | | | | Current permit posted | <input type="radio"/> | <input type="radio"/> | | 0 |
| 38 | <input type="radio"/> | | | | | | | | | | 56 | <input type="radio"/> | | | | | | | Most recent inspection posted | <input type="radio"/> | <input type="radio"/> | | 0 |
| 39 | <input type="radio"/> | | | | | | | | | | Compliance Status | | | | | | | | YES | NO | WT | | |
| 40 | <input type="radio"/> | | | | | | | | | | Non-Smokers Protection Act | | | | | | | | | | | | |
| 41 | <input type="radio"/> | | | | | | | | | | 57 | <input type="radio"/> | | | | | | | Compliance with TN Non-Smoker Protection Act | <input type="radio"/> | <input type="radio"/> | | |
| 42 | <input type="radio"/> | | | | | | | | | | 58 | <input type="radio"/> | | | | | | | Tobacco products offered for sale | <input type="radio"/> | <input type="radio"/> | | 0 |
| 43 | <input type="radio"/> | | | | | | | | | | 59 | <input type="radio"/> | | | | | | | If tobacco products are sold, NSPA survey completed | <input type="radio"/> | <input type="radio"/> | | |
| 44 | <input type="radio"/> | | | | | | | | | | | | | | | | | | | | | | |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. 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, 4-5-320.

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> ****