



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name _____ Type of Establishment Permanent Mobile
 Address _____ Temporary Seasonal
 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

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as 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		
IN	OUT	NA	NO												IN	OUT	NA	NO													
Supervision															Cooking and Reheating of Time/Temperature Control Foods (TCS) for Safety																
1	<input type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties								<input type="radio"/>	<input type="radio"/>	5	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															Holding of TCS Foods, Marking TCS Foods, and time as a Public Health Control																
2	<input type="radio"/>	<input type="radio"/>			Management awareness; policy present; reporting								<input type="radio"/>	<input type="radio"/>	5	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"/>	
3	<input type="radio"/>	<input type="radio"/>			Proper use of restriction & exclusion								<input type="radio"/>	<input type="radio"/>		Good Hygienic Practices															
4	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use								<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature								<input type="radio"/>	<input type="radio"/>	
5	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth								<input type="radio"/>	<input type="radio"/>		19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures								<input type="radio"/>	<input type="radio"/>	
Preventing Contamination by Hands															Consumer Advisory																
6	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed								<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures								<input type="radio"/>	<input type="radio"/>	5
7	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed								<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"/>	
8	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Handwashing sinks properly supplied and accessible								<input type="radio"/>	<input type="radio"/>	2	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"/>	
Approved Source															Highly Susceptible Populations																
9	<input type="radio"/>	<input type="radio"/>			Food obtained from approved source								<input type="radio"/>	<input type="radio"/>		23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked foods								<input type="radio"/>	<input type="radio"/>	4
10	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Food received at proper temperature								<input type="radio"/>	<input type="radio"/>	5	IN OUT NA NO															
11	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Food in good condition, safe, and unadulterated								<input type="radio"/>	<input type="radio"/>		24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pasteurized foods used; prohibited foods not offered								<input type="radio"/>	<input type="radio"/>	5
12	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Required records available, shell stock tags, parasite destruction								<input type="radio"/>	<input type="radio"/>		Chemicals															
Protection from Contamination															Conformance with Approved Procedures																
13	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Food separated and protected								<input type="radio"/>	<input type="radio"/>	4	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food additives: approved and properly used								<input type="radio"/>	<input type="radio"/>	5
14	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Food-contact surfaces: cleaned & sanitized								<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used								<input type="radio"/>	<input type="radio"/>	
15	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper disposition of contaminated food; returned food or unused food no re-served								<input type="radio"/>	<input type="radio"/>	2	IN OUT NA NO															
															Compliance with variance, specialized process and HACCP plan												<input type="radio"/>	<input type="radio"/>	5		

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		
OUT												OUT																			
Safe Food and Water															Utensils, Equipment																
28	<input type="radio"/>				Pasteurized eggs used where required								<input type="radio"/>	<input type="radio"/>	1	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"/>				Water and ice from approved source								<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>				Warewashing facilities: installed, maintained, used; test strips								<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>				Variance obtained for specialized processing methods								<input type="radio"/>	<input type="radio"/>	1	Food Temperature Control															
Food Temperature Control															Physical Facilities																
31	<input type="radio"/>				Proper cooling methods used; adequate equipment for temperature control								<input type="radio"/>	<input type="radio"/>	2	47	<input type="radio"/>				Food-contact & nonfood-contact surfaces clean								<input type="radio"/>	<input type="radio"/>	1
32	<input type="radio"/>				Plant food properly cooked for hot holding								<input type="radio"/>	<input type="radio"/>	1	Physical Facilities															
33	<input type="radio"/>				Approved thawing methods used								<input type="radio"/>	<input type="radio"/>	1	48	<input type="radio"/>				Hot and cold water available; adequate pressure								<input type="radio"/>	<input type="radio"/>	2
34	<input type="radio"/>				Thermometers provided and accurate								<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>				Plumbing installed; proper backflow devices								<input type="radio"/>	<input type="radio"/>	2
Food Identification															Physical Facilities																
35	<input type="radio"/>				Food properly labeled; original container; required records available								<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>				Sewage and waste water properly disposed								<input type="radio"/>	<input type="radio"/>	2
Prevention of Food Contamination															Administrative Items																
36	<input type="radio"/>				Insects, rodents, and animals not present								<input type="radio"/>	<input type="radio"/>	2	51	<input type="radio"/>				Toilet facilities: properly constructed, supplied, cleaned								<input type="radio"/>	<input type="radio"/>	1
37	<input type="radio"/>				Contamination prevented during food preparation, storage & display								<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>				Garbage/refuse properly disposed; facilities maintained								<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>				Personal cleanliness								<input type="radio"/>	<input type="radio"/>	1	53	<input type="radio"/>				Physical facilities installed, maintained, and clean								<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>				Wiping cloths: properly used and stored								<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>				Adequate ventilation and lighting; designated areas used								<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>				Washing fruits and vegetables								<input type="radio"/>	<input type="radio"/>	1	Administrative Items															
Proper use of Utensils															Compliance Status												YES	NO	WT		
41	<input type="radio"/>				In-use utensils: properly stored								<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act															
42	<input type="radio"/>				Utensils, equipment and linens: properly stored, dried, handled								<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>				Compliance with TN Non Smoker Protection Act								<input type="radio"/>	<input type="radio"/>	
43	<input type="radio"/>				Single-use/single-service articles: properly stored, used								<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>				Tobacco products offered for sale								<input type="radio"/>	<input type="radio"/>	0
44	<input type="radio"/>				Gloves used properly								<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>				If tobacco products are sold, NSPA survey completed								<input type="radio"/>	<input type="radio"/>	0

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://health.tn.gov/eh/food_service.htm ****