



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

Followup
SCORE
ADJUSTED

ESTABLISHMENT <i>Crockett's Breakfast Camp</i>	FIELD NO. <i>302</i>	CO. NO. <i>78</i>	DATE <i>9/19/14</i>	SCORE <i>98</i> / 100	
LOCATION <i>Parkway</i>	STAFF ID <i>534</i>	EST. NO. <i>78124</i>			
CITY, STATE, ZIP <i>Gatlinburg, TN</i>	TYPE <input checked="" type="checkbox"/> Permanent <input type="checkbox"/> Mobile <input checked="" type="checkbox"/> Temporary <input type="checkbox"/> Seasonal	PURPOSE <input type="checkbox"/> 1. Complete <input type="checkbox"/> 4. Consultation <input checked="" type="checkbox"/> 2. Follow-up <input type="checkbox"/> 5. Investigation <input type="checkbox"/> 3. Complaint <input type="checkbox"/> 6. Other			
PERMITTEE <i>Ogle Brothers, LLC</i>	FOLLOW-UP REQUIRED <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	NO. SEATS <i>220</i>	INSP LENGTH (Hrs/Min) <i>10min</i>	EMBARGOED <i>0</i>	

FOOD

* 1. Source, sound condition, no spoilage	5
2. Original container, properly labeled	1

FOOD PROTECTION

* 3. Potentially hazardous food meets temperature requirements during storage, preparation, display, service, transportation	5
* 4. Facilities to maintain product temperature	4
5. Thermometers provided and conspicuous	1
6. Potentially hazardous food properly thawed	2
* 7. Unwrapped and potentially hazardous food not re-served	4
8. Food protection during storage, preparation, display, service, transportation	2
9. Handling of food (ice) minimized	2
10. In use food (ice) dispensing utensils properly stored	1

PERSONNEL

* 11. Personnel with infections restricted	5
* 12. Hands washed and clean, good hygienic practices	5
13. Clean clothes, hair restraints	1

FOOD EQUIPMENT AND UTENSILS

<i>14.</i> Food (ice) contact surfaces designed, constructed, maintained, installed, located	<i>2</i>
15. Non-food contact surfaces designed, constructed, maintained, installed, located	1
16. Dishwashing facilities designed, constructed, maintained, installed, located, operated	2
17. Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve)	1
18. Pre-flushed, scraped, soaked	1
19. Wash, rinse water clean, proper temperature	2
* 20. Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized	4
21. Wiping cloths clean, use restricted	1
22. Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23. Non-food contact surfaces of equipment and utensils clean	1
24. Storage, handling of clean equipment, utensils	1
25. Single-service articles, storage, dispensing	1
26. No re-use of single service articles	2

WATER

*27. Water source, safe, hot and cold under pressure	5
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SEWAGE

* 28. Sewage and waste water disposal	4
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PLUMBING

29. Installed, maintained	1
* 30. Cross-connection, back siphonage, backflow	5

TOILET AND HANDWASHING FACILITIES

*31. Number, convenient, accessible, designed, installed	4
32. Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles	2

GARBAGE AND REFUSE DISPOSAL

33. Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean	2
34. Outside storage area enclosures properly constructed, clean, controlled incineration	1

*35. Presence of insects, rodents — outer openings protected, no birds, turtles, other animals	4
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36. Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods	1
37. Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods	1

LIGHTING

38. Lighting provided as required, fixtures shielded	1
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VENTILATION

39. Rooms and equipment — vented as required	1
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40. Rooms clean, lockers provided, facilities clean, located	1
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*41. Toxic items properly stored, labeled, used	5
42. Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly stored. Authorized personnel	1
43. Complete separation from living and sleeping quarters, laundry	1
44. Clean, soiled linen properly stored	1

**45. Current Permit Posted	0
**46. Most current inspection report posted	0

Failure to correct any violations of critical items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of identical critical item category 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 frame and 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 68-14-305, 68-14-307, 68-14-308, 68-14-317, 68-14-318, and 4-5-320.

Signature of Person in Charge *[Signature]*
Date of Signature *9/19/14*

By *[Signature]* Environmentalist
Time in/out *10:30-11:40* a.m. p.m.

* = Identifies critical items

** = Identifies misdemeanor violations

Dist. List
1st — Local File 2nd — Date Entry
3rd — Operator, Manager