

## NOTICE TO CORRECT VIOLATIONS

ESTABLISHMENT NAME	THREE RIVERS MARKET
OWNER	THREE RIVERS MARKET INC
LICENSE #	NFRY-A9H6YR
ADDRESS	1100 N Central St Knoxville TN 37917
FOOD SAFETY INSPECTOR:	Catherine N. Warner
DATE	05/17/2024

On the date of this notice, the Tennessee Department of Agriculture conducted an inspection of your food establishment. In addition to violations noted on the attached inspection report, the following violations were cited:

Violation	Regulation	Dates of Occurrence	Observations
Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.	0080-04-09-.03(2)(b)5	2024-05-17	Several commercial prepared packaged foods, bags of rice were observed to have chew marks from rodents. This observation was made along the retail display aisles.

<p>Food contact cleaning frequency; 4 hours at ambient temperature</p>	<p>0080-04-09-.04(6)(b)1</p>	<p>2024-05-17</p>	<p>Vegetable chopper was observed to have excessive amount of dried food on the blades. The can opener blade attached to the food preparation table in the food service area was observed to have excessive amount of dried foods on the blade.</p>
<p>Cooling must occur within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F or less.</p>	<p>0080-04-09-.03(5)(a)4(i)</p>	<p>2024-05-17</p>	<p>Three metal pans of rice which had a preparation date of 15 May 2024 was observed to have internal temperature of 45-50 degrees. These pans of rice were observed in the food service walk in cold holding unit.</p>

<p>Cold holding at 41F or less for Time/temperature control for safety foods</p>	<p>0080-04-09-.03(5)(a)6(i)(II)</p>	<p>2024-05-17</p>	<p>Leafy spinach was observed to have internal temperature of 53 degrees F and shredded cheese was observed to have internal temperature of 52 degrees F. These two plastic containers of foods were observed to be stored on food preparation table in the food service area.</p>
<p>Date Marking; 6 days beyond the day of creation; exceptions are commercially made deli salads, hard cheeses, semi-soft cheeses, cultured dairy products, preserved fish, dry fermented sausages, or salt-cured products.</p>	<p>0080-04-09-.03(5)(a)7</p>	<p>2024-05-17</p>	<p>Tofu in front makeshift unit was observed to have a date mark of (OUT) on the top of the container. Tofu did not have a preparation/open date or a discard/expiration date.</p>
<p>Date Marking; Discard food after 7 days at 41F</p>	<p>0080-04-09-.03(5)(a)8</p>	<p>2024-05-17</p>	<p>Veg Pups (vegan pepperoni) was observed to have preparation/open date of 20 April 2024.</p>

<p>Equipment for cooling, heating, cold holding, and hot holding food shall be sufficient in number and capacity to provide safe food temperatures.</p>	<p>0080-04-09-.04(3)(a)1</p>	<p>2024-05-17</p>	<p>Pasta in cooling was observed to be in metal pans and tripled stacked in the walk in cold holding at the food service area.</p>
<p>Thawing shall be performed in a refrigerator (under 41F) or submerged in cold running water.</p>	<p>0080-04-09-.03(5)(a)3</p>	<p>2024-05-17</p>	<p>Frozen foods (samosa) were observed to be on a speed rack in the food service preparation area, being stored at ambient temperature. Employee indicated these frozen foods were being thawed prior to cooking. Several bags of sauces were observed to be stored in preparation sink in standing water. These foods were not being thawed in accordance with approved thawing methods.</p>

<p>Controlling Pests including evidence of pests and eliminating their presence.</p>	<p>0080-04-09-.06(5)(k)</p>	<p>2024-05-17</p>	<p>Excessive amount of rodent droppings were observed under the retail display racks, under the retail cold holding units, and under the rack in the back storage area. A rodent nest was observed in the upper corner of the store. Rodent dropping were observed on top of the cold holding unit in the retail area and rodent dropping were observed on the wooden rafters.</p>
<p>Dead or trapped birds, insects, rodents, and other pests removed</p>	<p>0080-04-09-.06(5)(l)</p>	<p>2024-05-17</p>	<p>In the back storage area near the meat department preparation room, a black sticky trap was observed to have 7 dead mice, 6 dead mice were observed along retail display aisle, and 1 dead rodent was observed on a sticky trap at the front plant area.</p>

<p>Food shall be stored in a clean location, not exposed to contamination, at least 6 inches above the floor. Food shall not be stored in prohibited areas such as: locker/changing room, toilet room, garbage room, mechanical room, or under sources of contamination.</p>	<p>0080-04-09-.03(3)(e)</p>	<p>2024-05-17</p>	<p>Several boxes of raw turkey's were observed to be stored directly on the floor in the outside walk-in freezer unit.</p>
<p>Food contact equipment surfaces shall be safe, durable, corrosion-resistant, nonabsorbent, smooth, and easily cleanable</p>	<p>0080-04-09-.04(1)(a)</p>	<p>2024-05-17</p>	<p>Several green cutting boards in the produce department were observed to be heavy scored.</p>
<p>Physical facilities shall be cleaned as often as necessary</p>	<p>0080-04-09-.06(5)(b)</p>	<p>2024-05-17</p>	<p>The floors had excessive amount of dust and dried food residues in the back storage area and in the produce cold holding unit.</p>

Ventilation/hood system/filtration installed not to cause contamination	0080-04-09-.06(2)(b)2	2024-05-17	The vent hood in the food service preparation area was observed to have excessive amount of dust.
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Pursuant to Tenn. Code Ann. § 53-8-215, all priority item violations noted above must be corrected within 10 days of this notice. Additionally, you required to notify the Department within 15 days of this notice that the priority item violations have been corrected. All other violation items must be corrected in accordance with inspector comments and no later than the next routine inspection.

In the space provided, detail your specific actions to correct the violations noted above, and mail this document to the Department within 15 days.

I, the undersigned, certify that all violations will be corrected by the next routine inspection of my food establishment and that the violations noted above have already been corrected as follows:

BUSINESS OWNER/ PERSON IN CHARGE	
SIGNATURE	
DATE	

**REPEAT VIOLATIONS OF ANY ITEM AND/OR FAILURE TO COMPLY WITH ANY SPECIFIED TIME LIMITS FOR CORRECTION MAY RESULT IN CIVIL PENALTIES AND/OR CESSATION OF OPERATION.**

For any questions, please contact the Tennessee Department of Agriculture at (615) 837-5193. Please mail response to Tennessee Department of Agriculture P.O. Box 40627, Nashville, TN 37204 or e-mail to [violation.food@tn.gov](mailto:violation.food@tn.gov).