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

SCORE

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Establi	shmer	nt Na		Rutland Elen	n Cafeteria					Tur		Toto b lie	-	Farmer's Market Food Unit     S Permanent O Mobile	10			
Addres	5			1995 S Rutla	nd Rd.				_	Typ	e of t	Istabli	shme	O Temporary O Seasonal	▏┹┷╺╲		L	/
City				Mt Juliet	Time	in 10	):4	2 A	M	A	/ PI	4 Tin	ne ou	и 11:14:АМ АМ/РМ				
Inspect	ion D	ate		01/30/202	3 Establishment # 6051349													
Purpos				Routine	O Follow-up O Complain			- O Pre		-	-		Cor	nsuitation/Other				_
Risk C				01	102 O3			04		,				up Required O Yes K No	Number of S	Seats	200	)
					aration practices and employe							repo	rtec	to the Centers for Disease Con	trol and Preven	tion	_	
			as c	ontributing facto	FOODBORNE ILLNESS F						-	_		control measures to prevent illr	ness or injury.			
	(11	ark de	esignat		(IR, OUT, HA, HO) for each numbered It	m. For		mark	d 00	π, •••	rtk GC	3 or R	for e	ach item as applicable. Deduct points for				
IN≕in	compi	lance			e NA=not applicable NO=not obser liance Status		R		S=con	recteo	t on-si	ite durir	ng ins	Pection R=repeat (violation of t Compliance Status		on) COS	R	WT
IN	ουτ	NA	NO		Supervision					IN	ουτ	NA	NO	Cooking and Roheating of Time Control For Safety (TCS)				
1 頴				performs duties	esent, demonstrates knowledge, and	0	0	5						Proper cooking time and temperatures		0	0	5
2 X			NO		Employee Health od employee awareness; reporting	0		_	17					Proper reheating procedures for hot ho Cooling and Holding, Date Marking		0	0	-
3 📡	0			Proper use of restric		0	0	5				NA	NO	a Public Health Cont				
IN 4 溢		NA	NO O		g. drinking, or tobacco use	0	0			0 家	0			Proper cooling time and temperature Proper hot holding temperatures		0	0	
5 凝	0	NA	O NO		yes, nose, and mouth g Contamination by Hands	0		-	20 21	10	00	0		Proper cold holding temperatures Proper date marking and disposition		8	00	5
6 🚊	0		0	Hands clean and pro			0	5	22		0	0		Time as a public health control: proced	lures and records	0	ō	
7 版			0	alternate procedures	followed	0	0		Ħ	IN	OUT	NA	NO	Consumer Advisor			_	
	OUT	NA	NO		properly supplied and accessible Approved Source		0	<u> </u>	23	0	0	黛	_	Consumer advisory provided for raw ar food		0	0	4
	0	0	120	Food obtained from Food received at pro		0	0		24	IN O	001	NA	NO	Highly Susceptible Popul		0	0	5
11 🚊 12 O	_	×	0		on, safe, and unadulterated ailable: shell stock tags, parasite	0	0	5	24	_	OUT		10	Pasteurized foods used; prohibited food	ds not offered	-	9	-
			NO	destruction Protect	ion from Contamination	-	0	_	25			25	NO	Food additives: approved and properly	used	0	न	_
13 💢 14 📡				Food separated and	protected es: cleaned and sanitized	8	8			×	0	NA	10	Toxic substances properly identified, st Conformance with Approved	tored, used	0	0	5
15 浜		۲		Proper disposition of	f unsafe food, returned food not re-	6		_		-				Compliance with variance, specialized				5
<u> </u>	-			served				2	27	0	•••				process, and	0	•••	
						_			27					HACCP plan		0	~	-
			Goo		s are preventive measures to o	ontro	l the	intre	duc	tion	of p	atho				0	<b>♥</b>	
				d Retail Practice	C05=co	contro GOC	I the DD R	intro arAll during	duc PR	tion ACT	of p	atho		HACCP plan , chemicals, and physical objec R-repeat (violation of the sa	ta into fooda.			
		1		d Retail Practice T=not in compliance Compl	-	contro GOC	l the DD R	intro arAll during	duc PR	tion AGT ction	of p	atho		HACCP plan	ta into fooda.	cos		
28	0	Past	ou	d Retail Practice T-not in compliance Compl Safe Fe ed eggs used where r	COS=co iance Status bod and Water equired	contro rected o COS	the n-site R	arAl during WT	duc PR	tion ction	ofp ICE≷ UT	athog	gens ad no	R-repeat (violation of the sa Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, prop	ts into foods.			
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 60		
(Nev. 0-15)	Please call (	) 6154445325	to sign-up for a class.	nor a

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: Rutland Elem Cafeteria Establishment Number #: 605134928

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Bucket Hobart	QA Heat	200	166				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Delfield ric #1	36
Delfield ric #2	35
Wic	37
Wif	8

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Chicken patty	Cooking	176				
Potato puffs	Hot Holding	156				
Broccoli	Hot Holding	142				
Turkey	Cold Holding	41				
Milk	Cold Holding	41				

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Rutland Elem Cafeteria

Establishment Number : 605134928

#### Comments/Other Observations

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

2: (IN): An employee health policy is available.

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: Employees are washing hnads when changing gloves

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: See source info

- 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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

# Establishment Information

Establishment Name: Rutland Elem Cafeteria Establishment Number : 605134928

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Rutland Elem Cafeteria Establishment Number #: 605134928

SourcesSource Type:FoodSource:IWC, PuritySource Type:WaterSource:CitySource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

#### Additional Comments