TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name			t Nar		Parkland Snack bar #1 APPA Murfreesboro Poad													
Address					4994 Murfreesboro Road O Temporary O Seasonal													
City					Lebanon	Time in	12	2:5	0 F	M	AJ	4 / PI	и Tir	ne oi	и 01:10: РМ АМ/РМ			
,		on Da	de		06/04/2021 Establishment							d 0						
			spect		Routine O Follow-up	O Complaint			- O Pri			-		Cor	nsultation/Other			
		egon			嵐1 0 2	03			04				Fo	low-	up Required O Yes 🕱 No Number	f Seats	0	
			isk F												to the Centers for Disease Control and Prev control measures to prevent illness or injury	Intion	_	
													_		INTERVENTIONS			
IN	uin c	(Ch ompli		algnat	ed compliance status (IK, OUT, KA, KO) for OUT=not in compliance NA=not applicable			tema			_				ach item as applicable. Deduct points for category or sub- pection R=repeat (violation of the same code pro)	
	_	_	_	_	Compliance Status	- NO-INCODENT	cos	R		Ĩ		u un no	ne our	-y	Compliance Status		R	WT
	-	-	NA	NO	Supervision Person in charge present, demonstrates	Impuladas and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	邕	0	NA	10	performs duties Employee Health	÷ ·	0	0	5		00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	<u> </u>	8	5
	X	0	nea	no	Management and food employee awarer			0	5	۳		олт		NO	Cooling and Holding, Date Marking, and Time a	_		
3	8	0	NA	100	Proper use of restriction and exclusion		0	0	Ľ	1.	0				a Public Health Centrol Proper cooling time and temperature			
4	0	0	NA	X	Good Hyglenic Practic Proper eating, tasting, drinking, or tobac	co use	0		5	19	0	0			Proper hot holding temperatures	0	0	
5	O IN		NA		No discharge from eyes, nose, and mou Preventing Contamination		0	0	Ť		10			X	Proper cold holding temperatures Proper date marking and disposition	8	8	5
-	0	0			Hands clean and properly washed No bare hand contact with ready-to-eat f	oods or anorroyed	0		5	22		0	×	0	Time as a public health control: procedures and records	0	0	
7	0	0	0	X	alternate procedures followed Handwashing sinks properly supplied an		0	0	-			_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	-		
	IN		NA	NO	Approved Source	d accessible		_	_	23	0	0	篇		food	0	0	4
	高の		0	2	Food obtained from approved source Food received at proper temperature		00	8			IN	OUT	NA	-	Highly Susceptible Populations			
	×			-	Food in good condition, safe, and unadu Required records available: shell stock to		0	0	5	24		0	-		Pasteurized foods used; prohibited foods not offered	0	0	•
	O	0 OUT	XX NA	0	destruction Protection from Contami		0	0	_	25	IN O	OUT		NO	Chemicals Food additives: approved and properly used	-	ाठा	
13	×	0	0	110	Food separated and protected			0			×	0			Toxic substances properly identified, stored, used	ŏ	ŏ	5
14 15	_	0 0	0		Food-contact surfaces: cleaned and san Proper disposition of unsafe food, return	and Revender and and	0	0	5	27	-	001	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
	~	•			served		•	•	-		-	Ľ	\sim		HACCP plan	1.	-	
				Goo	d Retail Practices are preventive							-		gens	, chemicals, and physical objects into foods.			
				00	F=not in compliance	COS=corre	COO cted o						3		R-repeat (violation of the same code provision)		
	_	OUT		_	Compliance Status Safe Food and Water		COS	R	WT		10	UT	_	_	Compliance Status Utensils and Equipment	COS	R	WT
2					d eggs used where required ice from approved source		0	8	1	4		0 F			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	0	0			btained for specialized processing metho	ods	ŏ	ŏ	1	4		-			g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Prop	er coo	Food Temperature Control bing methods used; adequate equipment	for temperature	-			4	_	_			ntact surfaces clean	0	0	1
3		0	contr		execute evaluation has believe		0	0	2		_	UT			Physical Facilities			
3	2				properly cooked for hot holding thawing methods used		0	0	1	41	_	-			i water available; adequate pressure italied; proper backflow devices	8	8	2
3	4	0 OUT	Then	mome	eters provided and accurate Food identification		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
3	5		Food	l prop	erly labeled; original container; required r	ecords available	0	0	1	5	_	_			use properly disposed; facilities maintained	1 ŏ	ŏ	1
		OUT			Prevention of Feed Contaminat	lon				53	5 0	0 P	hysica	l faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	sts, ro	dents, and animals not present		0	0	2	54	•	0 A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	tion prevented during food preparation, s	torage & display	0	0	1		0	UT			Administrative items			
3	-				leanliness ths; properly used and stored		0	0	1	50	_			-	nit posted inspection posted	0	0	0
_	0	0	Wasl	- X	ruits and vegetables		ŏ	ŏ		Ĕ	<u> </u>	<u> </u>	1096.10	Cent	Compliance Status			WT
4	1	0UT O		e uter	Proper Use of Utensils nsils; properly stored		0	0	1	57		-0	omplia	ince	Nen-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
4	2	0	Uten	sils, e	quipment and linens; properly stored, dri /single-service articles; properly stored, u		0	0		58 58	5	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	0	000	0
	4				ed properly			ŏ	1					pri			<u> </u>	
															Repeated violation of an identical risk factor may result in re e. You are required to post the food service establishment pe			
man	ner a	nd po	st the	most		nner. You have the rig	ht to n	ques							Bing a written request with the Commissioner within ten (10) d			
7	2	_1	,	e ^	pQ/r	06/0					T			2) an	06/0	10/2	2021
Signature of Person			D.C.	$\overline{\mathcal{N}}$	Sison	00/0	, -, L		Date	Sic	natu		$-\alpha$		ental Health Specialist	55/0	,-τ/ Z	Date

Signature of				00
Classification of	- F - D			100
Somature	2 1 1 1 1	s on in	L DIAL	1911

	00/0 1/2022	
7-1	Date	Signature of Environmental Health Specialist
****	Additional food safety information can be found on our	website, http://tn.gow/health/article/eh-foodservice ****

Date

SCORE

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629			
PTN-2207 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	104 025	A 025
					e

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Parkland Snack bar #1 Establishment Number #: 605259562

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
Age-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke 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)						
Three comp sink	Quat								

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Pepperoni	Cold Holding	38				
	_					



Establishment Information

Establishment Name: Parkland Snack bar #1

Establishment Number : 605259562

Comments/Other Observations

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

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.

7: (NO) No food workers present during the inspection.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See sources

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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.

20: See sources

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 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:	Parkland Snack bar #1					
Establishment Number	605259562					

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Parkland Snack bar #1

Establishment Number # 605259562

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments