

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 09:55 AM AM / PM Time out 10:35: AM AM / PM

09/20/2022 Establishment # 605065220 Embargoed 0 Inspection Date

W A Wright Elementary Cafeteria

12635 Lebanon Rd.

Mt. Juliet

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 50 Risk Category О3 Follow-up Required O Yes 疑 No

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö)S=:	corr	ecte	d o
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					Т	IN	0
1	×	0			rson in charge present, demonstrates knowledge, and fforms duties		0	5	-	16	0	-
	IN	OUT	NA	NO	Employee Health					17	Ô	7
2	700	0			Management and food employee awareness; reporting	0	0		ı	_		Г
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	0
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	18	0	7
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	X	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	l B	20	24	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				[7	21	X	Г
6	100	0		0	Hands clean and properly washed	0	0		ΙŒ	22	0	Γ,
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ	-	IN	0
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙŒ	23	0	-
		OUT	NA	NO	Approved Source		_		l Ľ	~	_	L)
9	黨	0			Food obtained from approved source	0	0				IN	0
10	×	0	0	0	Food received at proper temperature	0	0		ΙŒ	24	0	·
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l ľ	•	•	L,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	0
	IN	OUT	NA	NO	Protection from Contamination					25	0	7
13	×	0	0		Food separated and protected	0	0	4	[3	26	X	7
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıΓ	T	IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	(

	Compliance Status				000	P.	**:	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	20	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pect	on			_	
			cos	R	W
	O Warewashing facilities, installed, maintained, used, test strips O Nonfood-contact surfaces clean OUT Physical Facilities O Hot and cold water available; adequate pressure O Plumbing installed, proper backflow devices O Sewage and waste water properly disposed O Toilet facilities: properly constructed, supplied, cleaned O Garbage/refuse properly disposed, facilities maintained O Physical facilities installed, maintained, and clean O Adequate ventilation and lighting, designated areas used OUT Administrative Items O Current permit posted O Most recent inspection posted Compliance Status Non-Smokers Protection Act			_	_
45	0		0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

09/20/2022

ature of Environmental Health Specialist

09/20/2022 Date

Signature of Person In Charge

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: W A Wright Elementary Cafeteria
Establishment Number # | 605065220

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 twenty-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.	
Garage 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.	\neg
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Hobart	Heat		181						
Bucket	QA	200							
	[

Equipment Temperature							
Description	Temperature (Fahrenheit)						
True ric	39						
Wic	37						
Wif	0						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mac and cheese	Hot Holding	158
Southwest cheese pull-a-parts	Hot Holding	148
Roasted potatoes	Hot Holding	160
Milk	Cold Holding	41

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: W A Wright Elementary Cafeteria

Establishment Number: 605065220

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: Employee washed hands before starting to work.
- 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: Milk received during inspection temped at 37
- 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: 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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: W A Wright Elementary Cafeteria					
Establishment Number: 605065220					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
See last page for additional comments.					

Establishment Information

Establishment Information								
Establishment Name: W	/ A Wright Elementary (Cafeteria						
Establishment Number #:	605065220			il i				
Sources								
Source Type:	Food	Source:	IWC, Purity					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							