

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

01/09/2024 Establishment # 605030154 Embargoed 0 Inspection Date

Carroll-Oakland Elementary Food Service

4624 Hunter's Point Pike

Lebanon

Time in 10:38 AM AM / PM Time out 11:32: AM AM / PM

Follow-up Required

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 201 O Yes 疑 No

SCORE

117	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=	сотте	cted	on-sit
					Compliance Status	cos	R	WT	] [			
	IN	OUT	NA	NO	Supervision				П	П	IN	OUT
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	16		0
Н	IN	ОИТ	NA	NO	Employee Health		-				ŏ	ŏ
2	THE C	0			Management and food employee awareness: reporting	0	0	$\overline{}$	l I		Ť	
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	18	ा	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	19 2	8	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П	200	1	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [	21	*	0
6	黨	0		0	Hands clean and properly washed	0	0		Ιſ	22	Ы	0
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		- 1	OUT
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [	23	ы	0
	IN	OUT	NA	NO	Approved Source				ľ	63	_	-
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0		16	24 )	EK.	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	4	(40)	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			1	IN	OUT
	IN	OUT	NA	NO	Protection from Contamination						0	0
13	Æ	0	0		Food separated and protected	0	0	4	] [	26	Ř	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ιſ		IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	文	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1 *
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	氮	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	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures	Conformance with Approved Procedures		
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### trol the introduction of pathogens, chemicals, and physical objects into foods.

			GOO	DR	ar.\
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	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	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	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	

cuous manner. You have the right to request a h (10) days of the date of the

01/09/2024

Date Signature of Environmental Health Specialist

01/09/2024

Signature of Person In Charge

OD

Date

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

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



### Establishment Information

Establishment Name: Carroll-Oakland Elementary Food Service

Establishment Number #: | 605030154

## NSPA Survey - To be completed if #57 is "No" Age-restricted venue does not affirmatively restrict access to its

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.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)		
Sani Bucket	Quat	400	101		
Hobart			191		
Three comp sink		200			

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Duke Milk RIC	40				
Duke Cold Well	32				
Duke Ice Cream Freezer	24				
Duke Ice Cream Freezer #2	24				

Food Temperature		
Description	State of Food	Temperature (Fahrenhelt)
Mandarin Oranges	Cold Holding	41
Broccoli	Hot Holding	149
Green Beans	Hot Holding	160
Turkey Mac and Cheese	Hot Holding	161
Mini Corn Dogs	Hot Holding	149
Milk	Cold Holding	42
Deli Ham	Cold Holding	38

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### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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:

- 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 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 foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods in cooling during inspection
- 19: See temps
- 20: See 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:

- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Carroll-Oakland Elementary Food Service		
Establishment Number: 605030154		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: Carroll-Oakland Elementary Food Service					
	05030154				
ources					
ource Type:	Water	Source:	City		
ource Type:	Food	Source:	IWC PEPSI PURITY DEANS		
ource Type:		Source:			
ource Type:		Source:			
ource Type:		Source:			
Additional Comments	;				