

Establishment Name

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 50

08/25/2023 Establishment # 605072746 Inspection Date

Stewartsboro Elementary School Cafeteria

10479 Old Nashville Highway

Smyrna

Time in 10:13 AM AM / PM Time out 10:51; AM AM / PM

Follow-up Required

Embargoed 0

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

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)S=c	orrecte
匚					Compliance Status	COS	R	WT		
	IN	OUT	NA	NO	Supervision					IN
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0
	IN	ОUТ	NA	NO	Employee Health		-		1	
2	300	0			Management and food employee awareness; reporting	0	0			
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ	2	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 🕱
6	巡	0		0	Hands clean and properly washed	0	0		<sub>2</sub>	2 🕱
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	F	IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 0
		OUT	NA	NO	Approved Source				Ľ	٩
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0	١. ا	F	4 0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination					5 0
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0

ᆫ	Compliance Status				COS	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	Ľ
	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### es to control the introduction of pathoge s, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
	Compliance Status  OUT Safe Food and Water  8 O Pasteunzed eggs used where required  9 O Water and ice from approved source  0 O Variance obtained for specialized processing methods  OUT Food Temperature Control  1 O Proper cooling methods used; adequate equipment for temperature control  2 O Plant food properly cooked for hot holding  3 O Approved thawing methods used  4 O Thermometers provided and accurate  OUT Food Identification  5 O Food properly labeled; original container, required records available  OUT Prevention of Food Contamination  6 O Insects, rodents, and animals not present  7 O Contamination prevented during food preparation, storage & display  8 O Personal cleanliness  9 O Washing fruits and vegetables  OUT Proper Use of Utensils  1 O In-use utensils; properly stored  2 O Utensils, equipment and linens; properly stored, dried, handled  3 O Single-use/single-service articles; properly stored, used		cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29		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		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				
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		0	0	1
44	0	Gloves used properly	0	0	1

		Compliance Status	COS	R	W
	OUT	Utensiis 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	7
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	$oldsymbol{ol}}}}}}}}}}}}}}}}}$

picuous manner. You have the right to request a he i-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the or La Course

Signature of Person In Charge

08/25/2023

08/25/2023

\*\*\*\* 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) ) 6158987889 Please call ( to sign-up for a class.

RDA 629

Date

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



#### Establishment Information

Establishment Name: Stewartsboro Elementary School Cafeteria

Establishment Number # 605072746

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.	$\top$
"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 inflitrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
3 comp sink not set up	CI						
Dish machine	Heat		165				

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Walk in freezer	5			
Walk in cooler	35			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Sliced tomatoes buffet tphc 15 mins	Cold Holding	41
Hamburgers warmer box	Hot Holding	140
Chicken patties warmer box	Hot Holding	140
Yogurt cooler box	Cold Holding	42
Hot dogs warmer box 2	Hot Holding	140
Chicken patties warmer box 2	Hot Holding	140
Sliced tomatoes buffet 2 tphc 10 mins	Cold Holding	44
Yogurt wic	Cold Holding	40
Milk wic	Cold Holding	40

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



#### Establishment Information

Establishment Name: Stewartsboro Elementary School Cafeteria

Establishment Number: 605072746

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy is present
- 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: Excellent hand washing
- 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 food source
- 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: No raw animal product
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 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: Tphc procedures posted and available with all food items listed.
- 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:

## Additional Comments

See last page for additional comments.

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

<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: Stewartsboro Elementary School Cafeteria  Establishment Number: 605072746					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Infor	mation					
Establishment Name: St	ewartsboro Elementary	School Cafeteria				
Establishment Number # 605072746						
Sources						
Source Type:	Water	Source:	Smyrna city			
2 <b>T</b>	Faad	0	livia			
Source Type:	Food	Source:	lwc			
Source Type:		Source:				
Course Times		Course				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					
Causeyr@rcschools	.net					
•						