

Signature of Person In Charge

PH-2267 (Rev. 6-15)

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name	Oakland High	n School Schoo		tablishment	67 Domar	O Farmer's Market Food Unit Permanent O Mobile					$(\)$			
Address	2225 Patriot	Dr.		Type or Es	donsinienc	O Tempor	rary	o s	easonal	-		V		
City	Murfreesboro)	Time in 12	2:07: PM AM / PM	Time out	12:42 F	>N	1_,	AM / PM					
Inspection Date	10/18/202	3 Establishment#	605030036	Embargoed 0						L				
Purpose of Inspection	⊠ Routine	O Follow-up	O Complaint	O Preliminary	O Consu	ultation/Other	_							
Risk Category	01	30 2	О 3	04	Follow-up	Required	0	Yes	艇 No		Numbe	or of Seat	_s 20	1

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		¢	OS
					Compliance Status	cos	R	WT	1
	IN	OUT	NA	NO	Supervision				ı
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١
	IN	OUT	NA	NO	Employee Health				L
2	ЭXС	0			Management and food employee awareness; reporting	0	0		1
3	×	0			Proper use of restriction and exclusion	0	0	5	ı
	IN	OUT	NA	NO	Good Hygienic Practices				ı
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	滋	0		0	Hands clean and properly washed	0	0		L
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ı
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				ı
9	黨	0			Food obtained from approved source	0	0	\Box	L
10	0	0	0	×	Food received at proper temperature	0	0	1	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ı
	IN	OUT	NA	NO	Protection from Contamination				1
13	0	0	窳		Food separated and protected	0	0	4	ı
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2	l

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	,
	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	
22	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO	D R	ar.	IL.	PRA	ene	ES
		OUT=not in compliance COS=come					spection	on	R-repeat (violation of the same code provision
		Compliance Status	COS	R	WT	П			Compliance Status
	OUT	Safe Food and Water				П		OUT	Utensiis and Equipment
28		Pasteurized eggs used where required	0	0	1	П	45	0	Food and nonfood-contact surfaces cleanable, properly designed,
29		Water and ice from approved source			2	П	40		constructed, and used
30		Variance obtained for specialized processing methods	<u> </u>	10	1	П	46	0	Warewashing facilities, installed, maintained, used, test strips
	OUT	Food Temperature Control				П		-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2	Н	47	0	Nonfood-contact surfaces clean
"	١~	control	ontrol 0 2			OUT	Physical Facilities		
32	0	Plant food properly cooked for hot holding	0	0	1	П	48	0	Hot and cold water available; adequate pressure
33	0	Approved thawing methods used	0	0	1	П	49	0	Plumbing installed; proper backflow devices
34	0	Thermometers provided and accurate	0	0	1	П	50	0	Sewage and waste water properly disposed
	OUT	Food Identification				П	51	0	Toilet facilities: properly constructed, supplied, cleaned
35	0	Food properly labeled; original container; required records available	0	0	1	Ш	52	0	Garbage/refuse properly disposed; facilities maintained
	OUT	Prevention of Food Contamination				П	53	0	Physical facilities installed, maintained, and clean
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated areas used
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items
38	0	Personal cleanliness	0	0	1	П	55	0	Current permit posted
39	0	Wiping cloths; properly used and stored	0	0	1	П	56	0	Most recent inspection posted
40		Washing fruits and vegetables	0	0	1	П			Compliance Status
	OUT	Proper Use of Utensils				П			Non-Smokers Protection Act
41	0	In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-Smoker Protection Act
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	П	58		Tobacco products offered for sale
43	0	Single-use/single-service articles; properly stored, used	0			П	59		If tobacco products are sold, NSPA survey completed
44	0	Gloves used properly	0	0	1	Ι'			·

Please call (

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

> 10/18/2023 Date Signature

> > to sign-up for a class.

10/18/2023 Date

RDA 629

COS R

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YES NO WT

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**** 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.

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Oakland High School School Food Service
Establishment Number #: | 605030036

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.	
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 (Fahrenhelt)							
3 comp sink not set up Dishwasher machine	CI Heat									

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Wic	38				
Ric	39				

Food Temperature									
Description	State of Food	Temperature (Fahrenheit)							
Fish sticks	Hot Holding	155							
Barbecue meat	Hot Holding	172							
Chill bean	Hot Holding	155							
Coleslaw	Cold Holding	37							
Milk at wic	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: Policy posted.
- 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: Observed hand washing between tasks.
- 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
- 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 food been served
- 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: (NA) No TCS foods reheated for hot holding.

18:

- 19: See food temperature
- 20: See food temperature.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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: All milk and juice are pasteurized.
- 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.

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

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

omments/Other Observations (cont'd)	
Iditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Name: Oakland High School School Food Service								
Establishment Number #: 605	030036		1					
Sources								
Source Type:	Food	Source:	lwc					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								

Establishment Information