

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Scoreboard at Four Corners

Address
City

Scoreboard at Four Corners

Type of Establishment
Type of Establishment

Type of Establishment

Type of Establishment

O Mobile

Time in 03:20 PM

AM / PM Time out 04:30; PM

AM / PM

Inspection Date 05/16/2024 Establishment # 605324505 Embargoed 2

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

Risk Category O1 第2 O3 O4 Follow-up Required 夏 Yes O No Number of Seats 200

tisk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=co	m
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					Ι
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	ł
	IN	OUT	NA	NO	Employee Health				17	1
2	TAC	0			Management and food employee awareness; reporting	0	0			Τ
3	×	0			Proper use of restriction and exclusion	0	0	5		ı
	IN	ОИТ	NA	NO	Good Hygienic Practices				18	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	Ť
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	•	20	T
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	T
6	黨	0		0	Hands clean and properly washed	0	0		22	ıΤ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	+
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	ıΤ
	IN	OUT	NA	NO	Approved Source] [**	1
9	黨	0			Food obtained from approved source	0	0			I
10	0	0	0	×	Food received at proper temperature	0	0		24	J
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[24	1
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			I
	IN	OUT	NA	NO	Protection from Contamination				25	I
13	0	100	0		Food separated and protected	0	0	4	26	ſ
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		Γ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	·

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	282	0	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	文	Proper hot holding temperatures	0	0	
20	0	黨	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	0	0	M		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	菜	0			Toxic substances properly identified, stored, used	0	0	,
	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 measures to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	O 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	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	ŀ
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	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r

pect	WI .	R-repeat (violation of the same code provision Compliance Status	cos	B	WT
	OUT	Utensiis and Equipment	000	-	***
		Food and nonfood-contact surfaces cleanable, properly designed,	-		_
45	0	constructed, and used	0	0	1
46	題	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	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	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	0
56	0	Most recent inspection posted	0	0	·
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	1	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this

05/16/2024

Date Signature of Environmental Health Specialist

05/16/2024

Date

Signature of Person In Charge

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

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.
Please call () 6153405620 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Scoreboard at Four Corners

Establishment Number #: |605324505

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 (Fahrenheit)				
Dish Washing Machine 3 compartment sink	Chlorine Quarternary	0 300					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	42				
Prep cooler	40				
Prep cooler	49				
Low boy cooler	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Precooked wings in prep cooler	Cold Holding	41
Raw chicken in prep cooler	Cold Holding	40
Grits on steam well	Hot Holding	38
Pulled pork on steam well	Hot Holding	41
Sliced tomatos in prep cooler	Cold Holding	48
Pico in prep cooler	Cold Holding	49
Meatballs in low boy cooler	Cold Holding	40
Ribs in hot cabinet	Hot Holding	69
Ribs in hot holding cabinet	Hot Holding	70
Ceviche in reach-in cooler	Cold Holding	39
Diced tomatoes in reach-in cooler	Cold Holding	40

Observed Violations
Total # 7
Repeated # 0
13: Raw chicken chunks stored above cooked chicken in walk-in cooler. Corrective Action: Person in charge moved items.
14: Dish Washing Machine machine is not functioning properly. Observed at 0ppm. Corrective Action: 3 3 compartment sink will be used. A followup will be
conducted within 10 days. 17: Grits on steam well 38F and pulled pork on steam well at 41F, ribs in hot holding cabinet 68F and 70F placed there at 3PM it is now 3:35PM. Items were not reheated to 165F before being placed on steam well for hotholding. Corrective Action: Person in charge reheated items to 165F
20: Pico at 49F made two days before, sliced tomatoes in prep cooler 48F made day before. Corrective Action: embargoed
23: Menu is missing indication marks on specific items that pertain to the consumer advisory. Corrective Action: a follow up willbe conducted. 46: No test strips
53: Floors behind equipment on cook line have debris build up. Ceiling tiles missing throughout kitchen

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Scoreboard at Four Corners

Establishment Number: 605324505

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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 employees washing their hands at appropriate times and with correct technique.
- 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 information.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Shell stock tags available and checked.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Proper cooking time and temperatures were not observed during the time of inspection.
- 18: No TCS food being actively cooled during inspection
- 19: Hot holding not observed.
- 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.
- 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: A "No smoking" sign or the international symbol is not posted at every exterior entrance door.

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.

Establishment Name: Scoreboard at Four Corners					
Establishment Number: 605324505					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information									
	263.47111111111111111111111111111111111111								
Establishment Number #:	605324505								
Sources									
Source Type:	Food	Source:	PFG, Gordon						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								