



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

71

Establishment Name Graymere Country Club Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 2100 Country Club Lane. ☐ Temporary ☐ Seasonal
 City Columbia Time in 12:56 PM AM / PM Time out 02:58 PM AM / PM
 Inspection Date 12/01/2022 Establishment # 605130368 Embargoed 24
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 140

Risk 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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																														
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Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R-repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1	45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2	46	<input checked="" type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
34	<input type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification								Administrative Items					
35	<input type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination						53	<input type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1
36	<input type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1		OUT						
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
39	<input type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1	Compliance Status					YES	NO	WT
	OUT	Proper Use of Utensils								Non-Smokers Protection Act					
41	<input type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1	57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	0
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1								

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 report. T.C.A. §§ 26-1-103, 26-1-106, 26-1-109, 26-1-111, 26-1-115, 26-1-116, 4-5-329.

Signature of Person In Charge [Signature] Date 12/01/2022 Signature of Environmental Health Specialist [Signature] Date 12/01/2022

**** 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: Graymere Country Club

Establishment Number #: 605130368

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)
3 comp sink Warewaher	Quat Heat	100	165

Equipment Temperature

Description	Temperature (Fahrenheit)
Oven cooler	36
Lowboy cooler	39
Fryer cooler	37
Salad cooler 3 dr	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Grape tomatotoes	Cold Holding	38
Turkey cooked	Cold Holding	38
Mashed potatoes	Hot Holding	170
Raw salmon	Cold Holding	38
Ground raw patty	Cold Holding	38
Raw marinated chicken	Cold Holding	37
Raw cod fish filet	Cold Holding	37
Raw catfish filet	Cold Holding	38
Chicken wing reheated	Reheating	170
Beef vegetable	Reheating	200

Observed Violations

Total # 14

Repeated # 0

1: Pic has lack of managerial control of kitchen. Pic observed washing hands in 3 comp sink, excessive number of containers not labeled or past date in coolers, the grabbing of RTE whole cooked corn, the number of items of bad food integrity in kitchen.

7: Pic grabbed RTE whole kernel corn with bare hands. CA, had pic embargo container of cooked corn w peppers, 1 lb.

8: Handwashing sink has prep table right next too it with food prep equipment. All handsinks need splash gaurds that are not 18 inches from food prep items.

11: 2 canteloupes with mold like growth on them in walkin cooler. Container of unmarked raw shrimp in reach in cooler lowboy, when opened smelled rancid and was spoiled. CA, threw out container of shrimp, 1lb, threw away canteloupes, 7 lbs.

21: 7lbs cooked mashed potatoes, 1lb pulled pork in walkin cooler without a date, 1 lb ham ends 11/16, turkey ends 1 lbs 11/16, sliced turkey dated 10/16 1lb, all embargoed from walkin cooler.

21: Container of noodles cooked in lowboy cooler labeled 11/17/22. Embargoed 2 lbs bowtie. Container of fetticine noodles without a label embargoed 2 lbs of noodles.

23: Consumer food advisory not available on menu. Steaks listed on menu and are offered cooked to order.

37: Employee keys on food prep table. Employee drink On food prep table nearest handsink.

37: Raw meat in walkin cooler does not have a lid or covering

37: Employee drink on top of ice machine

37: Employee speakers on prep table with items used for food prep are also stored

42: Knife in prep area has handle in disrepair

42: Plastic food storage pans stored on shelf have old food debris

46: No Quat test strips on site

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Comments/Other Observations

- 2: (IN): An employee health policy is available.
3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
4:
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
6: Employee observed washing hands
9: Sysco,
10: (NO): No food received during 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: (IN) All raw animal foods cooked to proper temperatures.
17: (IN) All TCS foods are properly reheated for hot holding.
18: (N.O.) No cooling of TCS foods during inspection.
19: Good hot holding
20: Good cold holding
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:
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.

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Establishment Number : 605130368

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Water
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Source: CPWS

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments