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Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit VVS CANTEEN TYSON Remanent O Mobile Establishment Name Type of Establishment 201 CARTWRIGHT DR O Temporary O Seasonal

10/11/2023 Establishment # 605260202 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

Time in 12:05 PM AM/PM Time out 12:10; PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

atus (IN, OUT, NA, NO) for e

18	¥=in c	ompli	ianos		OUT=not in compliance NA=not applicable NO=not observe				S=c	orrect	ed on-s	ite dur	ing ins	spection R*repeat (violation of the same code p		
	Compliance Status							WT		Compliance Status						
	IN	OUT	N.A	NO	Supervision				Г	IN	ОИТ	NA	NO	Cooking and Reheating of Time/Temperatur		
_	0=0	_	_	_	Person in charge present, demonstrates knowledge, and	_	_		ш	""	100.	100	"	Control For Safety (TCS) Foods		
ויו	氮	0			performs duties	0	0	5	1		0	0	0	Proper cooking time and temperatures		
	-	_		NO	Employee Health				1	7 🕸	0	0	0	Proper reheating procedures for hot holding		
2	- DAK	0			Management and food employee awareness; reporting	0	0		Г	T				Cooling and Holding, Date Marking, and Time		
3	寒	0			Proper use of restriction and exclusion	0	0 0 5			IN	OUT	NA	NO	a Public Health Control		
	IN	OUT	N.A	NO	Good Hygienic Practices				1	8	(0	0	0	Proper cooling time and temperature		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1		0	0	0	Proper hot holding temperatures		
5	200	0	1		No discharge from eyes, nose, and mouth	0	ō	L	2			0		Proper cold holding temperatures		
	IN	OUT	N.A	100000					2	1 2	10	0	0	Proper date marking and disposition		
6	黨	0		0	Hands clean and properly washed	0	0		2	2 31	d o	0	0	Time as a public health control: procedures and recon		
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ			_				
Ŀ	-		_		alternate procedures followed	_		Щ	ш	IN	OUT	NA	NO	Consumer Advisory		
8				TAUN	Handwashing sinks properly supplied and accessible	0 0 2		0 0 2		3 O	10	38		Consumer advisory provided for raw and undercooked		
Ļ			NA	NO			- 1 - 1		0.101		Н	-	0.17		-	food
9	黨		Ц.		Food obtained from approved source	0	0	l I	ш	IN	OUT	NA	NO	Highly Susceptible Populations		
10			-0	12%	Food received at proper temperature	0		5	2	4 O	l٥	320		Pasteurized foods used; prohibited foods not offered		
11	义	0	-	_	Food in good condition, safe, and unadulterated	0	0	l° l		1	1	1000	-			
12	_	0	×		Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	Chemicals		
			N.A	NO	Protection from Contamination				2	5 C		TX.		Food additives: approved and properly used		
13	Ŕ	0	0		Food separated and protected	0	0	4	2	6 8	0			Toxic substances properly identified, stored, used		
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	Г	IN	OUT	NA	NO	Conformance with Approved Procedures		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with variance, specialized process, and HACCP plan		

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into fo

			GOC)D R	ar.	IL PR	ACTI	GES		
		OUT=not in compliance COS=come	ected o	n-site	durin	j inspe	ction	R-repeat (violation of the same code pr		
		Compliance Status	COS	R	R WT			Compliance Status		
	OUT	Safe Food and Water					OU	T Utensiis and Equipment		
28	0	Pasteurized eggs used where required	0	0	1	49	5 0	Food and nonfood-contact surfaces cleanable, properly design		
29		Water and ice from approved source	0	0		L		constructed, and used		
30		Variance obtained for specialized processing methods	0	0	1	4	s 0	Warewashing facilities, installed, maintained, used, test strips		
	OUT	Food Temperature Control					40 0	Waterwasting facilities, illistaties, illiatinaties, uses, test surps		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	4	7 溢	Nonfood-contact surfaces clean		
31	•		١٠		, z		OU	T Physical Facilities		
32	0	Plant food properly cooked for hot holding	0	0	1	4	3 0	Hot and cold water available; adequate pressure		
33	0	Approved thawing methods used	0	0	1	45) 0	Plumbing installed; proper backflow devices		
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed		
	OUT	Food Identification				5	1 0	Toilet facilities: properly constructed, supplied, cleaned		
35	0	Food properly labeled; original container; required records available	0	0	1	50	2 0	Garbage/refuse properly disposed; facilities maintained		
	OUT	Prevention of Feed Contamination				5	3 22	Physical facilities installed, maintained, and clean		
36	0	Insects, rodents, and animals not present	0	0	2	54	1 0	Adequate ventilation and lighting; designated areas used		
37	絃	Contamination prevented during food preparation, storage & display	0	0	1		ou	Administrative Items		
38	0	Personal cleanliness	0	0	1	50	5 0	Current permit posted		
39	0	Wiping cloths; properly used and stored	0	0	1	54	10	Most recent inspection posted		
40	0	Washing fruits and vegetables	0	0	1		Compliance Status			
	OUT	Proper Use of Utensils						Non-Smokers Protection Act		
41	0	In-use utensils; properly stored	0	0	1	5	7	Compliance with TN Non-Smoker Protection Act		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale		
43		Single-use/single-service articles; properly stored, used	0	0	1	5	9	If tobacco products are sold, NSPA survey completed		
44		Gloves used properly		ŏ		_				

You have the right to request a h n (10) days of the date of the

10/11/2023

10/11/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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: VVS CANTEEN TYSON								
Establishment Number #: [605260202								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest 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-S	moking" symbol are not cons	picuously posted at every	entrance.					
Garage type doors in non-enclosed areas are n	ot completely open.							
Tents or awnings with removable sides or vents	In non-enclosed areas are r	not completely removed o	r open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
5								
Equipment Temperature								
Description			Temperature (Fahr	enneit)				
			•					
Food Temperature								
Description		State of Food	Temperature (Fahr	renhelt)				
			I					

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
37:
37: 47: 53:
53:

^{&#}x27;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: VVS CANTEEN TYSON Establishment Number: 605260202 Comments/Other Observations
Comments/Other Observations
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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.

Establishment Name: VVS CANTEEN TYSON Establishment Number: 605260202				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: VVS CANTEEN TYSON						
Establishment Number #: 605260202						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Courses Times	Caurage					
Source Type:	Source:					
Source Type:	Source:					
Source Type.	Source.					
Source Type:	Source:					
Source Type.						
Additional Comments						
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