

Purpose of Inspection

**E**Routine

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

RT SCORE

100

The Golf Club of TN Pavilion

Establishment Name

Type of Establishment

■ Type of Establishment

■ Type of Establishment

■ Type of Establishment

Address 1000 Golf Club Dr. O Temporary O Seasonal Kingston Springs Time in 01:00 PM AMARM Time out 01:30 PM AMARM Time out 01:30 PM

City Kingston Springs Time in 01:00 PM AM / PM Time out 01:30; PM AM / PM

Inspection Date 04/09/2024 Establishment # 605310202 Embargoed 0

O Complaint

O Follow-up

Risk Category O1 №2 O3 O4 Follow-up Required O Yes 反 No Number of Sec

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.

O Preliminary

O Consultation/Other

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

IIN	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	S=co	recte	d on-si	te duri	ng ins	spection
					Compliance Status	cos	R	WT						Compli
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	320	Proper cooking to
	IN	OUT	NA	NO	Employee Health	-			17	ŏ	ŏ	ŏ		Proper reheating
2	TXC	0			Management and food employee awareness; reporting	0	0	$\neg$						Cooling and H
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling ti
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	黨	Proper hot holding
5	0	0		200	No discharge from eyes, nose, and mouth	0	0	0	20	_	0	260		Proper cold hold
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	0	0	24	Proper date man
6	0	0		200	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			OUT	NA.	NO	Title as a poole
8	XX.	0		-	Handwashing sinks properly supplied and accessible	0	0	2	-				NO	Consumer advis
ŭ		OUT	NA	NO	Approved Source	-	0 10 1		23	×	0	0		food
9	黨	0			Food obtained from approved source	0	0	$\neg$		IN	OUT	NA	NO	Hight
10	0	0	0	38	Food received at proper temperature	0	0		1	$\overline{}$		6-2		Donate de la constante de la c
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	24	0		M		Pasteurized food
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: a
13	×	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substance
14	X	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

_	Compliance Status							
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	
20	0	0	200		Proper cold holding temperatures	0	0	5
21	0	0	0	W	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		巡		Food additives: approved and properly used	0	0	5
26	黨	_			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.

			GOO			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Safe Food and Water				
28	0	Pasteurized eggs used where required	0	0	1	
29	0	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	Proper cooling methods used; adequate equipment for temperature control	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	Single-use/single-service articles; properly stored, used	0	0	1	
44	0	Gloves used properly	0	0	1	

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status Utensils and Equipment	cos	R	W
	OUT	_	_	_	
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				
48	0	Hot and cold water available; adequate pressure	0	0	-
49	O Plumbing installed; proper backflow devices		0	0	- 2
50 O 51 O					- 2
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

04/09/2024

Date

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. sections (8-14-70), 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

T.C.A. sactions (81-14-70), 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

04/09/2024

Date

\*\*\*\* 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 ( ) 6157924318 to sign-up for a class.

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



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Establishment Name: The Golf Club of TN Pavilion
Establishment Number # 605310202

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)					
Dishwasher	CI	100						

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Prep ric	39					
Prep ric	39					
Prep ric	38					
Prep ric	38					

Description	State of Food	Temperature ( Fahrenheit)

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



#### Establishment Information

Establishment Name: The Golf Club of TN Pavilion

Establishment Number: 605310202

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No workers during inspection
- 7: (NO) No food workers present during the inspection.
- 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: (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: No cooking during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No tcs food in kitchen during inspection
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 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.

<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: The Golf Club of TN Pavilion					
Establishment Number: 605310202					
Comments/Other Obser	vations (cont'd)				
	1900				
Additional Comments (c					
See last page for a	dditional commen	ts.			

Establishment Information

Establishment Information									
Establishment Name: The Golf Club of TN Pavilion									
Establishment Number #:	605310202								
Sources									
Source Type:	Food	Source:	Us foods Sysco creation gardens						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								
Pavilion is not in ope	eration yet, no food or	workers in kitchen during insp	pection						