



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: Golden Corral
Address: 315 Old Lebanon Rd
City: Hermitage
Inspection Date: 12/22/2023
Time in: 11:30 AM
Time out: 12:50 PM
Risk Category: 03
Number of Seats: 400

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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 12/22/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/22/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information	
Establishment Name:	Golden Corral
Establishment Number #:	605240632

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)
Dishmachine Triple sink (not set up)	High temp QA		167

Equipment Temperature	
Description	Temperature (Fahrenheit)
Salad cooler	36
Buffet warmer	184
Fryer freezer	26
Fryer cooler	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes in salad bar on TPHC	Cold Holding	30
Diced eggs on salad bar on TPHC	Cold Holding	31
Sliced cantaloupe on salad bar on TPHC	Cold Holding	30
Meatloaf out of steamer	Hot Holding	150
Pot roast out of oven	Cooking	170
Northern beans on guest steam table	Hot Holding	170
Mac and cheese on guest steam table	Hot Holding	165
Green beans on guest steam table	Hot Holding	156
Unopened buttermilk in salad cooler	Cold Holding	40
Raw chicken livers in fryer cooler	Cold Holding	36
Mozzarella on ice in pizza cooler	Cold Holding	26
Fried fish out of fryer	Cooking	206
Raw chicken in meat walk in cooler	Cold Holding	38
Unopened raw beef in meat walk in cooler	Cold Holding	23

Observed Violations

Total # 3

Repeated # 0

33: Several bags of sweet potato casserole mix being thawed in produce sink since 10am, at 84F as of 11:30am. Employee stated hot water used. Advised management product needed to be used immediately or discarded and management discarded

37: Raw chicken juice leaking from box on other raw chicken boxes in meat walk in cooler

50: Waste water leaking from waste pipe on clean side of dishmachine



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Establishment Number : 605240632

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Has health policy
- 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: Employees practice good hand washing
- 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 sources
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Has time policy
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type:	Food	Source:	McLane
Source Type:	Food	Source:	McCartney Produce
Source Type:	Food	Source:	Us foods
Source Type:	Water	Source:	City
Source Type:		Source:	

Additional Comments

Note: received complaint about roach see crawling across booth and bathroom was dirty. Manager stated company came to spray for pests on Wednesday. Performed complete inspection.