TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

13		- 17	125															_	
20 Mar	100	1944 ·	and the second																
E-1					Golden Corr	al										O Fermer's Market Food Unit ant O Mobile	ŀ	1	
	ress		t Nar		315 Old Leb	anon Rd					_	Тур	xe of I	Establi	shme	ent © Permanent O Mobile	L	J	
					Hermitage		Time in	11	·3		M			и т.		12:50; PM AM / PM			
City		_				23 Establishment #						_			me ou	12.00, <u>111</u> AM7PM			
		on Da								-	Embe								
			spec		Routine	O Follow-up	O Complaint			O Pr	elimin	ary		-		nsultation/Other		40	
Risi	(Ca	tegor,	•		O1 ors are food prep	aration practices	O3 and employee	beha		04	et c	omn	nonh			up Required O Yes X No Number of to the Centers for Disease Control and Prevent		40	0
						ors in foodborne il	iness outbreak	s. P	ublic	: He	lth	Inte	rven	tions	are	control measures to prevent illness or injury.		_	
		(11	uric de	algent	ed compliance statu											INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	egory.		
IN	⊨in c	ompii	ance			e NA=not applicable	NO=not observe		_		1 S= co	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provin			
	IN	OUT	NA	NO	Comp	Supervision		cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	10 10	0			Person in charge pr	esent, demonstrates k	nowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
		-	NA	NO	performs duties	Employee Health		-	-	-		凉 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	응	5
23		0				od employee awarene	ess; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	笑 IN	_	NA	NO	Proper use of restric	d Hygienic Practice		0	-	_	18	×	0	0	0	Public Health Control Proper cooling time and temperature	0	o	
4	X	0		0	Proper eating, tastir	ng, drinking, or tobacco	use	0	8	5	19	1 North Nort	0	0	0	Proper hot holding temperatures	0		
	IN		NA	NO	Preventin	eyes, nose, and mouth Ig Contamination b						14	ô	8		Proper cold holding temperatures Proper date marking and disposition	8		5
6	直区	0	0	0	Hands clean and pr No bare hand conta	operly washed ct with ready-to-eat fo	ods or approved	0	0 0	5	22	×	0	0	-	Time as a public health control: procedures and records	0	0	
8		0	-	0	alternate procedure Handwashing sinks	s followed properly supplied and	accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Source		0			23	O IN	O	X8 NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0		Food received at pr	oper temperature		0	0		24	_	0	25	110	Pasteurized foods used; prohibited foods not offered	0	0	5
11	<u>×</u>	0	×	0	Required records av	tion, safe, and unadult vailable: shell stock ta;		0	0 0	5	-	IN	OUT	-	NO	Chemicais	-		
				NO	destruction Protect	tion from Contamin	ation	-		_	25	0		20		Food additives: approved and properly used	0	তা	
13	8	0	0		Food separated and Ecod contact surface	d protected ces: cleaned and sanit	box		00		26	<u>実</u> IN	0	NA		Toxic substances properly identified, stored, used Confermance with Approved Procedures	0	0	•
	2		-	1	Proper disposition of	of unsafe food, returne		-		2	27	-	-	8		Compliance with variance, specialized process, and	0	0	5
	~	•			served			-	-	_		-	-	~		HACCP plan	-	-	
				Goo	d Retail Practice	es are preventive	measures to co	ntro	the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance		COS=corre	GOO						3		R-repeat (violation of the same code provision)			
		0.07	_		Comp	liance Status ood and Water	000-0010	COS			Ê					Compliance Status Utensils and Equipment	COS	R	WT
2			Past		d eggs used where	required		0	0	1	4		0 1			nfood-contact surfaces cleanable, properly designed,	0	0	1
_	9 0					ed processing method	5		0		4	+	- c			and used g facilities, installed, maintained, used, test strips	0	0	
		OUT	Proc			adequate equipment f	or temperature			_	4	-	_			tact surfaces clean	0	0	1
3		0	cont	rol			or compensatore	0	0	2		0	UT			Physical Facilities			
3	23				properly cooked for thawing methods us			8	00	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices	8	응	2
3	4	O OUT		mome	eters provided and a	ocurate Identification		0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleaned		2	2
3	5		_	i prop		container; required re	cords available	0	0	1	5	_	_			use properly disposed; facilities maintained	ō	ŏ	1
		OUT				Food Contaminati					5	3	O F	hysica	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals r	not present		0	0	2	5	4	0 /²	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	tamina	ation prevented durin	g food preparation, st	orage & display	0	0	1		0	υт			Administrative items			
_	8	-			leanliness	ad stored		0	0	1	5	_	_		-	nit posted	0	0	0
_	9 0			_	ths; properly used a ruits and vegetables				0		P	6	0 1	nost re	cent	Compliance Status			WT
4	1	OUT	In-us	e ute	Proper nsils; properly stored	Use of Utensils		0	0	1	5	7	-	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	01	
4	23	0	Uten	sils, e	quipment and linens	; properly stored, dried es; properly stored, us		0	0	1	5	8		obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed	00	0	0
	4				ed properly	es, property stored, as	eu		ŏ		Ľ~		_	100000	00 pr	oducts are sold, Nor A sarvey completed		<u> </u>	
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
man	ner a	nd po	st the	most	recent inspection repo		her. You have the rig	ht to n	eques							Sling a written request with the Commissioner within ten (10) day			
		(M 1		12/2	-		ξ			u	<	1	indi	12/2	212	2002
Sig	natu	re of	Pers	ion In	Charge		± <i>∠</i> /2		-	Date	Sic	nati	re of	Env	onme	ental Health Specialist	/2		Date
						Additional food safe	ty information can	be fo					http			ealth/article/eh-foodservice			
PH	2267	(Rev	6-15	,			7									inty health department.		R	DA 629

H-2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	th at the county health department.	RDA 62
192207 (Nev. 0-15)	Please call () 6153405620	to sign-up for a class.	104.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Golden Corral Establishment Number #: 605240632

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Golden Corral

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: (NÁ) 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.

Establishment Information

Establishment Name: Golden Corral

Establishment Number : 605240632

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information Establishment Name: Golden Corral

Establishment Number #: 605240632

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.