## TENNESSEE DEPARTMENT OF HEALTH

				FOOD SERV	ICE ESTA	BL	ISH	IME	IN1	r IN	ISF	PEC	TIC		sco		_			
Larry Keeton Theatre		n Theatre	N Parmanant O Mobile						10											
				1	108 Donelson Pike. Type of Establishment O Temporary O Seasonal										/					
	~			Ī	lashville		Time in	01	١·⊿	0 P	M					ut 02:40; PM AM / PM				
City				1	1/00/202	)1									ne ou	at 02.40;1101 AM7PM				
Inspec						Establishment #		4								l				
Purpo	se c	of Ins	spection	1 2	Routine	O Follow-up	O Complaint			O Pre	limin	ary		0	Cor	nsuitation/Other				
Risk (	Cate				D1	<b>3</b> \$2	<b>O</b> 3			<b>O</b> 4	_					up Required 🛛 Yes 🕅 No	Number of S		15	0
		R														to the Centers for Disease Cont control measures to prevent illne		tion		
																INTERVENTIONS				
19.5-1		<u> </u>				e (IN, OUT, NA, NO) for e			ite ma							ach item as applicable. Deduct points for e pection R=repeat (violation of th				
IN=ir	1 cor	при	nce	_		liance Status	NO=not observe		R			recier	a on-s	ne gun	sg ins	pection R=repeat (violation of th Compliance Status			R	WT
1	N C	JUT	NA N	0		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/				
1 8	8	0			Person in charge pr performs duties	resent, demonstrates k	nowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Proper cooking time and temperatures	reeds	0	0	
			NA N	0		Employee Health ood employee awarene	er: reporting	~			17	0	0	0	X	Proper reheating procedures for hot hold		00	0	5
2 3		ŏ		- F		ction and exclusion	ss, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
-	_	_	NA N	0	Gee	d Hygienic Practice	•	-			18	×	0	0	0	Proper cooling time and temperature		0	0	_
4 X	8	<u> </u>				ng, drinking, or tobacco eyes, nose, and mouth	use	00	0	5		高い	00			Proper hot holding temperatures Proper cold holding temperatures		0	0	
- 1	N C	DUT	NA N	0	Preventin	ng Contamination by	Hands					X				Proper date marking and disposition		ŏ	ŏ	5
		<u> </u>		- 1	Hands clean and pr No bare hand conta	roperly washed act with ready-to-eat foo	ds or approved	0	0	5	22	0	0	8	0	Time as a public health control: procedu	res and records	0	0	
78	-	2	0	<b>,</b>	alternate procedure	s followed		0	0	_		_	_	NA		Consumer Advisory				
1	N C	DUT	NA N	0		Approved Source	accessible		0	*	23	0	0	篱		Consumer advisory provided for raw and food	d undercooked	0	٥	4
	K		013		ood obtained from ood received at pr			00	0				OUT		NO	Highly Susceptible Popula	ations			
11 8	K	ŏ	<u> </u>	F	ood in good condit	tion, safe, and unadulte		ŏ	ŏ	5	24	0	0	嵩		Pasteurized foods used; prohibited foods	s not offered	0	٥	5
12 (	2	0	22		Required records a sestruction	vailable: shell stock tag	s, parasite	0	0			IN	OUT		NO	Chemicals				
13 S	N C	элт O	NA N	_	Protect ood separated and	tion from Contamin	ition	_	0	_		<b>0</b> 宸	0	X		Food additives: approved and properly u		0	읭	5
14 8		ŏ				ces: cleaned and sanitia	red	ŏ	ŏ	5	20	_	OUT	NA		Taxic substances properly identified, sto Conformance with Approved F		-	-	_
15 🖇	8	0	_		Proper disposition of verved	of unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
			_	_						_	-		-					_		
			6	ood	Retail Practice	es are preventive r							_		gens	, chemicals, and physical object	s into foods.			
				DUT	not in compliance		COS=corre			a (.) during			ICE	5		R-repeat (violation of the san	ne code provision)			
	10	DUT		_	Comp	liance Status		COS	R	WT	É		1171			Compliance Status		COS	R	WT
28		0			eggs used where			0	0	1	4	_	υτ D	ood an	nd no	Utensils and Equipment infood-contact surfaces cleanable, proper	rly designed,	0	0	1
29 30					ce from approved s stained for specializ	source zed processing method:		00	8	2	$\vdash$	+	0			and used		-	-	-
		DUT			Food Ten	nperature Control		-		_	4		_			g facilities, installed, maintained, used, te	est strips	0	0	1
31			Proper control	cooli	ing methods used;	adequate equipment fo	r temperature	о	0	2	4	_	N C	lonfood	s-con	Physical Facilities		0	0	1
32	_	0	Plant fo		properly cooked for			0			4	8 (	<b>⊃</b> ⊦			water available; adequate pressure		0		2
33	_		<u> </u>		nawing methods us ers provided and a			0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed		0	0	2
		JUT				Identification				_	5		_			es: properly constructed, supplied, cleane	d		ŏ	1
35		٥l	Food pr	ope	rly labeled; original	container; required rec	ords available	ο	0	1	5	2   0	<b>o</b>   9	Sarbag	e/refi	use properly disposed; facilities maintaine	ed	0	0	1
	- 12	DUT				f Food Contaminatio	n				5	-	-			lities installed, maintained, and clean		0	0	1
36	1	<u> </u>	Insects,	rod	ents, and animals i	not present		0	0	2	5	• •	<b>o</b>   A	dequa	te ve	ntilation and lighting; designated areas u	sed	٥	0	1
37		0	Contam	inat	ion prevented durin	ng food preparation, sto	rage & display	0	0	1		0	υτ			Administrative Items				
38 39	_	-			eanliness	nd stored		00	0	1	5	_	_		-	nit posted inspection posted		0	0	0
40		0			hs; properly used a lits and vegetables			0			F	- 1	<u>, 14</u>	-uda re	-ent	Compliance Status		YES		WT
41		о О	D-USO 1	denr	Proper sils; properly stored	Use of Utensils		0	0	1	5	,	-	ome	1000	Non-Smokers Protection / with TN Non-Smoker Protection Act	Act	x	0	
42		0	Utensils	, eq	uipment and linens	; properly stored, dried		0	0	1	5	3	T	obacc	o pro	ducts offered for sale		0	0	٥
43		8	Single-L Gloves	158/5 U58/	single-service artic d properly	les; properly stored, use	ed.	0	8	1	5	9	If	tobace	co pr	oducts are sold, NSPA survey completed	3	0	0	

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. sectors 68-14-703, 68-14-706, 68-14-709, 68-14-715, 68-14-716, 4-5-329.

< emile	11/09/2021	$M \leq$
Signature of Person in Charge	Date	Signature of Environmental Health Specialist

11/09/2021

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#### \*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1192201 (1004. 0=10)	Please call (	) 6153405620	to sign-up for a class.	104 025

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



#### Establishment Information Establishment Name: Larry Keeton Theatre Establishment Number # 605218994

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 wenty-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.	
Sarage 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)							
Triple sink	Chlorine	50								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in freezer	20				
Walk in cooler	44				
Reach in freezer	-4				
Reach in freezer	4				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Mashed potatoes	Hot Holding	163			
Turkey	Cooling	160			
Milk walk in cooler	Cold Holding	42			
Sweet potatoes walk in cooler	Cold Holding	42			
Cheese walk in cooler	Cold Holding	40			

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



#### Establishment Information

Establishment Name: Larry Keeton Theatre

Establishment Number : 605218994

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

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: Wtshced employees wash hands

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: `

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) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

18: Temperatures recorded on report

19: Temperatures recorded on report

20: Temperatures recorded on report

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

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: (NÁ) 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: Larry Keeton Theatre Establishment Number : 605218994

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Larry Keeton Theatre

Establishment Number #: 605218994

Sources				
Source Type:	Food	Source:	Krogers	
Source Type:	Food	Source:	Sysco	
Source Type:	Food	Source:	Gfs	
Source Type:		Source:		
Source Type:		Source:		

#### Additional Comments