



## Establishment Number #: 605240807

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
3 comp sink Not set up	Bleach available		

Description	Temperature ( Fahrenheit)
Reach in freezer	0
Reach in cooler	32
Reach in cooler	40
Reach in cooler	42

Description	State of Food	Temperature ( Fahrenheit)
Sausage in steamwell	Hot Holding	137
Yogurt in reach in cooler	Cold Holding	37
Eggs in steamwell	Hot Holding	137

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Comfort Inn Continental Breakfast

Establishment Number : 605240807

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy available on site and employees practice their 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: Observed employees use gloves properly and not cross contaminate
- 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: Sysco
- 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 observed at time of inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling done in this establishment
- 19:
- 20:
- 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: (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.

**Establishment Information**

Establishment Name: Comfort Inn Continental Breakfast

Establishment Number : 605240807

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

### Establishment Information

Establishment Name:	Comfort Inn Continental Breakfast
---------------------	-----------------------------------

Establishment Number #:	605240807
-------------------------	-----------

## Sources

Source Type:	Food
--------------	------

Source: Sysco

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***