TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

194		「設計														10		^	
Estab	lish	imer	nt Na	ıme	Elzie D. Patte	on Elementary School	Cafet	eria	L	_	Typ	xe of E	Establ	ishme	O Farmar's Market Food Unit Permanent O Mobile	10			
Address 1003 Woodridge Rd.						_					O Temporary O Seasonal								
City Mt Juliet Time in					ein <u>O</u>	9:4	5 A	١M	A	M/PI	и ті	me o	ut 10:28; AM AM / PM						
Inspec	tio	n D	ate		02/14/202	2 Establishment # 605097						d 0							
Purpo					Routine	O Follow-up O Comple			O Pr			-		Co	nsultation/Other				
Risk C	Cate	egor	v		O 1	第2 03			04		-		Fo	-wollo	up Required O Yes 🕱 No	Number of S	eats	200	0
															to the Centers for Disease Cont control measures to prevent illn	rol and Prevent		_	
				45 0	ontributing facto	FOODBORNE ILLNESS			_							ess or injury.			
		(1)	ark d	esigne	ted compliance status	(IN, OUT, NA, NO) for each numbered	llem. For		a mark	ed 00	л, н	ark CO	38 or P	t for e	ach item as applicable. Deduct points for	category or subcate	gory.)		
IN=ir	n co	ampil	iance)		e NA=not applicable NO=not obs liance Status		R		S=co	rrecte	d on-si	ite dur	ing ins	pection R=repeat (violation of th Compliance Status		n) COS	R	WT
	N	ουτ	NA	NO		Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/				
		0			Person in charge pro performs duties	esent, demonstrates knowledge, and	0	0	5		23	0	0		Control For Safety (TCS) Proper cooking time and temperatures		8	0	5
2				NO		Employee Health od employee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot hok Ceeling and Holding, Date Marking		0	0	-
3 8		0	1		Proper use of restric	tion and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Contr				
4 2	_		NA			d Hyglenic Practices g. drinking, or tobacco use		0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures		0		
5 2	K.	0	1	0	No discharge from e	yes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6 8		0	NA	NO O	Hands clean and pro	g Contamination by Hands operly washed	0	0		21	0	0	0 ※		Proper date marking and disposition	me and concerts	0	0	
78	_	0	0	0	No bare hand contai alternate procedures	ct with ready-to-eat foods or approve followed	d O	0	5	<i>"</i>	IN	OUT		NO	Time as a public health control: procedu Consumer Advisory		9	9	
8 2	K	0	NA		Handwashing sinks	properly supplied and accessible Approved Source	0	0	2	23	_	0	12		Consumer advisory provided for raw and food		0	0	4
9 8	K	0			Food obtained from	approved source		0			IN	OUT	NA	NO	Highly Susceptible Popula	ations		_	
	D K	0	P		Food received at pro Food in good condition	oper temperature on, safe, and unadulterated	0		5	24	0	0	88		Pasteurized foods used; prohibited food	is not offered	0	0	5
12 0	_	0	X	0	Required records av destruction	ailable: shell stock tags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
				NO	Protect	ion from Contamination					0	0	X	 	Food additives: approved and properly u		8	읽	5
		0		_	Food separated and Food-contact surfac	es: cleaned and sanitized	- 6	00	4	26	峎 IN	O OUT	NA	NO	Taxic substances properly identified, sto Conformance with Approved I		0	01	
15 X	-			-	Proper disposition or served	f unsafe food, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	process, and	0	0	5
				-						-				_	, chemicals, and physical object	- late da a da	_	_	
				GOG	A Retail Practice	s are preventive measures to			ETA					geni	, chemicals, and physical object	s into foods.			
				00	T=not in compliance	C05=/	corrected of		during				•		R-repeat (violation of the sar	and and a set is set			
<u> </u>												_			Compliance Status				WT
	-	OUT	1		Compl	iance Status and Water		R		F		UT			Utensils and Equipment		cos	R	
28	T	0	Pas	steurizi	Compl Safe For ed eggs used where r	iance Status ood and Water required	0	R O	1	4	0	UT O F			Utensils and Equipment infood-contact surfaces cleanable, prope		0	R	1
28 29 30		000	Pas Wat Var	steurizi ter and	Compl Safe Fo ed eggs used where r lice from approved s obtained for specializ	iance Status eed and Water equired curce ed processing methods	0	R	1	4	5	O O	onstru	icted,	Utensils and Equipment	rly designed,		-	1
29 30		000	Pas Wat Var	teurizi ter and iance	Compl Safe For ed eggs used where r d ice from approved s obtained for specialize Feed Tem	iance Status eed and Water equired curce	0	8 R 0 0 0	1 2 1	F	5 6		onstru Varew	ashin	Utensils and Equipment infood-contact surfaces cleanable, proper and used	rly designed,	0 0	0	1 1 1
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Elzie D. Patton Elementary School Cafeteria Establishment Number #: 605097248

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine Bucket	Heat QA	200	190					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Wic	35			
Wif	6			
Ric	36			

State of Food	Temperature (Fahrenheit)
Hot Holding	143
Hot Holding	153
Hot Holding	156
Cold Holding	40
Cooking	197
Cold Holding	39
Cooking	199
	Hot Holding Hot Holding Hot Holding Cold Holding Cooking Cold Holding

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Elzie D. Patton Elementary School Cafeteria

Establishment Number : 605097248

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Employees washed upon returning to kitchen from break. Employee washed hands when changing gloves
- 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 source info

- 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 food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 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: Elzie D. Patton Elementary School Cafeteria Establishment Number : 605097248

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Elzie D. Patton Elementary School Cafeteria Establishment Number #. 605097248

Sources			
Source Type:	Food	Source:	IWC, Purity, TnT produce
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments