



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name Nashville Big Picture High School (food) Type of Establishment Farmer's Market Food Unit Permanent Mobile
 Address 160 Rural Ave. Temporary Seasonal
 City Nashville Time in 10:40 AM AM / PM Time out 11:10 PM AM / PM
 Inspection Date 10/26/2022 Establishment # 605170536 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats _____

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.)

| Compliance Status | | | | | COS=corrected on-site during inspection | | | R=repeat (violation of the same code provision) | | |
|---|-------------------------------------|--------------------------|----|-------------------------------------|---|---|----|---|--|--|
| IN | OUT | NA | NO | | COS | R | WT | | | |
| Supervision | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | | | 5 | | | |
| Employee Health | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | | | 5 | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | | | 5 | | | |
| Good Hygienic Practices | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| Preventing Contamination by Hands | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 2 | | | |
| Approved Source | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 10 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 12 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| Protection from Contamination | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 4 | | | |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 2 | | | |
| Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | |
| 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| Consumer Advisory | | | | | | | | | | |
| 23 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 4 | | | |
| Highly Susceptible Populations | | | | | | | | | | |
| 24 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| Chemicals | | | | | | | | | | |
| 25 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |
| Conformance with Approved Procedures | | | | | | | | | | |
| 27 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | <input checked="" type="checkbox"/> | | | 5 | | | |

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

GOOD RETAIL PRACTICES

| Compliance Status | | | | | COS=corrected on-site during inspection | | | R=repeat (violation of the same code provision) | | |
|---|-------------------------------------|--|--|--|---|---|----|---|----|----|
| OUT | | | | | COS | R | WT | | | |
| Safe Food and Water | | | | | | | | | | |
| 28 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 29 | <input checked="" type="checkbox"/> | | | | | | 2 | | | |
| 30 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| Food Temperature Control | | | | | | | | | | |
| 31 | <input checked="" type="checkbox"/> | | | | | | 2 | | | |
| 32 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 33 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 34 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| Food Identification | | | | | | | | | | |
| 35 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| Prevention of Food Contamination | | | | | | | | | | |
| 36 | <input checked="" type="checkbox"/> | | | | | | 2 | | | |
| 37 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 38 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 39 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 40 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| Proper Use of Utensils | | | | | | | | | | |
| 41 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 42 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 43 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 44 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| Utensils and Equipment | | | | | | | | | | |
| 45 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 46 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 47 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| Physical Facilities | | | | | | | | | | |
| 48 | <input checked="" type="checkbox"/> | | | | | | 2 | | | |
| 49 | <input checked="" type="checkbox"/> | | | | | | 2 | | | |
| 50 | <input checked="" type="checkbox"/> | | | | | | 2 | | | |
| 51 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 52 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 53 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| 54 | <input checked="" type="checkbox"/> | | | | | | 1 | | | |
| Administrative Items | | | | | | | | | | |
| 55 | <input checked="" type="checkbox"/> | | | | | | 0 | | | |
| 56 | <input checked="" type="checkbox"/> | | | | | | 0 | | | |
| Compliance Status | | | | | | | | | | |
| | | | | | | | | YES | NO | WT |
| Non-Smokers Protection Act | | | | | | | | | | |
| 57 | <input checked="" type="checkbox"/> | | | | | | 0 | | | |
| 58 | <input checked="" type="checkbox"/> | | | | | | 0 | | | |
| 59 | <input checked="" type="checkbox"/> | | | | | | 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. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person in Charge [Signature] Date 10/26/2022 Signature of Environmental Health Specialist [Signature] Date 10/26/2022

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nashville Big Picture High School (food)
 Establishment Number #: 605170536

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) |
|---------------------------------|----------------|-----|---------------------------|
| 3 compartment sink (not set up) | Quarternary | | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------------|---------------------------|
| Walk-in cooler 1 | 37 |
| Walk-in cooler 2 | 40 |
| Reach-in freezer | 8 |
| Reach-in cooler 1 | 38 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|----------------------------------|---------------|---------------------------|
| Lasagna in warmer on TPHC policy | Cooling | 131 |
| Milk in milk cooler 1 | Cold Holding | 42 |

Observed Violations

Total # 1

Repeated # 0

56: Most recent inspection report is not posted.



Establishment Information

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Establishment Number : 605170536

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: (N.O.) No food workers present.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source information.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding procedures. 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: Observed proper TPHC procedures.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: No prohibited food 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.

