

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

级 Yes O No

SCORE

Number of Seats 40

Permanent O Mobile Type of Establishment

Follow-up Required

904 Murfreesboro Rd. O Temporary O Seasonal

Lebanon Time in 09:13 AM AM / PM Time out 10:15: AM AM / PM

03/02/2022 Establishment # 605149253 Embargoed 0 Inspection Date

Comfort Suites Continental Breakfast

O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each nu

10	≬ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=co	recte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Compli
	IN	оит	NA	NO	Supervision			\Box		IN	оит	NA	NO	Cooking and Contr
1	器	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	驱	Proper cooking ti
	IN	OUT	NA	NO	Employee Health		-		17	ō	ŏ	ō	-	Proper reheating
2	100	0			Management and food employee awareness; reporting	0	0	\neg						Cooling and H
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling tin
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	嵩	Proper hot holdin
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	0		Proper cold holdi
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date mark
6	巡	0		0	Hands clean and properly washed	0	0		22	0	0	0	鋖	Time as a public
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	<u></u>	IN	OUT	NA.	NO.	Title da di pocino
	0	900		_	alternate procedures followed	0	0	2	\vdash	-	001		NO	Consumor ad iss
8		OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	-	U	Ľ.	23	0	0	麗		Consumer advisor food
9	200	0	TRANS.	NO	Food obtained from approved source	0	0	\neg	Н	IN	OUT	NA	NO	Highly
10	0	ŏ	0	3	Food received at proper temperature	ŏ	ŏ		-		001	-	100	ringini
11	×		Ť	-	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	氮	0	0		Pasteurized food
12	o	o	×	0	Required records available: shell stock tags, parasite	0	0	1 1		IN	ОИТ	NA	NO	
	_	_		_	destruction	_	_	щ	ļ.,					
-		OUT		NO	Protection from Contamination			_	25		0	巡		Food additives: a
13	670	_	0		Food separated and protected	0	0	4	26	_	26			Toxic substances
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

ᆫ					Compliance Status	000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN OUT NA NO Chemicals		Chemicals					
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	,
	IN OUT NA NO Conformance with Approved Procedures							
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	-	0	

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a het. 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, 4-5-329. ten (10) days of the date of the

Tomlin 03/02/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

03/02/2022 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Comfort Suites Continental Breakfast
Establishment Number ≠: |605149253|

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)				
Three comp sink	Chlorine						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Frigidaire RIF	-8				
Frigidaire RIF #2	-4				
Frigidaire RIF #3					
Frigidaire RIC					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Scramble Eggs	Cold Holding	41
Sausage	Cold Holding	41

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Observed Violations
Total # 5
Repeated # 0
8: Soap missing from hand sink on breakfast line
26: Spray bottles of disinfectant/cleaners stored next to three tier bowls of
apples and oranges;gallon bottle of bleach stored next to cans of tropical fruit
salad on shelving next to three comp sink
34: No visible thermometers in the RIC on breakfast line and four out if the six
RIC/RIF combos missing thermometers
42: Food storage containers stacked wet on shelving next to three comp sink
43: Napkins and coffee straws not covered and singly dispensed

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Comfort Suites Continental Breakfast

Establishment Number: 605149253

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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.

- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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:

- 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: 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: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

[&]quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Comfort Suites Continental Breakfast				
Establishment Number: 605149253				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
	Comfort Suites Continent	al Breakfast						
Establishment Number #	605149253							
Sources								
Source Type:	Food	Source:	PFG					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comm	ents							
Three comp sink n	ot set up during inspection	n						