TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

18		44												O Example Market Exact Unit	7	ſ		
Establishment Name			t Nar	me	Roy Waldron School Food Service					Type of Establishment O Fermer's Market Food Unit O Mobile								
Address			125 Floyd Mayfield Dr.				O Temporary O Seasonal											
City					La Vergne Time in 09:30 AM AM / PM Time out 10:25; AM AM / PM													
Inspection Date 08/12			rte		08/12/2021 Establishment # 60503003	33			Emba	rgoe	d 0							
Purpose of Inspection Routine O Follow-up O Complaint							O Pre	limin	ary		c	Cor	nsultation/Other					
Risk Category O1 122 O3							O 4				Fo	low-	up Required O Yes 🙀 No Number of	Seats	20)1		
Risk Factors are food preparation practices and employee behav as contributing factors in foodborne illness outbreaks. Pu															ntion			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IH, OUT, HA, HO) for each numbered litem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																		
(Littrik design IN=in compliance				algas	out =													
					Compliance Status 0			COS R WT		Compliance Status					R	WT		
$\left \right $	_	OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	-		_		IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods				
1	义 IN	O OUT	NA	NO	performs duties Employee Health	0	0	5		00	0	×		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	8	5	
2	X	0			Management and food employee awareness; reporting	_	2	5		IN	олт	NA	NO	Cooling and Holding, Date Marking, and Time as	Ť			
_	笑 IN	О 000Т	NA	NO	Proper use of restriction and exclusion Good Hyglanic Practices	0	0	-	18	0	0	XX	0	A Public Health Control Proper cooling time and temperature	0	0	_	
4	_	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5	19		0	0		Proper hot holding temperatures Proper cold holding temperatures	0	ŝ	1	
	IN	OUT	NA	NO	Preventing Contamination by Hands					100		ŏ	0	Proper cold noting temperatures Proper date marking and disposition	ŏ	ŏ	5	
6	皇鼠	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	×	0	0	-	Time as a public health control: procedures and records	0	0		
8	X	0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN O	OUT	NA	NO	Consumer advisory provided for raw and undercooked	0	0	4	
$ \rightarrow $	_	001	NA	NO	Approved Source Food obtained from approved source	0	0	-	-	IN	OUT	NA	NO	food Highly Susceptible Populations	ľ	<u> </u>	-	
	X	8	0	0	Food received at proper temperature Food in good condition, safe, and unadulterated	8	8	5	24	×	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5	
\rightarrow	õ	ō	×	0	Required records available: shell stock tags, parasite destruction	ō	ō		H	IN	OUT	NA	NO	Chemicals		-		
		OUT O		NO				4	25	0 1 <u>×</u>	0	X		Food additives: approved and properly used	0	8	5	
		ŏ			Food-contact surfaces: cleaned and sanitized	ŏ		5	20	IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	Ľ			
\rightarrow					Dreper depending of upgots fand, patymod fand not en													
15	8	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	
	2	0		God		1.	–		27 duc	-	Ŭ	~	gens	HACCP plan	0	0	5	
	<u></u>	0		God	served	ontro	l the	intro		tion	Ŭ	atho	gena	HACCP plan	0	0	5	
	<u>(</u>)	0			served	ontro ected o	l the	intro arAll during	L PR	tion	of p	atho	gena	HACCP plan			5 WT	
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
	Please call () 6158987889	to sign-up for a class.	(Drots

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Roy Waldron School Food Service Establishment Number #: 605030033

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Sanitizing container 3 comp sink- not in use -	Quat Chlorine	250							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
WIC	34				
Freezer #3	-4				
Freezer #4	22				
Cooler #2	35				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Grape juice						
Turkey bacon wic	Cold Holding	38				
Yogurt wic	Cold Holding	36				
Chicken in warming unit	Hot Holding	175				
Mashed potatoes	Hot Holding	145				
Vanilla yogurt in cooler #1	Cold Holding	37				
Sweet acidophilus milk in milk cooler	Cold Holding	40				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Roy Waldron School Food Service

Establishment Number : 605030033

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. The policy is posted in the kitchen; it nowmincludes COVID-19.

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 proper handwashing by employees.

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 information.

10: Frozen foods received from IWC were frozen. Grape juice was at -1 degrees.

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: There are no raw animal foods at the establishment.

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. Alog is maintained on which they record the temperatures of each portion of the 3 comp sink as well as the sanitizer concentration.

15: (IN) No unsafe, returned or previously served food served.

- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: Foods in hot holding are at the proper tempertaures.

20: Foods in cold holding are at the proper temperatures.

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

22: Temperature logs are maintained daily on which they record temperatures of hot and cold items on the line that are controlled cia time.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: Milk is pasterized.

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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

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: Roy Waldron School Food Service Establishment Number : 605030033

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Roy Waldron School Food Service Establishment Number # 605030033

Food	Source:	IWC
Water	Source:	City of LaVergne
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments