TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Estab	lish	imei	nt Na	me	Game Terminal 3 N	Mobile Trailer #797	,				Tur	an of i	Establi	ie hom o	O Farmer's Market Food Unit O Permanent XMobile			
Address 2			201 Terminal Ct						1.75	e or t	_Stabi	Isnime	O Temporary O Seasonal					
City					Nashville	Time	n 04	4:0	QF	PM	A	M/P	м ті	me o	ut 04:45; PM AM / PM			
Inspe	ctio	n D	ate		04/12/2022 Esta							d 8						
Purpo					Routine O Follow				O Pr			-		Cor	nsultation/Other			
Risk (Cate	ego	ny .		O1 302	03			O 4				Fo	ollow-	up Required 🕱 Yes O No Number of	Seats	0	
			lisk												I to the Centers for Disease Control and Preve control measures to prevent illness or injury.			
						FOODBORNE ILLNESS R	ISK F	ACT	ors	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS			
IN=i	n co		iance			MA, NO) for each attrabuted its of applicable NO=not obser		Rem							ach tiom as applicable. Deduct points for category or subca pection R*repeat (violation of the same code provi-)	
	_				Compliance S	itatus		R	WT	F		_			Compliance Status Cooking and Reheating of Time/Temperature		R	WT
	-	001	NA	NO	Person in charge present, der	vision monstrates knowledge, and	0	0			IN		NA		Control For Safety (TCS) Foods			
			na	NO	performs duties	e Health	0	0	5			8			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
2		0	-		Management and food employ	yee awareness; reporting	_	0	5		IN	оυт		NO	Cooling and Holding, Date Marking, and Time as			
	~	-	na	NO	Proper use of restriction and e Good Hygien		0	0		18	0	0	0	53	Public Health Control Proper cooling time and temperature	0	0	
43	R)		-	0	Proper eating, tasting, drinking No discharge from eyes, nose	g. or tobacco use	8	8	5	19	80				Proper hot holding temperatures Proper cold holding temperatures	0	0	
	N	OUT	NA	NO	Preventing Centar	mination by Hands					×		ŏ	0	Proper cold holding temperatures Proper date marking and disposition	ŏ	ŏ	5
6 0	_	0	0	<u>英</u>	Hands clean and properly was No bare hand contact with rea	ady-to-eat foods or approved	0	0 0	5	22	-	0	×	-	Time as a public health control: procedures and records	0	0	
8 (5	23	-	1.00	alternate procedures followed Handwashing sinks properly s	supplied and accessible		0	2	23	IN O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
	_	001	NA	NO	Approved Food obtained from approved	d Source	0	0	_		IN	OUT		NO	food Highly Susceptible Populations	ľ	_	-
	সা	00	0	120	Food received at proper temp Food in good condition, safe, a		8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12 (_	ō	×	0	Required records available: sh destruction		ō	o			IN	OUT	NA	NO	Chemicals			
13 8				NO	Protection from					25	0 嵐	8	X		Food additives: approved and properly used	0	8	5
14 (Food separated and protected Food-contact surfaces: cleane		6	0		26	民 IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures			
				-														
15 8	8	o			Proper disposition of unsafe to served	ood, returned food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
	8	0		God	served		-	1		-	-	Ŭ	~	gens		0	0	5
	8	0		God	served		ontro	l the		oduc	tion	ofp	atho	gena	HACCP plan	0	0	5
	3	0			served Retail Practices are pr Trnot in compliance	reventive measures to o	ontro COC	I the	intr arA during	oduc	tion AG	of p	atho	gena	HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	1.		
15 8		OUT	1	00	Served Compliance Compliance St Safe Food and	cos-con tatus	entro ected o	the DD R n-site	arin during WT	oduc Inspe	tion AG	ICIS	atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	COS		5 WT
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PH-2267 (Rev. 6-15)	Free food safety training clas		th at the county health department.	RDA 629
	Please call () 6153405620	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Game Terminal 3 Mobile Trailer #797 Establishment Number #: 605311798

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Reach in cooler	58	
Prep cooler	42	

Decoription	State of Food	Temperature (Fahrenheit)
Chicken steam well	Hot Holding	90
Cheese steam well	Hot Holding	92
Beans steam well	Hot Holding	102
Hot dogs reach in cooler	Cold Holding	55
Hot dogs reach in cooler	Cold Holding	52
Milk reach in cooler	Cold Holding	52
Lettuce reach in cooler	Cold Holding	49
Sour cream reach in cooler	Cold Holding	50
Diced tomatoes prep cooler	Cold Holding	55

Total # 10 Repeated # 0

8: Hand sink blocked with pan of food

CA- removed, trained

8: No water Person in charge stated the water pipe was broken

14: No sanitizer in trailer

CA- supplie

17: Chicken, beans, cheese on steam well at 100F or below must be 135F or above person in charge stated they dont heat before placing in steam well Must be heated properly before hot holding

CA- reheated on stove to 165F then placed for hot holding, trained

20: Reach in cooler at 58F not keeping time and temperature control for safety food items at 41F or below see recoded food log temps

CA- embargoed all time and temperature control for safety food items, trained, person in charge dtated they wouldnt use that cooler until repaired and reinspection occurrs

34: 2-Deep freezers no visible thermometer

43: Single service food items stored on floor in storage room

46: No trst strips, person in charge supplied

55:

56:

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Game Terminal 3 Mobile Trailer #797

Establishment Number : 605311798

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: (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 setting up at time of inspection

7: 9:

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.

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

16: (NO) No raw animal foods cooked during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: 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: (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: Game Terminal 3 Mobile Trailer #797 Establishment Number: 605311798

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Game Terminal 3 Mobile Trailer #797 Establishment Number # 605311798

Sources				
Source Type:	Food	Source:	Us foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Permit suspended due to lack of water available