

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



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|----------------------------------|----------------------------|
| Establishment Information | |
| Establishment Name: | MBA Wallace Hall 2nd Floor |
| Establishment Number #: | 605226648 |

| | |
|---|--|
| 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) |
| Sanitizing bucket | QA | 200 | |
| Dish machine | Chlorine | 0 | 153 |

| | |
|------------------------------|----------------------------------|
| Equipment Temperature | |
| Description | Temperature (Fahrenheit) |
| Reach-in freezer | 2 |
| Reach-in fridge (pizza) | 35 |

| | | |
|---------------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Cheese (reach-in fridge) | Cold Holding | 41 |
| Lettuce (reach-in fridge) | Cold Holding | 42 |
| Enchiladas (steam table) | Hot Holding | 158 |
| Cooked potatoes (steam table) | Hot Holding | 150 |
| Enchiladas (warmer) | Hot Holding | 149 |
| Potato (warmer) | Hot Holding | 149 |
| Pasta (line) | Cold Holding | 117 |
| Rice (rice cooker) | Hot Holding | 135 |
| Cheese (reach-in fridge, pizza) | Cold Holding | 43 |
| Soup (line) | Hot Holding | 159 |
| Rice (line) | Hot Holding | 149 |
| Meatballs (line) | Hot Holding | 145 |
| Lettuce (line) | Cold Holding | 49 |

Observed Violations

Total # 3

Repeated # 0

14: Dish machine @ 153F and 0 ppm chlorine after being run several times. CA: Advised Person in charge the machine cannot be used in the meantime until it gets serviced. Advised Person in charge to use disposable trays for meals and only necessary utensils sent downstairs to wash and sanitize. A follow-up will be conducted once machine is working properly

46: No chlorine test strips available on site

53: Ceiling in dish room has excessive dust build-up near air vents

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Copy available on site
- 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: No employees observed washing hands during inspection.
- 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.
- 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: No raw animal products stored/cooked on site.
- 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: Establishment does not cool tcs foods
- 19: Proper hot holding temperatures were observed (=135 F)
- 20: Proper cold holding temperatures were observed (= 41 F)
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: All tcs foods placed on the line logged properly, foods placed on Time as a Public Health Control (TPHC) around 11am.
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type: Source:

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Additional Comments