



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name Tennessee Highway Patrol Training Center
Address 275 Stewarts Ferry Pk
City Nashville
Inspection Date 06/14/2022
Risk Category 03
Number of Seats 54

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] Date 06/14/2022
Signature of Environmental Health Specialist [Signature] Date 06/14/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tennessee Highway Patrol Training Center Cafeteria
 Establishment Number #: 605240484

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)
Manual Dish Sink L-temp machine	QA Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach-In Cooler, 2door	36
Refrigerator 2	48
Reach-In Cooler	36
Reach in Freezer	-17

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Tuna, 6/19, Reach-In Cooler	Cold Holding	38
Chicken patties, refrigerator	Cold Holding	49
Beef steak patty, 6/12, refrigerator	Cold Holding	51
Beef steak,	Cold Holding	52
Jubliea, 6/13, Reach-In Cooler	Cold Holding	38
Rice, 6/13	Cold Holding	42
Ham, 6/14	Cold Holding	36
Pork loin, Reach in warmer	Hot Holding	133
Pork loin, serving line	Hot Holding	166
Broccoli	Hot Holding	176
Cooked Pasta,	Cold Holding	177
Cantaloupe, cut	Cold Holding	42
Chicken strips	Cold Holding	41
Chicken salad	Cold Holding	40
Pasta, on ice	Cold Holding	43

Observed Violations

Total # 8

Repeated # 0

11: Bag of sausage patties stored in back of refrigerator with slimy white film
CA discard

11: Observe 3bags of meatballs in still water stated to be thawing in middle sink, with soap water in 1st bay and sanitizer water in 3rd bay set up. Meatballs temp at 27-30F.

CA moved bags of meat to Reach-In Cooler, discuss proper thawing procedures

19: Roast pork loin, Reach in warmer by line not maintaining 135F

CA reheat in oven to 165F

20: See food temps...Several tcs food items in refrigerator not maintained at 41F or below,... CA 3.bags of bread chicken, beef steaks, sausage patties, All discarded ~10lbs

37: Employee water bottles stored on top of prep table

45: Condensation leaking in refrigerator.

45: Severely worn cutting boards hanging on clean rack

46: Wet neating/stacking clean dishes



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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: Observe proper hand washing inbetween task. Must be aware of when to wash and change glove when moving from serving line to kitchen.
- 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: Us foods,
- 10: (NO): No food received during 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: Reheated pork loin in oven that reached 180F to hold on line
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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: Sanitizer bin stored on top ofprep table
CA move bin
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Missing on back door
- 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: Food Source: Us foods

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Additional Comments