# **TENNESSEE DEPARTMENT OF HEALTH**

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					FOOD SERVICE ESTA	BL	ISH	IME	EN 1	r 11	NS	PEC	TI	ON REPORT SCO	RE		
Ş		in the second se	C. C.												_		
Estal	blish	imen	t Nar		Legends					-				O Farmer's Market Food Unit			
Addr	ess				2401 Hwy 31 S.					1 yş	xe of	Establi	shme	O Temporary O Seasonal	L		
City					Columbia Time in	11	.:0	D A	M	A	M/P	M Ti	ne o	ut 12:06; PM AM / PM			
Inspe	ectio	n Da	rte		10/31/2023 Establishment # 605083113	3			Emba	argoe	d C	)					
Purp	ose	of In	spect		Routine O Follow-up O Complaint			O Pro	limin	ary	_	c	Cor	nsultation/Other			
Risk	Cat	-			O1 🞉 O3			04						up Required O Yes 🕄 No Number of		37	9
					ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
		(Me	urik de	elgnet	FOODBORNE ILLNESS Ri ed compliance status (IH, OUT, NA, HO) for each numbered Hem										egory.	,	
IN	in ce	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status				S=co	rrecte	d on-t	site duri	ng ins	spection R=repeat (violation of the same code provis			14/7
	IN	OUT	NA	NO	Supervision	cos	ĸ	WI	F	IN	our	NA	NO	Compliance Status Cooking and Roheating of Time/Temperature	cos	ĸ	WT
1	8	0		_	Person in charge present, demonstrates knowledge, and performs duties.	0	0	5	16	12	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
_			NA	NO	Employee Health Management and food employee awareness, reporting	0	o			õ	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
3		ō			Proper use of restriction and exclusion	ō	ō	5		IN	ou	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
_		_	NA		Good Hygienic Practices	~				×	0			Proper cooling time and temperature	0		
5	1	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5	20	25	00	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	5
	IN 送	OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	-	21	8	0 0			Proper date marking and disposition	0	0	-
_	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	001	NA		Time as a public health control: procedures and records Consumer Advisory	-	9	
8			NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 3	1	0	_		Food obtained from approved source	0				IN	OUT	_	NO	Highly Susceptible Populations			
10			0	<u>×</u>	Food received at proper temperature Food in good condition, safe, and unadulterated	00	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ		NO	Chemicals			
13			NA	NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0 度	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14		Ō			Food-contact surfaces: cleaned and sanitized	Õ	Õ	5		IN	OUT	NA	NO	Conformance with Approved Procedures		_	
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intro	oduc	tion	of	patho	gens	, chemicals, and physical objects into foods.			
				011		600						8					
	_		_		Compliance COS-correction Compliance Status		R		Ē					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	-		Past		Safe Food and Water d eggs used where required	0	0	1	4	_				Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
29 30	_				ice from approved source btained for specialized processing methods	0	0	2	4	+	- (			and used	0	0	1
	-	OUT	_	er cov	Food Temperature Control ling methods used; adequate equipment for temperature			_	4	_	-			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
31		٥	contr	rol		0	0	2		0	UT			Physical Facilities			
32	_				properly cooked for hot holding thawing methods used	0	0	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices	8	8	2
34		XX OUT		mome	ters provided and accurate Food identification	0	0	1	5		_			waste water property disposed s: property constructed, supplied, cleaned	0	0	2
35	_		_	i prop	erly labeled; original container; required records available	0	0	1	5	_	_			use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				5	_	0	Physica	I faci	lities installed, maintained, and clean	0	0	1
36	-	-			dents, and animals not present	0	0	2	5	4	<u>ہ</u>	Adequa	de ve	entilation and lighting; designated areas used	0	0	1
37	_				tion prevented during food preparation, storage & display	0	0	1			UT			Administrative items			
38	_	-			leanliness ths; properly used and stored	00	0	1	5	_				nit posted inspection posted	0		0
40	)		Was		ruits and vegetables Proper Use of Utensils		0		F	-	_			Compliance Status Non-Smokers Protection Act	YES		WT
41		2	In-us		nsils; properly stored		0		5					with TN Non-Smoker Protection Act	X	2	
42	-	0	Singl	le-use	quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used		0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	0		0
			-		ed properly		0	_									
servic		tablis	shmen	t perm	tions of risk factor items within ten (10) days may result in suspen iil. Items identified as constituting imminent health hazards shall be reset insertion constitution in the reset of the second statement of the second st	corre	cted is	mmedi	ately	or op	eratio	ns shal	ceas	e. You are required to post the food service establishment perm	t in a c	onsp	icuous
					recent inspection report in a conspicuous manner. You have the rig 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-71			c a mea	-	-	-				or the	Gate	01095
/	/	2	2	•	10/3	81/2	023	3		r,	$\mathcal{O}$	- TI	رمر ۱۳	$\gamma$	10/3	81/2	2023

Signature of Person In Charge	

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Date	Signature of Environme	entai	Health	Special	st

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

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
(19220) (1007, 0-10)	Please call (	) 9315601182	to sign-up for a class.	101020

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



#### Establishment Information

Establishment Name: Legends Establishment Number #: 605083113

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)						
Dish Machine	Chlorine	50							

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
WIF	10				
WIC	40				
Raw Meat Cooler	35				
Salad Prep Cooler	37				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced Tomato	Cold Holding	37
Raw Shrimp	Cold Holding	35
Raw Pork Scewer	Cold Holding	37
Raw Sirloin	Cold Holding	38
Raw Chicken	Cold Holding	41
Raw Hamburger Patty	Cold Holding	40
Medium Well Ribeye	Cooking	165
Cooked Green Beans	Hot Holding	139
Cooked Black Eyed Peas	Hot Holding	145
Cooked Hamburger Steak	Hot Holding	168
Cooked Grilled Chicken Breast	Hot Holding	158
Cooked Pork Chop	Cooking	200
Raw Salmon	Cold Holding	39
Gumbo @ 30 Minutes	Cooling	110
Cream Style Corn @ 1 Hour	Cooling	89

#### Observed Violations

Total # 5

Repeated # ()

34: No thermometer in lowboy cooler in front of grill with raw meat.

37: Employee glasses stored by to go boxes above salad prep.

39: Multiple wet cloths wet nesting on the main prep line.

41: Ice scoop stored down in ice bin with handle touching down in ice.

47: Lowboy cooler in server station is sticky when opening. Has syrupy look in bottom.

### Establishment Information

Establishment Name: Legends

Establishment Number : 605083113

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: PIC knows and understands the signs and symptoms for employees not working sick.
- 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 washing hands as required.

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: (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: Proper cooking time and temperature observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temperature observed.
- 19: Good hot holding.
- 20: Good cold holding.
- 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: Consumer food advisory available on menu.
- 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: "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: Legends

Establishment Number : 605083113

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Legends

Establishment Number # 605083113

Sources				
Source Type:	Food	Source:	PFG	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments