



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



***Establishment Information***

Establishment Name: VVS CANTEEN TYSON

Establishment Number #: 605260202

***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	QA		

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Two door freezer near deep fryer	3
Two door refrigerator in orep area next to rack with can goods	34
Walk in cooler	34
Walk in freezer	6

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Cook fried chicken on steam table on serving line	Hot Holding	187
Cook mac and cheese with shrimp on steam table	Hot Holding	156
Sloppy joe on steam table on serving line	Hot Holding	159
Cook corn on the cob in warmer box on serving	Hot Holding	161
Pico sauce in portion cup on ice in serving area	Cold Holding	43
Sliced tomatoes on cold unit on serving line	Cold Holding	48
Cut lettuce on cold unit in serving area ( TPHC )	Cold Holding	41
Cook egg roll under warmer on serving line	Hot Holding	141
Cheese burgers under warmer on serving line	Hot Holding	143
Vegetable pizza in warmer box in serving	Hot Holding	115
Beef pizza on serving area in warmer ( TPHC )	Hot Holding	123
Chicken nuggets in warmer box	Hot Holding	145
Chicken sandwich in warmer box	Hot Holding	146
Cook chicken out of deep fryer	Cooking	201
Spanish in two door refrigerator next to can goods	Cold Holding	40

### Observed Violations

Total # 8

Repeated # 0

13: Raw eggs in walk in cooler stored above ready to eat foods ( CA) trained and had them to move them

14: No sanitizer reading at the three compartment sink reading zero ppm QA and chlorine ( CA) person and charge added QA

26: Bottles of hand soap on storage in stock area stored with single service items ( CA) trained and remove them

37: Observed employee drinks on prep table with seal broken

42: Observed employee towel drying pitcher at dish washing area

42: Stacking pans on top of each other while wet on clean dishes rack

47: Blade of can opener extremely dirty

53: Condensation in walk in freezer

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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 good hand washing
- 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 food sources
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling is done with ice bath before placing in walk in cooler
- 19: See food chart
- 20: See food temp Chart
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Have a policy
- 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.
- 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:	Water	Source:	City
Source Type:	Food	Source:	US Foods And vistor
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**