# **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

| Establishment Name   |   |          |                |  | Riverdale High Annex Food Service   |   |                |      |             |            | Type of Establishment     O Fermer's Market Food Unit     O Mobile |   |           |                     |                   |  |            |      |          |          |
|--|---|----------|----------------|--|---|---|----------------|------|-------------|------------|--|---|-----------|---------------------|-------------------|--|------------|------|----------|----------|
| Address  |   |          |                |  | 802 Warrior Dr. O Temporary O Seasonal                                    |   |                |      |             |            |  |   |           |                     |                   |  |            |      |          |          |
| City   |   |          |                |  | Murfreesboro Time in 11:45 AM AM / PM Time out 12:15 PM AM / PM           |   |                |      |             |            |  |   |           |                     |                   |  |            |      |          |          |
| Insr   | ectic   | n Da     | te             |  | 09/21/202   | 22 Establishment #                                      |                |      |             |            |  |   | d 0       |                     |                   |  |            |      |          |          |
|  |   | of In    |                |  | Routine   | O Follow-up   | O Complaint    |      |             | -<br>O Pro |  |   | -         |                     | 0.00              | nsuitation/Other   |            |      |          | _        |
|  |   |          |                |  |   |   |                |      |             |            |  | ,   |           |                     |                   |  | har of Co. | ate  | 200      | <u>ר</u> |
| Risk Category O1 第2 O3 O4 Follow-up Required O Yes X No Number of Seats 200<br>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<br>(Mark designated compliance status (IH, OUT, HA, HO) for each numbered liem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)   |          |                |  |   |   |                |      |             |            |  |   |           |                     |                   |  |            |      |          |          |
| IN   | •in c   | ompili   | nce            |  | OUT=not in complian   |   | NO=not observe |      | _           |            | S=cor  | recte   | d on-si   | ite duri            | ng ins            | pection R=repeat (violation of the same cod  |            |      |          |          |
|  | IN  | OUT      | NA             | NO   | Comp  | Supervision   |                | COS  | R           | WT         | Н  |   |           |                     |                   | Compliance Status<br>Cooking and Reheating of Time/Tempera                               |            | os   | R        | WT       |
| 1  | 1   | 0        |                |  | Person in charge pr   | resent, demonstrates kn                                 | owledge, and   | 0    | 0           | 5          |  | IN  | OUT       |                     | NO                | Control For Safety (TCS) Foods   |            |      | _        |          |
|  |   | OUT      | NA             | NO   | performs duties   | Employee Health   | -              | -    |             | -          |  | 00  |           | 8                   |                   | Proper cooking time and temperatures<br>Proper reheating procedures for hot holding      | ;          | 8    | 읽        | 5        |
| 2  |   |          |                |  |   | ood employee awarenes                                   | is; reporting  |      | 0           | 5          |  |   | олт       |                     | NO                | Cooling and Holding, Date Marking, and Th  |            |      |          |          |
| $ \rightarrow $  | 8   | O<br>OUT | NA             |  | Proper use of restri  | ction and exclusion<br>d Hyglenic Practices             |                | 0    | 0           | -          | 48   | 0   | 0         | NY.                 |                   | Public Health Centrol Proper cooling time and temperature                                |            |      | _        | _        |
| 4  | X   | 0        | NA             |  |   | ng, drinking, or tobacco                                |                | 0    | 0           | 5          |  | 赏   | 0         | 8                   |                   | Proper hot holding temperatures  | - (        | 0    | 0        |          |
|  | XX<br>IN  | 0<br>OUT | NA             |  |   | eyes, nose, and mouth<br>ng Contamination by            | Manda          | 0    | 0           | _          | 20   | 10  | 00        | e<br>Se             | ~                 | Proper cold holding temperatures<br>Proper date marking and disposition                  |            | 8    | 8        | 5        |
|  | X   | 0        | 1404           |  | Hands clean and pr  | roperly washed  |                | 0    | 0           |            | 22   |   | ō         | 0                   |                   | Time as a public health control: procedures and re                                       | _          | _    | 0        |          |
| 7  | 鬣   | 0        | 0              | 0  | No bare hand conta<br>alternate procedure                                 | ect with ready-to-eat foor<br>is followed               | ds or approved | 0    | 0           | 5          | -  |   |           | NA                  |                   | Consumer Advisory  |            | -    | -        | _        |
|  |   |          | NA             | NO   | Handwashing sinks   | properly supplied and a<br>Approved Source              | ccessible      | 0    | 0           | 2          | 23   | 0   | 0         | 黛                   |                   | Consumer advisory provided for raw and undercoo<br>food                                  | ked (      | 0    | न        | 4        |
| 9  | 嵐   | 0        | _              |  | Food obtained from  | approved source   |                |      | 0           |            |  | IN  | OUT       | NA                  | NO                | Highly Susceptible Populations   |            | -    | -        |          |
| 10<br>11   | 0   | 0        | 0              | ×  | Food received at pr<br>Food in good condition                             | oper temperature<br>tion, safe, and unadulter           | ated           | 8    | 00          | 5          | 24   | 0   | 0         | Ж                   |                   | Pasteurized foods used; prohibited foods not offere                                      | d (        | 0    | 0        | 5        |
|  | 0   | ŏ        | 82             | 0  | Required records a  | vailable: shell stock tags                              |                | ō    | ŏ           |            |  | IN  | OUT       | OUT NA NO Chemicals |                   |  |            | -    | -        |          |
| H  | IN  | OUT      | NA             | NO   | destruction<br>Protect  | tion from Contamina                                     | tion           |      |             | _          | 25   | 0   | 0         | X                   |                   | Food additives: approved and properly used   |            | 0    | ा        |          |
|  |   | 0        |                |  | Food separated and  |   | **             |      | 00          |            | 26   | _   |           | NA                  | _                 | Toxic substances properly identified, stored, used                                       |            | 0    | 0        | •        |
|  | _   | 0        | -              |  |   | ces: cleaned and sanitiz<br>of unsafe food, returned    |                | -    |             | _          | 27   | _   |           | _                   | NO                | Conformance with Approved Procedure<br>Compliance with variance, specialized process, an | -          |      | <u>_</u> | 5        |
| 15 🕄 O Proper disposition of unsate food, returned food not re-<br>served O O 2 27 O O 🕱 Compliance with variance, specialized process, and O O s  |   |          |                |  |   |   |                |      | ů           |            |  |   |           |                     |                   |  |            |      |          |          |
|  |   |          |                | Goo  | d Retail Practic  | es are preventive m                                     | easures to co  | ntro | l the       | intr       | oduc   | tion  | of p      | atho                | gens              | , chemicals, and physical objects into fo  | ods.       |      |          |          |
|  |   |          |                |  |   |   |                |      |             |            |  |   | 1CE       | 3                   |                   |  |            |      |          |          |
| $\vdash$   |   |          |                | 00   | Tenot in compliance<br>Comp   | liance Status   | COS=corre      |      | n-site<br>R |            | inspe  | ction   |           |                     |                   | R-repeat (violation of the same code pro<br>Compliance Status                            |            | 05   | R        | WT       |
|  |   | OUT      |                |  | Safe Food and Water<br>ed eggs used where required                        |   |                |      |             |            |  | 001   |           |                     |                   | Utensils and Equipment   |            | -    | -        |          |
| 2  | 9   | 0        | Wate           | r and  | ice from approved s   | source  |                | 0    | 8           | 2          | 4  | 5 (   |           |                     |                   | nfood-contact surfaces cleanable, properly designe<br>and used                           | a, (       | 0    | 이        | 1        |
| 3  | 0   | 0<br>001 | Varia          | nce c  | e obtained for specialized processing methods<br>Food Temperature Control |   |                | 0    | 0           | 1          | 4  | 46 O Warewashing facilities, installed, maintained, used, test strips |           |                     |                   |  | 0          | 0    | 1        |          |
| 3  | 1   |          |                |  | cooling methods used; adequate equipment for temperature                  |   |                | 0    | 0           | 2          | 4  | _   | -         | lonfoo              | d-cor             | ntact surfaces clean   |            | 0    | 0        | 1        |
| 3  |   | -        | contr<br>Plant |  | properly cooked for   | hot bolding   |                | 0    | -           | 1          | 4  | _   | UT<br>O H | ict and             | t cold            | Physical Facilities  | ;          | 0    | oT       | 2        |
| 3  | 3   |          |                |  | thawing methods us  |   |                | 0    | 0           | 1          | 4  | 9 (   | ΟP        | lumbir              | ng ins            | stalled; proper backflow devices   |            | 0    | 0        | 2        |
| 3  | 4   | 0<br>001 | Then           | morme  | eters provided and a  | courate<br>Identification                               |                | 0    | 0           | 1          | 5  | _   | -         |                     |                   | waste water properly disposed<br>s: properly constructed, supplied, cleaned              |            |      |          | 2        |
| 3  | 5   |          | Food           | prop   |   | container; required reco                                | ords available | 0    | 0           | 1          | 5  | _   | _         |                     |                   | use properly disposed; facilities maintained   |            |      | ŏ        | 1        |
|  |   | OUT      |                |  |   | f Food Contamination                                    |                | -    | -           | -          | 5  |   | -         | -                   |                   | lities installed, maintained, and clean  |            | -    | 0        | 1        |
| 3  | 6   | 0        | Insec          | ts, ro   | dents, and animals  | not present   |                | 0    | 0           | 2          | 5  | 4 (   | 0 A       | dequa               | de ve             | ntilation and lighting; designated areas used  |            | _    | 0        | 1        |
| 3  | 7   | 0        | Cont           | Contamination prevented during food preparation, storage & display |   |   | rage & display | 0    | 0           | 1          |  | 0   | UT        |                     |                   | Administrative items   |            |      |          |          |
| 3  | 8   | 0        | Pers           | onal c   | leanliness  |   |                | 0    | 0           | 1          | 5  | 5 (   | 0 0       | urrent              | pern              | nit posted   |            | 0    | 0        | 0        |
| 3  | _   |          |                | <u> </u>   | cloths; properly used and stored  |   |                | 0    |             | 5          | 6 (  | 0 N   | fost re   | cent                | inspection posted |  | 0          | 0    |          |          |
| 4  |   | OUT      | vras           | ing f  | ruits and vegetables<br>Proper  | Use of Utensils   |                | 0    | 0           | 1          |  |   |           |                     |                   | Compliance Status<br>Non-Smokers Protection Act  |            | ES I | -        | WT.      |
| 4  | _   |          |                |  | nsils; properly stored  | ł   | handled        |      | 8           |            | 5  |   |           |                     |                   | with TN Non-Smoker Protection Act<br>ducts offered for sale                              |            | 8    | श        | 0        |
| 4  | 3   | 0        | Singl          | e-use  | /single-service artic   | s; properly stored, dried,<br>les; properly stored, use |                | 0    | 0           | 1          | 5  |   |           |                     |                   | oducts onered for sale<br>oducts are sold, NSPA survey completed                         |            | ŏ    | ŏ        | Ű        |
|  | 44 O Gloves used properly O O 1   |          |                |  |   |   |                |      |             |            |  |   |           |                     |                   |  |            |      |          |          |
| servi  | 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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous |          |                |  |   |   |                |      |             |            |  |   |           |                     |                   |  |            |      |          |          |
| mare<br>reco   | manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report 7.C.4. sections 61 (4-70) (8-14-70) (8-14-70), 68-14-711, 68-14-715, 68-14-716, 4-5-320.   |          |                |  |   |   |                |      |             |            |  |   |           |                     |                   |  |            |      |          |          |
| ٢  | 7   | X        | И              | C  |   | NO'   | 09/2           | 21/2 | 022         | 2          |  | 2   | 2         |                     | (                 |  | 05         | 9/21 | L/2      | 022      |

| Signature of | Person | In Charge | _ |
|--------------|--------|-----------|---|
|              |        |           |   |

|      | 15                    |                       |
|------|-----------------------|-----------------------|
| Date | Signature of Environm | entri Health Coloanst |

SCORE

Date

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

| PH-2267 (Rev. 6-15) | Free food safety training ck | asses are available each mor | RDA 629                 |        |
|---------------------|------------------------------|------------------------------|-------------------------|--------|
| (Nev. 0-15)         | Please call (                | ) 6158987889                 | to sign-up for a class. | 101025 |

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



#### Establishment Information

Establishment Name: Riverdale High Annex Food Service Establishment Number #: 605054042

| 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<br>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     | Heat           |     | 160                      |  |  |  |  |  |

| Equipment Temperature |                          |  |  |
|-----------------------|--------------------------|--|--|
| Description           | Temperature (Fahrenheit) |  |  |
|                       |                          |  |  |
|                       |                          |  |  |
|                       |                          |  |  |
|                       |                          |  |  |
|                       |                          |  |  |
|                       |                          |  |  |

| Food Temperature                       |               |                          |
|--|---------------|--------------------------|
| Description                            | State of Food | Temperature (Fahrenheit) |
| Chicken sandwich make line tphc 10 min | Hot Holding   | 140                      |
| Ham sandwich make line tphc 10mins     | Cold Holding  | 45                       |
|  |               |                          |
|  |               |                          |
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|  |               |                          |
|  |               |                          |

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



## Establishment Information

Establishment Name: Riverdale High Annex Food Service

Establishment Number : 605054042

## 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 stayed on task.

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 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 food products

- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: See food temps.

20: See food temps.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 22: Time policy is available with food product listed.
- 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: (NÁ) 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.

# Establishment Information

Establishment Name: Riverdale High Annex Food Service Establishment Number : 605054042

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Riverdale High Annex Food Service Establishment Number #: 605054042

| Sources      |       |         |                   |  |  |  |  |
|--------------|-------|---------|-------------------|--|--|--|--|
| Source Type: | Water | Source: | Murfreesboro city |  |  |  |  |
| Source Type: | Food  | Source: | lwc, purity       |  |  |  |  |
| Source Type: |       | Source: |                   |  |  |  |  |
| Source Type: |       | Source: |                   |  |  |  |  |
| Source Type: |       | Source: |                   |  |  |  |  |

# Additional Comments