TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

						-														
Est	bist	imen	t Nar		Gallatin (Country (Club										Farmer's Market Food Unit Market Food Unit Market O Mobile			
Address 1501 E. Main St.					_	Тур	e of E	Establi	shme	O Temporary O Seasonal										
City					Gallatin			Time in	01	L:3	0 F	M	AM	/P	и ти	ne oi	и 01:45: РМ АМ/РМ			
,		n Da	te		01/04/2	2023 🖬	tablishmant #	60520403									······			
		of In:			ORoutine		iow-up	O Complaint				elimina				Cor	nsultation/Other			
		egon			01	\$172	on up	03			04		,		-		up Required O Yes 💢 No Number o	Seats	20	8
15.00			isk i		ors are food	preparation		and employee		vior	* mo				repo	rtec	I to the Centers for Disease Control and Preve		_	
				as c	ontributing	factors in f					_			_	_		control measures to prevent illness or injury. INTERVENTIONS			
		(Ma	rk de	algaa	ted compliance	status (IN, OU											ach Hem as applicable. Deduct points for category or subc	itegory	9	
IN	⊨in c	ompile	nce			mpliance NA		NO=not observe		R	cc Tw	S=con	recteo	t on-si	ite duri	ng ins	pection R=repeat (violation of the same code prov Compliance Status		R	WT
	IN	ουτ	NA	NO		Supe	ervision			_			IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	٥			Person in cha performs dution	es	emonstrates kr	nowledge, and	0	0	5		0	-			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	5
2	IN XX	OUT O	NA	NO	Management		yee Health loyee awarene	ss; reporting	0		_	17	0	0	0	×	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time a	_	0	•
3	×	0			Proper use of	restriction and	d exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control	1		
	IN X	OUT	NA		Proper eating		nic Practice						0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	8	
5	24	0		0	No discharge	from eyes, not	se, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN O	001	NA		Hands clean a		amination by ashed	Hands	0	0			*		_	-	Proper date marking and disposition	0	0	
7	0	0	0	×	No bare hand	contact with n	eady-to-eat foo	ds or approved	0	o	5	22	-	0	NA NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8	X	0					supplied and a	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked	0	0	4
	高	<u>ол</u> О	NA	NO	Food obtained	Approv d from approve	ed Source ed source		0	0			IN	OUT		NO	food Highly Susceptible Populations	-		_
10	0 炭	0	0	20	Food received		perature and unadulte	rated	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ŏ	82	0	Required reco		shell stock tag		ŏ	ŏ		H	IN	OUT	NA	NO	Chemicals			
H	IN	OUT		NO	destruction P	rotection fro	m Contamina	tion					0	0	X		Food additives: approved and properly used	0	0	5
		8				ed and protect surfaces: clea	ed ned and sanitiz	red	8	0	4	26	100 IN	_	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
	_	0	_		Proper dispos		food, returned		ŏ	0	2	27	-	0	_		Compliance with variance, specialized process, and	0	0	5
	~	-		_	served				-				-	-	~		HACCP plan	1.	-	
				Goo	d Retail Pra	ectices are	preventive n	neasures to co						-		gens	, chemicals, and physical objects into foods.			
				- 01	T=not in complia	1008		COS=corre				LPR		ICE	3		R-repeat (violation of the same code provision			
					c	ompliance i		000-0011		R		Ē					Compliance Status		R	WT
2	8	OUT	Past	eurize	a ed eggs used v	afe Feed and where required			0	0	1	45	_	UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0		
	9 0	8	Wate	r and	tice from appropriate approximation of the second sec	oved source	essina method	t.	0	0	2	\vdash	+	- 00	onstru	cted,	and used	0	0	1
	-	OUT				d Temperatu		, 				46					g facilities, installed, maintained, used, test strips	0	0	1
3	1		Prop		oling methods	used; adequat	e equipment fo	r temperature	0	0	2	47	_	≌ N UT	lonfoor	d-con	tact surfaces clean Physical Facilities	0	0	1
	2				property cook		ing		0			48	5 (D H			water available; adequate pressure		0	2
_	3 4				thawing metho eters provided				0	0	1	49		_			talled; proper backflow devices waste water properly disposed	0	0	2
		OUT				Food Identifi	cation		Ľ		_	51		-			s: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5	0	Food	l prop	erly labeled; o	riginal containe	er; required rec	ords available	0	0	1	52	2	0 G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT					Contaminatio	'n	-			53		_			lities installed, maintained, and clean	0	0	1
⊢	6	-			idents, and ani				0	0	2	54	+	-	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
	7	_			ation prevented	d during food p	reparation, sto	rage & display	0	0	1			UT			Administrative items			
	8 9				cleanliness ths; properly u	ised and store	d		0	0	1	55					nit posted inspection posted	8	0	0
	0	0			ruits and vegel	tables			Ő				_	_			Compliance Status			WT
-4	1	001	In-us	e ute	nsils; properly :	stored	Utensils		0	0	1	57	-	-0	omolia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	100		_
4	2	0	Uten	sils, e	equipment and	linens; propert			0	0	1	58	5	Te	obacc	o pro	ducts offered for sale	0	0	٥
	3 4				a/single-service ed properly	e articies; prop	eny stored, use	NJ		8		28	,	I	10080	co pr	oducts are sold, NSPA survey completed	0	0	
_		corre															Repeated violation of an identical risk factor may result in re-			
			hmen		nit. Items identif	ied as constituti	ng imminent he	alth hazards shall b	e corre								e. You are required to post the food service establishment per			
man	ice et	nd por	st the		recent inspectio	in report in a cor	nspicuous mann	er. You have the rig	the to r		it a hei	aring re	egardi	ing thi	is repor	t by f	lling a written request with the Commissioner within ten (10) d	ys of th	e date	
man	ice et	nd por	st the		recent inspectio	in report in a cor	nspicuous mann	er. You have the rig I, 68-14-715, 68-14-7	pht to r 16, 4-5	-320.		aring n	-					-		
serv man repo	ice en ner a rt. T.			ns (8)	7ecert inspectio 2-703, 68-14-70 	in report in a cor	nspicuous mann	er. You have the rig	pht to r 16, 4-5	-320.		_	4	S	n	+	-	-		2023
serv man repo	ice en ner a rt. T.			ns (8)	recent inspectio	A	14-709, 08-14-711	er. You have the rig 1, 68-14-715, 68-14-7 01/()4/2	.023 I	3 Date	Sig	G	S re of	n Enviro	C		-		2023 Date

PH-2267 (Rev. 6-15) Pree rood safety during classes are available each month at the county health department.	RDA 629
Please call () 6152061100 to sign-up for a class.	RUA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Gallatin Country Club Establishment Number # 605204039

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Warewashing Info PPM Machine Name Sanitizer Type Temperature (Fahrenheit)

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

bserved Violations		
otal # 3 epeated # 0	 	
epeated # ()		
5:		
7:		
7. O.		
3:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Gallatin Country Club Establishment Number : 605204039

Comments/Other Observations	
Comments/Other Observations	
0:	
1:	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
0: Item corrected.	
1: Item corrected.	
2:	
3:	
4:	
2: 3: 4: 5: 6: 7: 7: 8:	
6:	
7:	
7:	
8:	

***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.

Establishment Information

Establishment Name: Gallatin Country Club Establishment Number : 605204039

Comments/Other Observations (cont'd)

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

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Establishment Name: Gallatin Country Club Establishment Number #: 605204039

Sources		
Source Type:	Source:	

Additional Comments