



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Wilson Central High School Food Service Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 419 High School Dr. ☐ Temporary ☐ Seasonal
City Lebanon Time in 11:26 AM AM / PM Time out 12:08 PM AM / PM
Inspection Date 09/20/2023 Establishment # 605151683 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 550

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5																	
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting					☐	☐																		
3	☒	☐			Proper use of restriction and exclusion					☐	☐	5																	
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐																		
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	5																	
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐		☐	Hands clean and properly washed					☐	☐																		
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐	5																	
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2																	
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source					☐	☐																		
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐																		
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐	5																	
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	☐	☐	☒		Food separated and protected					☐	☐	4																	
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																	
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																	

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	☐	☐	☒	☐	Proper cooking time and temperatures					☐	☐													
17	☐	☐	☒	☐	Proper reheating procedures for hot holding					☐	☐	5												
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐													
19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐													
20	☒	☐	☐		Proper cold holding temperatures					☐	☐	5												
21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐													
22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐													
	IN	OUT	NA	NO	Consumer Advisory																			
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4												
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered					☐	☐	5												
	IN	OUT	NA	NO	Chemicals																			
25	☐	☐	☒		Food additives: approved and properly used					☐	☐													
26	☒	☐			Toxic substances properly identified, stored, used					☐	☐	5												
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5												

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R-repeat (violation of the same code provision)								
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT			
	OUT	Safe Food and Water							OUT	Utensils and Equipment								
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1			
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1			
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☐	Nonfood-contact surfaces clean			☐	☐	1			
	OUT	Food Temperature Control							OUT	Physical Facilities								
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2			
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2			
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2			
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1			
	OUT	Food Identification						52	☐	Garbage/refuse properly disposed; facilities maintained			☐	☐	1			
35	☐	Food properly labeled; original container; required records available			☐	☐	1	53	☐	Physical facilities installed, maintained, and clean			☐	☐	1			
	OUT	Prevention of Food Contamination						54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1			
36	☐	Insects, rodents, and animals not present			☐	☐	2		OUT	Administrative Items								
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1	55	☐	Current permit posted			☐	☐	0			
38	☐	Personal cleanliness			☐	☐	1	56	☐	Most recent inspection posted			☐	☐				
39	☐	Wiping cloths: properly used and stored			☐	☐	1	Compliance Status					YES	NO	WT			
40	☐	Washing fruits and vegetables			☐	☐	1	Non-Smokers Protection Act										
	OUT	Proper Use of Utensils						57		Compliance with TN Non-Smoker Protection Act			☒	☐	0			
41	☐	In-use utensils; properly stored			☐	☐	1	58		Tobacco products offered for sale			☐	☐				
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1	59		If tobacco products are sold, NSPA survey completed			☐	☐				
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1											
44	☐	Gloves used properly			☐	☐	1											

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Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink Not set up. Heat dishwasher machine	Qa		

Description	Temperature (Fahrenheit)
Ric 1	40
Wic	36
Ric 2	37

Description	State of Food	Temperature (Fahrenheit)
Chilli beans	Hot Holding	144
Cheese macaroni	Hot Holding	138
Milk in ric1	Cold Holding	38
Lettuce	Cold Holding	38

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted.
- 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 hand washing between tasks.
- 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: No raw animal food been served
- 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: (NA) No TCS foods reheated for hot holding.
- 18: Not observed
- 19: See food temperature
- 20: See food temperature
- 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: All milk and juice are pasteurized
- 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:
- 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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Source Type: _____ Source: _____

Additional Comments