

Establishment Name

Address

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Pleasant View City

Sycamore High School

1021 Old Clarksville Hwy.

Time in 10:36 AM AM / PM Time out 11:04: AM AM / PM

Follow-up Required

03/23/2023 Establishment # 605096631 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 240 O Yes 疑 No

SCORE

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	<b>ê</b> ≐in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		COS	#C0
					Compliance Status	COS	R	WT	
	IN	OUT	NA	NO	Supervision				
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16
	-0.0	OUT	NA	NO	Employee Health				17
2	ЭK	0			Management and food employee awareness; reporting	0	0		Г
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				13
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19 20 21
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I I	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				2
6	100	0		0	Hands clean and properly washed	0	0		2
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	2
	IN	OUT	NA	NO	Approved Source				ŕ
9	黨	0			Food obtained from approved source	0	0		Г
10	0	0	0	×	Food received at proper temperature	0	0	1 11	24
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Γ
	IN	OUT	NA	NO	Protection from Contamination			_	25
13	0	0	窳		Food separated and protected	0	0	4	25
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive m res to control the introduction of pathog s, chemicals, and physical objects into foods.

L PRACTICES

			GOO	DR	ŦΑ
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

specti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W.
	OUT	Utensiis and Equipment	1		
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_ :
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	:
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	۱
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

cent inspection report in a conspicuous manner. You have the right to request a h -703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

03/23/2023

03/23/2023

ture of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) ) 6157924318 Please call ( to sign-up for a class.

RDA 629

Date

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



#### Establishment Information

Establishment Name: Sycamore High School
Establishment Number #: 605096631

Smoking observed where smoking is prohibited by the Act.

Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.

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.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
3 comp sink	CI	50					
Sani bucket	CI	50					

Equipment Temperature					
Description Temperature ( Fal					
Wif	9				
Wic	37				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pizza	Cold Holding	37
Milk	Cold Holding	38
Hashbrowns	Cold Holding	36
Eggs puck	Cold Holding	36
Corn	Hot Holding	171
Black beans	Hot Holding	158
Ground beef	Hot Holding	160
Pizza	Hot Holding	156
Lettuce	Cold Holding	37

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



## Establishment Information

Establishment Name: Sycamore High School

Establishment Number: 605096631

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health 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: Proper hand washing observed.
- 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 food stored on site.
- 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: Not observed.
- 19: See temp logs.
- 20: See temp logs.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: All milk and juices 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: Signs posted.
- 58: N/a

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Sycamore High School	
Establishment Number: 605096631	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye for auditional comments.	

Establishment Information

Establishment Information								
Establishment Name: Sycamore High School								
Establishment Number #:	605096631			Til Til				
Sources								
Source Type:	Food	Source:	Dod, gfs					
_			D) (I I D					
Source Type:	Water	Source:	PVUD					
Source Type:		Source:						
Jource Type.		Source.						
Source Type:		Source:						
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Source Type:		Source:						
Additional Comme	nts							