



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name The Academy of Gateway FS Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1404 Gateway ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 10:30 AM AM / PM Time out 11:01 AM AM / PM
Inspection Date 01/31/2024 Establishment # 605224317 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 160

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	Compliance Status															COS	R	WT				
	IN	OUT	NA	NO	Supervision																IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods														
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties										☐	☐	5	16	☒	☐	☐	☐	Proper cooking time and temperatures										☐	☐	5				
	IN	OUT	NA	NO	Employee Health															17	☐	☐	☐	☒	Proper reheating procedures for hot holding											☐	☐		
2	☒	☐			Management and food employee awareness, reporting										☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																
3	☒	☐			Proper use of restriction and exclusion										☐	☐		18	☐	☐	☐	☒	Proper cooling time and temperature										☐	☐					
	IN	OUT	NA	NO	Good Hygienic Practices															19	☐	☐	☐	☒	Proper hot holding temperatures										☐	☐	5		
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use										☐	☐	20	☒	☐	☐		Proper cold holding temperatures										☐	☐						
5	☒	☐		☐	No discharge from eyes, nose, and mouth										☐	☐	21	☒	☐	☐	☐	Proper date marking and disposition										☐	☐						
	IN	OUT	NA	NO	Preventing Contamination by Hands															22	☐	☐	☒	☐	Time as a public health control: procedures and records										☐	☐			
6	☐	☐		☒	Hands clean and properly washed										☐	☐	5		IN	OUT	NA	NO	Consumer Advisory																
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food										☐	☐	4				
8	☒	☐			Handwashing sinks properly supplied and accessible										☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations																
	IN	OUT	NA	NO	Approved Source															24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered										☐	☐	5		
9	☒	☐			Food obtained from approved source										☐	☐			IN	OUT	NA	NO	Chemicals																
10	☐	☐	☐	☒	Food received at proper temperature										☐	☐	5	25	☐	☐	☒		Food additives: approved and properly used										☐	☐					
11	☒	☐			Food in good condition, safe, and unadulterated										☐	☐		26	☒	☐			Toxic substances properly identified, stored, used										☐	☐					
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction										☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures																
	IN	OUT	NA	NO	Protection from Contamination															27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan										☐	☐	5		
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																						

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

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 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. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

M. Baird 01/31/2024 SJ 01/31/2024
Signature of Person In Charge Date Signature of Environmental Health Specialist Date

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

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



Establishment Information	
Establishment Name:	The Academy of Gateway FS
Establishment Number #:	605224317

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)
Dish machine	Heat		175

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ric	38
Rif	5

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk in ric	Cold Holding	40
Ham in ric	Cold Holding	39
Cooked chicken alfredo	Cooking	170

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Establishment Number : 605224317

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Pic has knowledge
- 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: Stayed on 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: (IN) All raw animal food is separated and protected as required.
- 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: In range
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: In range
- 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 pasteurized foods comes from sysco.
- 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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Establishment Number : 605224317

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605224317
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Source Type:	Source:
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Additional Comments