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

SCORE

	100	The second	ALC: NO																	1 0			
Esta	ablist	nem	t Nar		Andre	w Jac	kson	Eleme	entary	(Food)				_	Tvr	xe of i	Establi	shme	Fermer's Merket Food Unit O Mobile	10			
Add	ress				110 S	hute L	n								.,,				O Temporary O Seasonal				
City					Old Hickory Time in 10:55 AM AM / PM Time out 11:35: AM AM / PM																		
		n Da	to.		10/2	5/202	21 🖬	stablishm		0510717						d 0							
			spect		Routin			low-up	enc#	O Complaint			_	elimir		-		0.000	nsultation/Other				
						e		ion-up						Qual Tax	any s					Number of C		25	0
Risk Category O1 12 O3 O4 Follow-up Required O Yes X No Number of Seats 250 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention											0												
	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 (IH, 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 ci	ompīi	ance		OUT=not	in complian			cable	NO=not observ				)S=co	rrecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the			-	
H	IN	OUT	NA	NO		Com		Status			cos	R	WT	H					Compliance Status Cooking and Reheating of Time/		cos	R	WT
1	篇	0	101		Person in	n charge p				viedge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS)				
H			NA	NO	performs	duties	Emplo	yee Hea	ith		ľ				0	8	8		Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	0	읭	5
	0	_			_	ment and f	lood emp	oloyee awa	areness;	reporting	-	0	5			оит		NO	Cooling and Holding, Date Marking	, and Time as		_	
3	8	0	NA		Proper u	se of restri		d exclusio onic Pra			0	0		48	0				a Public Health Contro Dropper cooling time and immersity	61	_	~	
4	20	0	NA		Proper e	ating, tasti				0	0				1	0	8		Proper cooling time and temperature Proper hot holding temperatures		0	허	
5	25	0	NA			arge from					0	0	•	20		0	0	~	Proper cold holding temperatures		0	8	5
6		0	nun.	100000000000000000000000000000000000000	Hands cl	Preventi ean and p	roperly w	washed			0	0			黨	0	0		Proper date marking and disposition Time as a public health control: procedur	are and monorde	0	0	
7	鬣	0	0	0		hand contr procedure			at foods	or approved	0	0	5	ľ	IN	OUT	-	-		es and records	~	~	
8	25	0				shing sinks	s properly	y supplied		essible	0	0	2	23	_	0	12		Consumer advisory provided for raw and	undercooked	0	0	4
	IN 嵐		NA	NO	Food obt	ained from		ved Source ved source			0	0		-	IN	OUT		NO	food Highly Susceptible Popula	tions	-	- 1	
10	0	0	0	×	Food rec	eived at p	roper terr	mperature	)		0	0	5	24	8	0	0		Pasteurized foods used; prohibited foods		0	0	5
	8	0	22	0		pood cond records a					0	0	°	-	IN	OUT		NO	Chemicals		-	- 1	
			NA	-	destructi		tion fre	om Conti	aminatio		-	0		25	0	001			Food additives: approved and properly u	sart	0	0	
13	X	0	0			parated an	d protect	ted				0	4	26	民	0	<u> </u>	·	Toxic substances properly identified, sto		ŏ	ŏ	5
	_	0	0			tact surfa					-	0	5		_	-	NA	NO	Conformance with Approved P Compliance with variance, specialized pr			_	
15	2	0			served	sposion	or unsare	e 1000, 160	ameditor	ou not re-	0	0	2	27	0	0	8		HACCP plan	ocess, and	0	0	5
				Goo	d Retai	Practic	es are	prevent	tive mer	asures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	s, chemicals, and physical objects	into foods.			
											GOO	DR	ar.	IL PR	ACT	1CE	8						
				00	T=not in co		liance	Status		COS=corr		n-site R		inspe	iction				R-repeat (violation of the sam Compliance Status		COS	R	WT
	_	OUT				Safe I	Food an	d Water							0	UT			Utensils and Equipment				
2						sed where approved		i			8	0	1	4	5				onfood-contact surfaces cleanable, proper , and used	ly designed,	0	0	1
3	0				obtained f	or specials	zed proce				Ő	Õ	Ĩ	4	6 (	o v	Varews	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
	_	_	Prop	er coo		Food Ter ods used				mperature				4	7 0	_			ntact surfaces clean		0	0	1
	1	0	contr	lo							0	0	2		_	UT			Physical Facilities				
_	23					cooked for nethods us		áng			8	0	1	4	_				3 water available; adequate pressure stalled; proper backflow devices		8	윙	2
	4		<u> </u>			ided and a					ŏ	ŏ	1	5	_	_			I waste water properly disposed		0	0	2
	_	OUT					Identifi								_				es: properly constructed, supplied, cleane			0	1
3	5	-	Food	l prop	,					ls available	0	0	1			_	-		use properly disposed; facilities maintaine	d	0	0	1
	-	OUT	Incor			vention o			nation		-			5	_	-			ilities installed, maintained, and clean	- And		0	1
36 O Insects, rodents, and animals not present			0	0	2	F	-	-	voequa	ne ve	entilation and lighting; designated areas us	ed	0	0	1								
3	_	_					ng food p	preparatio	xn, storag	e & display	0	0	1			UT			Administrative items		-	- 1	
38 O Personal cleanliness 39 O Wiping cloths; properly used and stored			0	0	1	5					nit posted inspection posted		0	8	0								
40 O Washing fruits and vegetables				ŏ		É	_	- 10			Compliance Status				WT								
-4	_	001	In-us	e ute	nsils: pror	Proper perly store		Utensils			0	0	1	5	7	- 6	Somolia	ance	Non-Smokers Protection / with TN Non-Smoker Protection Act	Act	X	01	
4	2	0	Uten	sils, e	quipment	and liner	s; proper			andled	0	0	1	5	8	T	obacc	o pro	oducts offered for sale		0	0	0
_	3 4				single-se ed proper	ervice artic ty	ies; prop	perty store	id, used			0		5	9	If	10580	co pr	roducts are sold, NSPA survey completed		0	0	
Failu	re to	corre	et an	y viola	tions of ri	sk factor ite	ems within	n ten (10) /	days may r	result in suspe	nsion o	fyour	r food	servic	e est	ablishe	ment pe	ermit.	Repeated violation of an identical risk factor	may result in revoc	ation (	of you	ar food
serv	ice es	tablis ort on	st the	t perm	nit. Items is recent inse	dentified as	i constituti ort in a cor	ting immin	ent health	hazards shall b You have the riv	e corre	cted i	mmed	liately	or op	eration	ns shall	ceas	e. You are required to post the food service e filing a written request with the Commissioner	stablishment permit	in a c	onsp	icuous
repo	rt J		ection	~~	14-703.68	14-706, 68-1	4-708, 68-	14-709, 68	-14-711, 68	8-14-715, 68-14-7	16, 4-5	320.		-	11				$\square$				

И Signature of Environmental Health Specialist 10/25/2021 10/25/2021 Signature of Person In Charge Date Date \*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\* 529

	namenal loos carely monimeter	carried reality of carried medone,	ingen ingen incention and enterer in resulter in	
PH-2267 (Rev. 6-15)	Free food safety training class Please call (	ses are available each mor ) 6153405620	nth at the county health department. to sign-up for a class.	RDA 6

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



#### Establishment Information

Establishment Name: Andrew Jackson Elementary (Food) Establishment Number #: 605107179

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	_

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Manual	QA	200									

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Victory refrigerator with juice	40				
Milk cooler	36				
Walk in cooler	36				
Walk in freezer	6				

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Toss salad in victory refrigerator ( TPHC)	Cold Holding	44					
Robs sandwiches ( TPHC ) in warmer	Hot Holding	151					
Turkey sandwiches online ( TPHC))	Cold Holding	49					
Sweet potatoes on steamtable ( TPHC )	Hot Holding	146					
Toss salad online( TPHC )	Cold Holding	46					
Slice tomatoes Online ( TPHC)	Cold Holding	43					
Toss salad in walkin cooler	Cold Holding	37					

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



### Establishment Information

Establishment Name: Andrew Jackson Elementary (Food)

Establishment Number : 605107179

#### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

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.

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: IWC, purity

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: (NO) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

19: See temp below

20: See temp below

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Have a policy and following it

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: Using only pasteurized foods

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:

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.

# Establishment Information

Establishment Name: Andrew Jackson Elementary (Food) Establishment Number : 605107179

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Andrew Jackson Elementary (Food) Establishment Number #: 605107179

Sources				
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments