

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Mcconnell Catering** Remanent O Mobile Establishment Name Type of Establishment 924 Woodland St. O Temporary O Seasonal Address Nashville Time in 02:45 PM AM / PM Time out 03:30; PM AM / PM City 12/01/2022 Establishment # 605001540 Embargoed 1 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

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Follow-up Required

10	#in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_		соп	ecte	d on-si	te dur	ing i
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties.	0	0	5	H	16	0	0	0	Ų,
	IN	OUT	NA	NO	Employee Health		-			17	ŏ	ŏ	ŏ	18
2	-NC	0	101		Management and food employee awareness: reporting	0	0		lh	÷	Ť	ŭ	Ť	-
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				lŀ	18	0	0	0	M
4	XX.	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	_	١ħ	19	0	0	0	Š
5	*	0	1	0	No discharge from eyes, nose, and mouth	0	0	5	l li	20	25	0	0	Ť
	IN	OUT	NA	NO	Preventing Contamination by Hands				li	21	Ö	*	ō	7
6	0	寒		0	Hands clean and properly washed	0	0		17.	22	0	0	600	
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	H	~	o	_	×	ľ
′	500	0	۰	0	alternate procedures followed	_	_		l		IN	OUT	NA	N
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	23	0	0	M	
	IN		NA	NO	Approved Source		_		Ľ		_	_		ш
9	黨	0			Food obtained from approved source	0	0		Ш		IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0		ΙŢ	24	0	0	200	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ		•	_	(40)	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	NA	N
	IN	OUT	NA	NO	Protection from Contamination				1	25	0	0	X	
13	×	0	0		Food separated and protected	0	0	4	l	26	黨	0		
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı		IN	OUT	NA	N
15	300	0			Proper disposition of unsafe food, returned food not re-	0	0	2	١	27	0	0	×	
	~				served		_		L		_		~	

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	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	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	0	0	335		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	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water	-	_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	_
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	250	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	325	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	
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

12/01/2022

12/01/2022

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: Mcconnell Catering
Establishment Number #: |605001540

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	1.
"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.	\rightarrow
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Manual	QA	100					
Low temp	CI	100					
	l	1	I				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
WIC	38				
WIF	-8				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Buttermilk in WIC	Cold Holding	39
Mac and cheese in WIC	Cold Holding	41
Opened ranch in WIC	Cold Holding	41
Raw chicken in WIC	Cold Holding	42
Marinara in WC	Cold Holding	40
Cooked potatoes in WIC	Cold Holding	41
Greenbeans in WIC	Cold Holding	40
Cooked eggs in WIC	Cold Holding	41

Observed Violations								
Total # 7								
6: Observed employee wash hands with gloves on and without seen before								
6: Observed employee wash hands with gloves on and without soap before going back to cooking. CA: train must wash hands without gloves and using soap								
and warm water for at least 20 seconds.								
1: Buttermilk in WIC expired Nov 20. It is currently Dec 1. CA: embargo								
43: Large box of single service foil pans stored on ground in storage area.								
47: Shelves for storing clean pots and pans excessively dusty.								
53: Excess ice condensation spilling from WIF, door unable to open or close all								
the way.								
53: Observe black growth forming on walls in WIC.								
53: Floor of WIC excessively dirty with food debris.								

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mcconnell Catering
Establishment Number: 605001540

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: See source.
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: (NO) TCS food is not being held hot during inspection.
- 20: See temp.
- 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: (NA) A highly susceptible population is not served.
- 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.

Establishment Name: Mcconnell Catering	
Establishment Number: 605001540	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information							
Establishment Name: Mcc	connell Catering						
	605001540		The state of the s				
Sources							
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commen	ts						