#### TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPOR

FOOD SERVICE ESTA				BLISHMENT INSPECTION REPORT									SCORE												
100		1	2 Carlo																						
Est	ablisi	hmen	t Nar	ne	Avid Hot	el Food							Tree		Totabl	in Burne of			s Market Foo hent OM		(			1	
Add	iress				120 Willa	ard Haga	an Drive						Typ	eort	Establi	ISTIME		) Tempor	rary OS	easonal			L		
City Lebanon Time in				1(	):0	0 A	M	AJ	4/P	м ті	me o	<sub>ut</sub> 10	):54 A	٩M	AM / PM										
Insc	ectio	on Da	te		10/25/2	2022	Establishment #	60531628	_				-												
			spec	tion	<b></b> 鼠Routine		ollow-up	O Complaint			- O Pro			-		Cor	nsultatio	n/Other							
Risi	Cat	egon	v		01	\$222		03			<b>O</b> 4		2		Fo	ollow-	up Reg	uired	O Yes	赋 No	Num	nber of S	ieats	30	
	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																								
				algas			UT, HA, HO) for e	ach numbered Iten	n. For		mark	M 00	п, т	irk Co	05 or R	t for e	ach Iten		able. Dedu						
IN	⊧in c	ompli	ance			mpliance N/ Compliance	A=not applicable e Status	NO=not observe		R		S=cor	recte	d on-s	ite duri	ing ins	spection	Compl	Rerepeat	(violation of t	the same coo	te provisi		R	WT
	-	ουτ	NA	NO			pervision						IN	ουτ	NA	NO	Cee	-		ng of Time fety (TCS)		ture			
1	×	0			performs duti	ies	demonstrates k	nowledge, and	0	0	5		0	0				cooking t	ime and ter	mperatures		_	0	8	5
2	N X		NA	NO			oyee Health ployee awarene	ss; reporting	0		_	17	0	0						s for hot ho ato Markin		me az	0	0	
	黨	0			Proper use of	f restriction ar	nd exclusion		0	0	5		IN	OUT		NO		-		ealth Cont					
4	IN XX	_	NA	_			ionic Practice king, or tobacco		0	0			0 家	0	0				me and ten				0	8	
5	22	0		0	No discharge	from eyes, n	ose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper	cold hold	ing temper	atures			0	0	5
6	IN X	OUT	NA		Hands clean		washed	y Hands	0	0	_		*	0					king and di					0	
7	X	0	0	0	No bare hand	d contact with	ready-to-eat for	ods or approved	0	ō	5	22	0	0	0		Time a	s a public		trol: proced		cords	0	0	
8	20	0					ved fly supplied and	accessible		0	2	23	o ĭ	OUT	NA	NO	Consu	mer advis		or Advisor, and for raw an		oked	0	0	
	IN 宸		NA	NO	Food obtaine		ved Source		0	0			IN IN	OUT		NO	food	High	w Suncan	tible Popu	lations		-	<u> </u>	-
10	0	0	0	2	Food receive	d at proper te	mperature		0	0		24		0	0	neo -	Pactor					ad	0	0	
	×		6-0				fe, and unadulte is shell stock tag		0	0	5	24	_	_			Pasteu	Pasteurized foods used; prohibited foods not off			ds not offen	ea	0	9	•
	0	0	×	0	destruction				0	0			IN	OUT				1.0		micals			_		
13	N N	001	NA	NO		ted and protection fr	<b>om Contamin</b> cted	ation	0	o	4	25	<b>※</b> 0	8	X	J	<u> </u>			nd properly identified, st			0		5
		0		1			aned and saniti		0	0	5		IN	OUT	NA	NO	c	onforma	nce with	Approved	Procedure	<b>65</b>			
15	X	0			Proper disposed served	sition of unsa	fe food, returned	d food not re-	0	0	2	27	0	0	黨		Compli		variance,	specialized	process, ar	nd	ο	0	5
				Go	od Retail Pr	actices are	neventive	measures to co	etro	the	inte	Muc	tion	of a	atho		cher	nicala a	and physic	ical oblac	te into fo	ode			
				_		actices are	providence				ETAI					gena	.,	incuit, i	and pulle	ical objec					
				OL	IT=not in complia			COS=corre	cted o	n-site	during			IGB	0					ition of the sa	ame code pro	wision)			
	_	OUT				Compliance Safe Food a			COS	R	WT	$\vdash$	10	UT					s and Equ				COS	R	WT
	8				ed eggs used v		d			0		4	_	o F				ontact su		nable, prop	erly designe	id,	0	0	1
	9 0				d ice from appr obtained for sp		cessing method	5	8	0	2	4	+	-			and use		and manifestation	and second a	test string			$\vdash$	
		OUT	_				ture Control		_					_						ined, used, t	test strips		0	0	1
3	1	0	cont		oling methods	used; adequa	ate equipment fo	or temperature	0	0	2	43	_	O N UT	vontoo	d-cor	ntact sur	faces cle Phys	an Ical Faci	ittes		_	0	0	1
	2				d properly cook		iding			0	1	43	_					available;	adequate p	pressure				0	2
	3 4		<u> </u>		thawing mether eters provided		•		0	0	1	49	_	_					ckflow devi perly dispos				0	0	2
		OUT				Food Identi			Ŭ			5	_							oplied, clean	ned			ŏ	1
3	5	0	Food	i proj	perly labeled; o	original contair	ner; required red	cords available	0	0	1	53	2 0	0	Sarbag	e/refi	use prop	perly disp	osed; facilit	ties maintair	ned		0	0	1
		OUT			Prevent	tion of Feed	Contaminatio	ən				5	3 0	o P	hysica	al faci	ilities ins	stalled, ma	aintained, a	and clean			0	0	1
3	6	0	Inse	cts, n	odents, and an	imals not pre	sent		0	0	2	54	• •	0 A	\dequa	ste ve	entilation	h and light	ing; design	ated areas	used		0	0	1
3	7	0	Cont	amin	ation prevente	d during food	preparation, sto	orage & display	0	0	1		0	UT				Admir	nistrative	Itoms					
_	8	-	-		cleanliness				0	0	1	54					nit poste						0		0
_	9 0				oths; properly of fruits and vege		ed		8	0	1	54	\$   (		Aost re	cent	inspecti	ion posted Comp	: liance St	atus			0 YES	NO	WT
		OUT			P	roper Use o	f Utensils				_							Non-	Smokers	Protection	n Act				
4	1 2				equipment and		mly stored, dried	i, handled	8	8	1	5	8					Non-Sm ffered for	oker Protec sale	csion Act			No.	0	0
- 4	3	25	Sing	le-us	e/single-servic		operly stored, us		0	0	1	55	5							ey complete	ed		ŏ	0	
	4				sed properly	and the second second	1. a.,			0	_														
serv	ice e	stablis	shmer	t per	mit. Items identif	fied as constitu	uting imminent he	nay result in susper alth hazards shall b	e corre	cted i	mmedi	ately (	or ope	ration	ns shal	l ceas	e. You a	re required	d to post the	food service	establishme	int permi	t in a c	conspi	icuous
								ver. You have the rig 1, 68-14-715, 68-14-7			t a her	ring n	egard	ing th	is repo	rt by f	Ning a w	ritten requ	est with the	Commission	er within ten	(10) days	of the	date	of this
	7	A	7 1	A	hn	7		10/2	25/2	022	>			_	$\sim$	jc	ap !	Kr.	~				0/2	25/2	2022
Sin	natu	iture of Person In Charge							Date	Sic	natu	re of	Envir	onme	O	ealth Spe					2012		Date		

Date	Signature of Em

Date

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

PH-2267 (Rev. 6-15) Pree lood safety training class	sses are available each mon	nth at the county health department.	RDA 629
Please call (	) 6154445325	to sign-up for a class.	104 629

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



#### Establishment Information

Establishment Name: Avid Hotel Food Establishment Number #: 605316282

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)
Three comp sink	Quat	200	
Sani Bucket	Quat	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Turbo Air RIC	31
Turbo Air RIF	-6

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Vegetable Egg White Omelet	Hot Holding	137		
Milk	Cold Holding	37		
Almond Milk	Cold Holding	39		
Boiled Egg	Cold Holding	33		

Observed Violations
Total #
Repeated # 0
43: Foam plates stored haphazardly on breakfast line

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



### Establishment Information

Establishment Name: Avid Hotel Food

Establishment Number : 605316282

### 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.

6:

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 sources

- 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 temps
- 20: See temps
- 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:

- 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.

# Establishment Information

Establishment Name: Avid Hotel Food

Establishment Number : 605316282

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Avid Hotel Food

Establishment Number # 605316282

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Sysco Vistar Coke
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments