TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	100		A. C.														
Est	tablis	hmen	t Nar		Richland Head Start Food					_				O Fermer's Market Food Unit ent O Mobile			
Ad	Address 5900 Charlotte Ave. Type of Establishme		O Temporary O Seasonal			/											
		nein 1	2:0)5 F	PM	A	M/P	мт	me o	ut 12:10; PM AM / PM							
		on Da	4.0		05/02/2023 Establishment # 605068				Emb	_							
		of In			ORoutine ₿Follow-up OComp			- О Р		-	- ¹⁰) Co	nsultation/Other			
		tegon			O1 122 O3			04		,				up Required O Yes 🕱 No Number of S	leats	21	2
			·		ors are food preparation practices and emplo			rs m				y rep	ortec	to the Centers for Disease Control and Preven		_	
				as c	FOODBORNE ILLNES									control measures to prevent illness or injury.			
		(Ma	rk de	algna										ach liem as applicable. Deduct points for category or subcate	gory.)	
1	N⊨in o	ompili	ance		OUT=not in compliance NA=not applicable NO=not ob Compliance Status		R	O WT	os=∞ 	mecte	id on-t	site dur	ing ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision		_			IN	001	r na	NO	Coolding and Reheating of Time/Temperature Control For Safety (TCS) Foods		_	
1	鬣	0			Person in charge present, demonstrates knowledge, an performs duties	d O	0	5		5 0				Proper cooking time and temperatures	00	0	5
2	IN DX	OUT	NA	NO	Employee Health Management and food employee awareness, reporting	0	0]	17	7 0				Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	0	•
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN		r na	NO	a Public Health Control		_	
4	X	OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	- 0	0			00				Proper cooling time and temperature Proper hot holding temperatures	00	0	
5	25	O OUT	NA	0	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	5	2		0	0		Proper cold holding temperatures Proper date marking and disposition	00	8	5
6	黛	0			Hands clean and properly washed		0	1 6	22	_	-	-		Time as a public health control: procedures and records	0	ō	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approv alternate procedures followed	0	0			_	our	r na	NO	Consumer Advisory			
		OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source			2	23		0	~		Consumer advisory provided for raw and undercooked food	0	0	4
9 10			0	2	Food obtained from approved source Food received at proper temperature	0		1	24		00		NO	Highly Susceptible Populations	0	0	
11	X	0	**	_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	_	-	ľ	-	-		NO	Pasteurized foods used; prohibited foods not offered	0	9	9
12		0 OUT		O NO	destruction Protection from Contamination	0	0	_	25	IN 5 O	001			Chemicals Food additives: approved and properly used	0	б	
	2	0	0		Food separated and protected			4	2	5 😥	0		NO	Toxic substances properly identified, stored, used	00	õ	5
	2	0	0	J	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-		6	5	27		001	X	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
	~	-			served	1.	1	-		1-	-	~		HACCP plan	•	-	-
L				Goo	d Retail Practices are preventive measures t								geni	s, chemicals, and physical objects into foods.			
				00	T=not in compliance COS-	CO corrected		durin				83		R-repeat (violation of the same code provision)			
		OUT	_		Compliance Status Safe Food and Water			WT						Compliance Status Utensils and Equipment	COS	R	WT
	28 29	0			ed eggs used where required lice from approved source	0	0	1			0			nfood-contact surfaces cleanable, properly designed,	0	0	1
	30	Ō			obtained for specialized processing methods	ŏ	ŏ	1		16	-			and used g facilities, installed, maintained, used, test strips	0	0	1
	94	OUT	Prop	xer co	Feed Temperature Control oling methods used; adequate equipment for temperature	• 0	0			17	-			ntact surfaces clean	0	0	1
	31 32	0	cont	rol	properly cooked for hot holding	0		2		_		lot and	1 cold	Physical Facilities I water available; adequate pressure	0		2
	33	0	Appr	roved	thawing methods used	0	0	1		19	Õ l	Plumbi	ng ins	stalled; proper backflow devices	0	0	2
F	34	O OUT	Ther	mom	eters provided and accurate Food Identification	0	0	1			-			waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
	35	0	Food	d prop	erly labeled; original container; required records available	• 0	0	1	5	52	0	Garbaç	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT	lace		Prevention of Feed Contamination				. –	_	-			lities installed, maintained, and clean	0	0	1
⊢	36				dents, and animals not present	0	0		L°	-	-	Naequa	ste ve	intilation and lighting; designated areas used	0	0	1
	37 38				ation prevented during food preparation, storage & disple cleanliness	y 0	0			_		Cumon	toor	Administrative items nit posted	0		
	39	Ó	Wipi	ng cic	ths; properly used and stored	0	0	1						inspection posted		0	0
H	40	O OUT	Was	hing f	ruits and vegetables Proper Use of Utensils	- 0	0	1						Compliance Status Non-Smokers Protection Act	YES	NO	WT
	41 42				nsils; properly stored equipment and linens; properly stored, dried, handled			1		57 58				with TN Non-Smoker Protection Act ducts offered for sale	Ň	8	0
	43	0	Sing	le-use	/single-service articles; properly stored, used ed properly	0	0	1		9				oducts are sold, NSPA survey completed	ŏ	Ō	
Fail	ure to	o corre	ct an	y viola	ations of risk factor items within ten (10) days may result in si	spension	of you	ar food						Repeated violation of an identical risk factor may result in revoc			
ser	vice e	stablis od po	st the	nt perm	nit. Items identified as constituting imminent health hazards sl	hall be com	ected	immed	Siately	or op	eratio	ns shal	l ceas	e. You are required to post the food service establishment permit filing a written request with the Commissioner within ten (10) days	t in a c	onsp	icuous
rep	\supset	R	\mathcal{O}	Ø	14-702, 69-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68	-14-716, 4-	-320.	_) ze	zh	er	XZ		- ·	
-	Ų				. (5/02/2	202	-	_	$\left(\right)$	$\mathcal{I}($))5/0)2/2	2023
SI	natu	re of	Pers	ion In	Charge			Date	Si		ure of			ental Health Specialist			Date
					**** Additional food safety information	can be f	ound	ON O	nt we	osite	, ntt	contin.g	jow/h	earth/article/en-roodservice			

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	th at the county health department.	RDA 629
1192201 (1097. 0-10)	Please call () 6153405620	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Richland Head Start Food Establishment Number # 605068531

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)							

Equipment Temperature								
Description	Temperature (Fahrenheit)							

Food Temperature Decoription	State of Food	Temperature (Fahrenheit)

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Establishment Information

Establishment Name: Richland Head Start Food Establishment Number : 605068531

Comments/Other Observations		
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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: Richland Head Start Food

Establishment Number : 605068531

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments

Critical violation has been corrected on-site.