



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: Neelys Bend Elm 595
Address: 1300 Neelys Bend Rd.
City: Madison
Inspection Date: 11/15/2023
Time in: 10:15 AM
Time out: 11:05 AM
Risk Category: 03
Number of Seats: 125

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 11/15/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/15/2023

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



**Establishment Information**

Establishment Name: Neelys Bend Elm 595  
 Establishment Number #: 605040678

**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)
3 compartment sink not yet set	QA		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
True milk reach in cooler 1	37
True milk reach in cooler 2	40
2 door victory reach in cooler at expo line	35
Walk in cooler	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Broccoli on serving line 1	Hot Holding	159
Broccoli on serving line 2	Hot Holding	161
salad in 2 door victory reach in cooler Prepared	Cooling	52
Broccoli cooked at bottom of victory reach in	Hot Holding	157
corn bite in cvap in holding container	Hot Holding	148
Soup on serving line	Hot Holding	174
ham hoagie in walk in cooler	Cold Holding	37
Loaded hashbrown bites in walk in cooler cooling	Cooling	43



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee illness policy posted outside office and reviewed.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4:
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed proper hand washing
- 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. No unapproved sources discovered during inspection.
- 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: No raw food served at time of inspection.
- 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 cooking of raw food done,
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed proper cooling of panned hash brown and salad made this morning.
- 19: Observed proper hot holding during inspection.
- 20: Observed proper cold holding
- 21: Observed proper date marking
- 22: Blue stickers used and log properly filled out during inspection .
- 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: Smoking is not observed where smoking is prohibited by the Act.
- 58: No tobacco products offered for sale.

\*\*\*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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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

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**Sources**

Source Type: Water Source: Metro/municipal

Source Type: Food Source: IWC

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Discussed ice machine cleaning schedule. Discussed pest control servicing as dead pests in one trap observed. Reviewed proper storage of utensil in cups to prevent contamination of food contact surface. Paper towel stock in dish washing room low.