

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment 3201 Bear Wallow Rd. O Temporary O Seasonal

Ashland City Time in 10:59 AM AM / PM Time out 11:43; AM

10/05/2023 Establishment # 605029955 Embargoed 0 Inspection Date

East Cheatham Elementary

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 200 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 117 | 4 ≐in c | compli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | cc | S=cor | recte | d on-si | te di |
|-----|----------------|--------|------|----|--|-----|---|----------------|-------|-------|---------|-------|
| 匚 | | | | | Compliance Status | cos | R | WT | | | | |
| | IN | OUT | NA | NO | Supervision | | | | | IN | оит | NA |
| 1 | × | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 0 | 0 | 0 |
| | IN | OUT | NA | NO | Employee Health | | | | 17 | | | ŏ |
| 2 | - NC | 0 | | | Management and food employee awareness: reporting | 0 | 0 | \neg | | - | Ť | Ť |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | ОUТ | N.A |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 18 | × | 0 | 0 |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 19 | 嵩 | 0 | 0 |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° l | 20 | 25 | 0 | 0 |
| | IN | OUT | NA | NO | Proventing Contamination by Hands | | | | 21 | * | 0 | 0 |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | 22 | × | 0 | 0 |
| 7 | 800 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | | | _ | _ |
| Ŀ | | | • | | alternate procedures followed | _ | _ | | | IN | OUT | NA |
| 8 | - XX | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 | 0 | 0 | M |
| | | OUT | NA | NO | Approved Source | | | \blacksquare | | _ | _ | - |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | | IN | OUT | NA |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | | 24 | 833 | 0 | 0 |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | 24 | 520 | | _ |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | IN | оит | NA |
| | IN | OUT | NA | NO | Protection from Contamination | | | | 25 | 0 | 0 | |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | 26 | 窳 | 0 | |
| 14 | X | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | | IN | OUT | NA |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 27 | 0 | 0 | × |

| Compliance Status | | | | | | COS | R | WT |
|-------------------|---|-----|----|----|---|-----|---|----|
| | IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | |
| 16 | 0 | 0 | 0 | 黨 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 8 | 0 | 0 | 0 | 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 | 0 | Proper cooling time and temperature | 0 | 0 | |
| 19 | × | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 24 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | * |
| 22 | X | 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 | 氮 | 0 | 0 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | X | 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 |

introduction of pathogens, chemicals, and physical objects into foods.

| | | | GOO | | |
|----|-----|--|-----|---|----|
| | | OUT=not in compliance COS=con | | | |
| | | Compliance Status | cos | R | W |
| | OUT | Safe Food and Water | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | Γ. |
| 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 | Т |
| 33 | 0 | Approved thawing methods used | 0 | 0 | Т |
| 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 | ŀ |
| 38 | 0 | Personal cleanliness | 0 | 0 | г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | · |
| | OUT | Proper Use of Utensils | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | |
| 44 | 10 | Gloves used properly | 0 | 0 | |

| pecti | 2011 | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|-------|------|--|-----|----|---------|
| | OUT | Utensils and Equipment | | | |
| 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | 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 | - 3 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | ١. |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | - |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | |
| | OUT | Administrative Items | П | | |
| 55 | 0 | Current permit posted | 0 | 0 | П |
| 56 | 0 | Most recent inspection posted | 0 | 0 | |
| | | Compliance Status | YES | NO | 8 |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 100 | 0 | |
| 58 | | Tobacco products offered for sale | 9 | 0 | ١ ١ |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | \perp |

er and post the most recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of th ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/05/2023

Date Signature of Environmental Health Special

10/05/2023

Date

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: East Cheatham Elementary

Establishment Number #: |605029955

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 inflitrating 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 comp sink not set up Dish machine | Chlorine Heat | 0 | 161.4 | | | | | |

| Equipment Temperature | | | | | | | |
|-----------------------------------|-----|--|--|--|--|--|--|
| Description Temperature (Fahreni | | | | | | | |
| WIC | 32 | | | | | | |
| WIF | -4 | | | | | | |
| Warmer | 180 | | | | | | |
| | | | | | | | |

| Food Temperature Description | State of Food | Temperature (Fahrenheit |
|------------------------------|---------------|--------------------------|
| Burger w | Hot Holding | 158 |
| Pizza w | Hot Holding | 142 |
| Burger on line | Hot Holding | 157 |
| Pizza on line | Hot Holding | 154 |
| Beans on line | Hot Holding | 152 |
| Salad on line IS | Cooling | 52 |
| Salad on line 2 | Cold Holding | 41 |
| Milk mc (bp) | Cold Holding | 42 |
| Lettuce wic (bp) | Cold Holding | 40 |
| Milk wic (bp) | Cold Holding | 40 |
| Sliced watermellon wic | Cold Holding | 37 |
| Ham wic | Cold Holding | 38 |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: East Cheatham Elementary

Establishment Number: 605029955

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy is posted to wall.
- 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: Employees are observed properly washing hands at appropriate times.
- 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 comments.
- 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 raw foods cooked at time of inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Salad cooling is for immediate service. Salad is in time and temp parameters and is expected to cool/be consumed within 4h.
- 19: All items in hot holding temped 135+ as required.
- 20: All items in cold holding are at 41 or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Salads on TPHC are in time parameters. PIC had working knowledge of TPHC policies and applies them accordingly. Lunches are 2.5h
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Milk, juices observed are pasteurized.
- 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: Signs posted
- 58: NA

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: East Cheatham Elementary | | | | | | |
|--|-----------------|-------|--|--|--|--|
| Establishment Number: 605 | 5029955 | | | | | |
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| Comments/Other Observ | ations (cont'd) | | | | | |
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Establishment Information

Establishment Information Establishment Name: East Cheatham Elementary Establishment Number # 605029955 Sources Source Type: Water Source: Ashland city utilities Source Type: Food Source: GFS, DOD, PURITY, PRARIE Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**