TENNESSEE DEPARTMENT OF HEALTH TARI IQUMENT INQRI

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT											sco	SCORE								
																		O Fermer's Market Food Unit		C)		
Establishment Name		Oakland High Comm. Food Lab.									7	Ś											
Address			2225 Patroit Dr. Type of Establishment O Temporary O Seasonal																				
City				Murfreesboro Time in 01:33 PM AM / PM Time out 01:50: PM AM / PM																			
Inspecti	on D	ate		02	/27/20	023	Establ	lishment #	6050360	28		_	Em	barg	goed	0							
Purpose	urpose of Inspection O Routine A Follow-up O Complaint O Preliminary O Consultation/Other																						
Risk Ca				01			I¢2		O 3			O 4							-up Required O Yes 巍 No	Number of S	ieats	35	
	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.																						
																			INTERVENTIONS				
IN=in c	(Hark designated compliance status (IK, OUT, KA, HO) for each sumbared Item. For items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.) IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)																						
	010			_	Co	-	nce Sta			CO:	R	WT	3 6	-		_	_		Compliance Status		cos	R	WT
	-	NA	NO	Pers	on in charp		Supervis ent. demo		knowledge, and	-			H	1	IN	ουτ	NA	NO	Cooking and Reheating of Tim Control For Safety (TCS				
1 <u>賞</u>	0	NA	NO		orms duties		nployee		anormoge, and	0	0	5		16 17	응	8			Proper cooking time and temperature Proper reheating procedures for hot h		0	00	5
2 10	0	-	110	-		nd food	employee	e awarene	ess; reporting	_	0	-	11	-		оит			Cooling and Holding, Date Mark		Ť		
3 🕱	0	NA	NO	Prop	er use of re			clusion Practice		0	0	Ľ		18		0	0		a Public Health Cor	trol	0		
40	0	-	X		er eating, ta	asting. d	drinking, d	or tobacco	o use	0	0	5	1 1	19	0	0	0	1	Proper cooling time and temperature Proper hot holding temperatures			0	
5 O	0	NA	NO	No c	ischarge fro Preve			and mouth Ination b		0	0	1.		20 2		8	8		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6 O	0				ds clean and		-		ods or approved	0	-	1 6	1 1		0	0	×		Time as a public health control: proce	dures and records	0	0	
7 O 8 底	0	0	×	alter	nate proced	dures fo	bewolk			0	0		ļþ	-	IN	OUT		NO	Consumer Adviso Consumer advisory provided for raw a				
IN	OUT	NA	NO			Ap	proved 5	Source	l accessible			2	1Ľ		0	0	2		food		0	0	4
9 <u>実</u> 10 O	0	0	2	Foo	d obtained fr d received a	t prope	er tempera	rature		+8	8		I H		0	OUT	NA	NO			~	0	
11 💢	0	×	0		d in good co uired record				erated gs, parasite	0	-	-	۱Ľ	+	-	_	NA		Pasteurized foods used; prohibited for	ds not onered	0	<u> </u>	9
12 O	0		NO		ruction			Contamin		0	0	_	1 2	25			XX	NO	Chemicals Food additives: approved and properti	(used	0	o	
13 🚊	0	0		<u> </u>	d separated	and pro	rotected			_	0		12	26)	<u>R</u>	0		110	Toxic substances properly identified,	stored, used	ŏ		5
14 <u>実</u> 15 夏	0	0	1	Prop					d food not re-	0	+	+	i I,		0	0	NA XX	NO	Compliance with variance, specialized		0	0	5
~	Ŭ			serv	ed					ľ	ľ	1-	יונ		<u> </u>	Ű	~		HACCP plan		-	Ŭ	
			God	nd R	rtail Prac	tices (are prev	ventive	measures to	contro	d th	e int	rodu	icti	ion	of p	atho	gens	s, chemicals, and physical obje	sta into fooda.			
			00	Tend	in complianc	ė			COS=co			durir				CE	3		R-repeat (violation of the s	ame code provision)			
	OUT	-			Cor	mpliar	nce Stat d and Wi					WT				171			Compliance Status Utensils and Equipment		COS	R	WT
28	0	Pas			gs used whe	ere requ	uired	ator		0	0	1	it	45	Ĩ	E Fo			onfood-contact surfaces cleanable, pro-	erly designed,	0	0	1
29 30					rom approvied for speci	ialized (processin		\$	0	8	2	4 F	46		00			, and used 1g facilities, installed, maintained, used	tast string	0	0	1
	OUT	-	er co	olina			ecuate ec		for temperature				I L	40					ntact surfaces clean	tear an ha	0	0	1
31	0	con	rol					gaip manu r	or compensione	0	-		Jb		OL	л			Physical Facilities				
32 33					erly cooked ing methods		holding			8	8			48 49	8	_			d water available; adequate pressure stalled; proper backflow devices		8	0	2
34	0		mom	eters	provided an		irate	lon		0	0	1		50 51	8				d waste water properly disposed es: properly constructed, supplied, clea	ned	0	0	2
35	0	-	d prog	xerty I					cords available	0	0	1	1 1	52					use properly disposed; facilities mainta		0	0	1
	OUT				Prevention	n of Fe	ed Com	taminati	on		_	_	łĿ	53	0) Pi	hysica	l faci	ilities installed, maintained, and clean		0	0	1
36	×	Inse	cts, ro	dent	s, and anima	als not p	present			0	0	2		54	0) A	dequa	te ve	entilation and lighting; designated areas	used	0	0	1
37	0	Con	tamin	ation	prevented d	during fo	ood prepe	aration, st	orage & display	0	0	1	Ш		ou	л			Administrative Items				
38 39	-				iness properly use	id and s	stored			0				55 56	2				mit posted inspection posted		0		0
40	0	Was	<u> </u>		and vegetat	bles					ŏ		11			- 1n			Compliance Status				WT
41		In-u			properly sto	ored	e of Ute				0		łŀ	57	-				Non-Smokers Protectio with TN Non-Smoker Protection Act	ACT	X	0	
42 43					ment and lin le-service a					0		1	łF	58 59					oducts offered for sale roducts are sold, NSPA survey comple	ed	00	0	0
44					operly				-		ŏ		1 5										
																			Repeated violation of an identical risk fac se. You are required to post the food service				
									ner. You have the 11, 68-14-715, 68-14			st a h	earing	g reg	pardu	ng thi	s repo	t by f	filing a written request with the Commissio	er within ten (10) days	of the	date	of this
7		/	Ĺ		N	,			02	127/2	202	3					X		(57.	()2/2	27/2	2023

1	Z	
erson in Charge		

23		(
Date	Signature of Environmental Health	Sp

57

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02/27/2023

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

Free food safety training classes are available each month at the county health department. Please call () 6158987889 to sign-up for a class.

PH-2267 (Rev. 6-15)

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RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Oakland High Comm. Food Lab. Establishment Number #: 605036028

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.	
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.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
36:

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Comments/Other Observations	

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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Establishment Name: Oakland High Comm. Food Lab. Establishment Number: 605036028

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