TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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	X IN	O	NA	NO	performs duties	Employee Health	meage, and	0	0	5		0 家	0			Proper cooking time and tem Proper reheating procedures		00	8	8	5
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14			0	ļ		es: cleaned and sanitize f unsafe food, returned f	-	0	0	5 2	27	іN О	OUT O	NA K		Conformance with A Compliance with variance, s HACCP plan			0	0	5
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PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 6
(Net: 0-15)	Please call () 6153405620	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Club Hotel Establishment Number #: 605200441

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)				
Triple sink (not set up) Dishmachine	Bleach High temp		156				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler 1	50
Reach in cooler 2	30
Reach in freezer	-2

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Commercially cooked egg patties in warmer	Hot Holding	136					
Potatoes in chafing dish in guest self serve area	Hot Holding	176					
Turkey sausage in chafing dish in guest self serve	Hot Holding	135					
Cut fruit with melons on ice in guest self serve area	Cold Holding	36					
Hardboiled eggs on ice in guest self serve area	Cold Holding	37					
Milk in dispenser in guest self serve area	Cold Holding	39					
Bagged commercial eggs in reach in cooler 2	Cold Holding	40					
Commercially cooked eggs patties out of oven	Reheating	191					

Total # 6

Repeated # 0

6: Employees not properly washing hands after handling dirty dishes and only changing gloves and donning new gloves when leaving kitchen and returning. CAmspoke with manager and employees about proper hand washing 8: Hand sink foot pedals blocked by food boxes stored on the floor. CA moved

8: Hand sink foot pedals blocked by food boxes stored on the floor. CA moved boxes to appropriate location

13: Carton of raw shell eggs stored in reach in cooler 2 above ready to eat food. CA belongs to employees. Discussed proper storage of employee food and raw products

14: Dishmachine at 153-156F after multiple cycles. CA must be a minimum of 160F, use triple sink until serviced

33: Several boxes of commercially cooked turkey sausage sitting out at room temp, temp currently 32. Discussed proper thawing and storage of sausage 37: Personal food stored above establishment food in reach in cooler 1

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Club Hotel

Establishment Number : 605200441

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Has employee health policy

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.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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.

15: (IN) No unsafe, returned or previously served food served.

16: (NA) No raw animal foods served.

17: See temps

18: No cooling observed

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: (NA) No food held under time as a public health control.

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: 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.

***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: Club Hotel

Establishment Number: 605200441

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Club Hotel

Establishment Number # 605200441

Water	Source:	City	
Food	Source:	GFS	
	Source:		
	Source:		
	Source:		
		Food Source: Source: Source:	Food Source: GFS Source: Source:

Additional Comments