



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Sycamore Middle School Kitchen Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1025 Old Clarksville Hwy. ☐ Temporary ☐ Seasonal
City Ashland City Time in 10:52 AM AM / PM Time out 11:42 AM AM / PM
Inspection Date 02/08/2024 Establishment # 605029961 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 200

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered 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)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control					
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					Proper cooking time and temperatures					5
6	IN	OUT	NA	NO	Hands clean and properly washed					
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					
Approved Source					Proper reheating procedures for hot holding					
9	IN	OUT	NA	NO	Food obtained from approved source					
10	IN	OUT	NA	NO	Food received at proper temperature					
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					
Protection from Contamination					Proper cooling time and temperature					5
13	IN	OUT	NA	NO	Food separated and protected					
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
					Proper hot holding temperatures					
					Proper cold holding temperatures					
					Proper date marking and disposition					
					Time as a public health control: procedures and records					
					Consumer Advisory					4
					Consumer advisory provided for raw and undercooked food					
					Highly Susceptible Populations					5
					Pasteurized foods used; prohibited foods not offered					
					Chemicals					5
					Food additives: approved and properly used					
					Toxic substances properly identified, stored, used					
					Compliance with Approved Procedures					5
					Compliance with variance, specialized process, and HACCP plan					

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment					
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
Food Identification					Physical Facilities					
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					Hot and cold water available; adequate pressure					2
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					Sewage and waste water properly disposed					2
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
					Toilet facilities: properly constructed, supplied, cleaned					1
					Garbage/refuse properly disposed; facilities maintained					1
					Physical facilities installed, maintained, and clean					1
					Adequate ventilation and lighting; designated areas used					1
					Administrative Items					
					Current permit posted					0
					Most recent inspection posted					
					Compliance Status			YES	NO	WT
					Non-Smokers Protection Act					
					Compliance with TN Non-Smoker Protection Act					0
					Tobacco products offered for sale					
					If tobacco products are sold, NSPA survey completed					

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. C.A. sections 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/08/2024 Signature of Environmental Health Specialist [Signature] Date 02/08/2024

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

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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 comp sink	Chlorine	100	
Sani 1	Chlorine	50	
Sani 2		50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Warmer	150
RIC	36
Warmer 2	180
WIC	32

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Alfredo pasta	Hot Holding	180
Salisbury	Hot Holding	179
Mashed pot	Hot Holding	160
Green beans	Hot Holding	159
Canned fruit on line	Cold Holding	38
Alfredo pasta w2	Hot Holding	148
Mashed pot w2	Hot Holding	163
Alfredo pasta w1	Hot Holding	136
Alfredo pasta 2 w1	Hot Holding	135
Fruit cup ric	Cold Holding	40
Fruit cup 2 ric	Cold Holding	36
Pizza	Hot Holding	138
Milk dc (bp)	Cold Holding	42
Juice wic (bp)	Cold Holding	42
Refied beans wic	Cold Holding	36

Observed Violations

Total # 1

Repeated # 0

46: Non-EPA registered bleach being used for food contact surfaces. EPA registered bleach required. No low splash, no scented.

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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: No raw foods present at establishment.
- 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 present at time of inspection. No raw foods cooked to make observation.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Sauce cooling is in time and temperature parameters and is expected to meet time limits.
- 19: Items in hot holding temped 135+ as required.
- 20: All items in cold holding temped 41 or below as required.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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

***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.***

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Sources

Source Type:	Water	Source:	PV UTILITIES
Source Type:	Food	Source:	GFS, DOD, PURITY
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments