

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Lakeview Elementary School Cafeteria Remanent O Mobile Establishment Name Type of Establishment 6211 Saundersville Rd. O Temporary O Seasonal Mt Juliet Time in 10:30 AM AM / PM Time out 11:14: AM AM / PM 01/28/2022 Establishment # 605030127 Embargoed 0

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

Number of Seats 201 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=:	con	recte	d on-si	te c
					Compliance Status	COS	R	WT	ΙC				
	IN	OUT	NA	NO	Supervisien						IN	оит	N
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	0	0	-
	IN	OUT	NA	NO	Employee Health				l [•	17	0	0	(
2	ЭK	0			Management and food employee awareness; reporting	0	0		ΙГ	╛			
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				l 13	18	0	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ιŀ	19	0	0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1°	1 17	20	0	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 17	21	0	0	7
6	巡	0		0	Hands clean and properly washed	0	0		ΙĿ	22	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ιľ		U	١٠	١,
•	0	0	0	0	alternate procedures followed	0	0		ı	╛	IN	OUT	N
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙF	23	0	0	-
	IN	OUT	NA	NO	Approved Source				ΙĽ		_	Ŭ	_`
9	0	0			Food obtained from approved source	0	0		ΙГ	П	IN	OUT	N
10	0	0	0	0	Food received at proper temperature	0	0	1	l lī	J	0	$\overline{}$	
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	l I,	24	o	0	,
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П	1	IN	OUT	N
	IN	OUT	NA	NO	Protection from Contamination				1 17	25	0	0	7
13	0	0	0		Food separated and protected	0	0	4	1 13	26	0	0	$\overline{}$
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı	T	IN	OUT	N
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	C

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	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	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	•
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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	1
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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

		R-repeat (violation of the same code provision Compliance Status	COS	R	W)
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
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	Т		
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h (10) days of the date of the

01/28/2022

01/28/2022 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoking observed where smoking is prohibited by the Act.



Establishment Information

Establishment Name: Lakeview Elementary School Cafeteria

Establishment Number #: |605030127

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.

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dish machine	Heat		183
Bucket	QA	200	

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Wif	3		
Wic	33		
Ric	37		

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ham	Hot Holding	150
Green beans	Hot Holding	157
Green beans	Cooking	194
Cheese stuffed bread stick	Hot Holding	154
Milk	Cold Holding	39
Sliced ham	Cold Holding	38

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations
 (IN): ANSI Certified Manager present. (IN): An employee health policy is available. (IN) There are no food workers observed working with specific reportable symptoms or illnesses. (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area. (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes. Employee washed hands when changing gloves 57: 58:

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.

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

Establishment Information

Establishment Name: Lakeview Elementary School Cafeteria					
stablishment Number #	605030127				
Sources					
Source Type:	Food	Source:	IWC, TnT Produce, Purity		
Source Type:	Water	Source:	City		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				