

Establishment Name

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Riverdale Hs Warrior Walkup Remanent O Mobile Type of Establishment

802 Warrior Dr. O Temporary O Seasonal Address Murfreesboro Time in 12:16 PM AM / PM Time out 12:38: PM AM / PM City

O Complaint

04/06/2023 Establishment # 605161592 Embargoed 0 Inspection Date

O Follow-up Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

	N=in o	compl	liance		OUT=not in compliance NA=not applicable NO=not observe			_	_	соп	recte	d on-si	te duri	ng ins	pection R=repeat (violation of the same code provis	
					Compliance Status	COS	R	WT] [Compliance Status	CC
	IN	оит	NA.	NO	Supervision				П	П	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature	
ь.	610	_	-	_	Person in charge present, demonstrates knowledge, and		T-		11		***	001	160	no.	Control For Safety (TCS) Foods	
ļ١	羅	١0			performs duties	0	0	5	11	16	0	0	寒	0	Proper cooking time and temperatures	70
	IN	OUT	NA.	NO	Employee Health				11	17	1	0	0	0	Proper reheating procedures for hot holding	0
2	DK	0			Management and food employee awareness; reporting	0	0	1	11	П					Cooling and Holding, Date Marking, and Time as	
3	寒	0			Proper use of restriction and exclusion	0	0	٥	П		IN	OUT	NA	NO	a Public Health Control	
	IN	OUT	NA.	NO	Good Hygienic Practices				1 [18	0	0	X	0	Proper cooling time and temperature	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0			19	0	0	文	0	Proper hot holding temperatures	0
5	黨	0			No discharge from eyes, nose, and mouth	0	0	l °		20	0	0	200		Proper cold holding temperatures	0
	IN	OUT	NA.	NO	Preventing Contamination by Hands] [21	×	0	0	0	Proper date marking and disposition	0
6	黨	0		0	Hands clean and properly washed	0	0	١.	П	22	×	0	0	0	Time as a public health control: procedures and records	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	٥	Н	_			_	_	Consumer Advisory	Ľ
8	100	0	-	_	Handwashing sinks properly supplied and accessible	0	0	2	1 H	-				NO.	Consumer advisory provided for raw and undercooked	
Ľ				NO	Approved Source	-	_	-	t I	23	0	0	×		food	0
9	_	0			Food obtained from approved source	0	О	\Box	11		IN	OUT	NA	NO	Highly Susceptible Populations	
10	0	0	0	13%	Food received at proper temperature	0	0	1	П		$\overline{}$	$\overline{}$	320		Parataurina diferente constitución de facula esta Massad	
11	100	0			Food in good condition, safe, and unadulterated	0	ō	5	П	24	0	0	500		Pasteurized foods used; prohibited foods not offered	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0]	П		IN	оит	NA	NO	Chemicals	П
	IN	OUT	NA.	NO	Protection from Contamination				11	25	0	0	100		Food additives: approved and properly used	0
13	0	0	窳		Food separated and protected	0	0	4	11	26	黨	0			Toxic substances properly identified, stored, used	0
14	寒	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	1 [П	IN	OUT	NA	NO	Conformance with Approved Procedures	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	- 5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	X	0	Proper cooling time and temperature	0	0	
19		0	文	0	Proper hot holding temperatures	0	0	
20	0	0	200		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	×	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			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	Г
29	0	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	ļ
	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 (
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

st recent inspection report in a conspicuous manner. You have the right to request a hearing reg 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

04/06/2023 Signature of Person In Charge

04/06/2023

**** 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) 6158987889 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Riverdale Hs Warrior Walkup
Establishment Number #: |605161592

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	CI	50					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Hot box	140			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Com.processed Buffalo Chicke, hot box	Reheating	151

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Pic aware
- 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: Good handwashing and staying on task
- 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 souce
- 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 animal products
- 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: (NA) No raw animal foods served.
- 17: See temp
- 18: Doesnt cool
- 19: Food gets reheated and straight to time policy
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: Present and followed
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: 25:

- 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:

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.

[&]quot;See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Riverdale Hs Warrior Walkup			
Establishment Number: 605161592			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
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Establishment Information

Establishment Information Establishment Name: Riverdale Hs Warrior Walkup Establishment Number # 605161592 Sources Source Type: Water Source: City Source Type: Food Sams club Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments** Open 11-1 Email: Nelsont@rcschools.net