



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
95

Establishment Name Tennessee Highway Patrol Training Center
Address 275 Stewarts Ferry Pk
City Nashville
Inspection Date 01/12/2023
Risk Category 01
Number of Seats 54

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge [Signature] Date 01/12/2023
Signature of Environmental Health Specialist [Signature] Date 01/12/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Tennessee Highway Patrol Training Center Cafeteria  
 Establishment Number #: 605240484

**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)
L-temp machine	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Cut cantaloupe	Cold Holding	40
Pasta salad	Cold Holding	37
Chop eggs	Cold Holding	34
Slice tomatoes	Cold Holding	33
Boiled eggs, discard	Cold Holding	46
Feta cheese, discard	Cold Holding	47
Commercial chicken strips, discard	Cold Holding	46

**Observed Violations**

**Total #** 4

**Repeated #** 0

- 31: Cooling breakfast meats and dice potatoes with closed zip lock bags
- 33: Thawing Bags of chicken wings and prime ribs meats out at room temp on sheet trays
- 39: Oppm of sanitizer in Cloth Sanitizer buckets in kitchen or in dining area
- 42: Ice scoop stored directly on ice macine



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**Comments/Other Observations**

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14: L-temp dishmachine is now reading at 100ppm of chlorine at final rince

20: Boiled eggs, feta cheese and commercial chicken strips on salad bar are not maintained at 41F CA removed. Discuss proper cold holding and setting of tcs food item vs non tcs food items to employees with the black plastic containers. Still Recommended to use the stainless steel pans during service on cold bar. TPHC policy not created. All other tcs items check were at 41F or below.

21: Observe serveral Prep items stored in Reach-In Cooler dated 1/12

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

\*\*\*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: Source:

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**Additional Comments**

Follow up from routine on 12/12/23. NOTICE: back door of kitchen must remain close during operation.