TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name Salem Elementary School Food Svc			Type of Establishment Stream O Mobile																
Address 3400 Saint Bernard Way			O Temporary O Seasonal																
City Murfreesboro Time in				11	.:3	5 <u>A</u>	Μ	A	//PN	A Tir	me o	ut 12:04: AM AM / PM							
Inspection Date 03/04/2024 Establishment # 605259882					1		. 6	imba	rgoe	d 0									
Purpose of Inspection Routine O Follow-up O Complaint					O Pre	limin	ary		0	Cor	nsultation/Other								
Risi	k Cat	egon			01	\$ \$2	O 3			O 4	_					up Required O Yes 鏡 No Number of		34	4
Risk Factors are food preparation practices and employee bel as contributing factors in foodborne illness outbreaks.																ntion			
	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 sub							lesor.	,										
IN=in compliance OUT=not in compliance NA=not applicable NO=not observe				rd .		<u>co</u>						spection R=repeat (violation of the same code prov	ision)						
H	IN	OUT	NA	NO	Comp	Supervision		cos	COS R WT Compliance Status					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT		
1	黨	0				esent, demonstrates k	nowledge, and	0	0	5	16	0	001			Control For Safety (TCS) Foods Proper cooking time and temperatures			
Ļ			NA	NO		Employee Health od employee awarene	es: reporting	0				ŏ				Proper reheating procedures for hot holding	_	8	5
	XX	ŏ			Proper use of restric		ss, reporting	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control	1		
4			NA			d Hyglenic Practice g. drinking, or tobacco		~				0	0			Proper cooling time and temperature Proper hot holding temperatures	0	8	
5		0		0	No discharge from e	yes, nose, and mouth		ŏ	0	5	20	25	0	0		Proper cold holding temperatures	0	8	5
6	N X	001	NA	NO O	Hands clean and pr			0	0		21 22	黨	0 0	0	0	Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	alternate procedure			0	0	5			OUT	-	-	Consumer Advisory		-	_
		OUT	NA	NO		properly supplied and Approved Source	accessible		0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0	0		Food obtained from Food received at pro			0				IN	OUT		NO	Highly Susceptible Populations			
11	X	0			Food in good condit	ion, safe, and unadulte vailable: shell stock tag		0	0	5	24	_	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12		O OUT	X	O NO	destruction	tion from Contamin		0	0	_	25	IN O	OUT O		NO	Chemicals Food additives: approved and properly used	0	ы	
13	X	0	0		Food separated and			0	8	4	26	黨	0 OUT		·	Toxic substances properly identified, stored, used Conformance with Approved Procedures	ŏ	0	5
14	_	0			Pood-contact sunac	ws. ciwaneg ang sanig	<i>a</i> yu												
15	12	0				f unsafe food, returned	d food not re-	0	6	_	27	0	0	2		Compliance with variance, specialized process, and	0	0	5
15	×	0			served			0	0	2	21	0	0	実		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	Q	0		Goo	served			O	0 I the	2 intro	duc	0 tion	0 of p	実 atho		Compliance with variance, specialized process, and	0	0	5
15	奠	0			served d Retail Practice T=not in compliance	is are preventive r		O Intro	O I the	2 intro	duc PR	O tion	0 of p	実 atho		Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	_		5
		OUT		00	served d Retail Practice Tenot in compliance Compl Safe Fe	iance Status ood and Water	measures to co	O entrol cied o COS	O the n-site R	2 intro arAll during WT	duc PR	O tion	o of pa (तिङ	笑 atho	gens	Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	_		5 WT
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 63		
	Please call () 6158987889	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Salem Elementary School Food Svc Establishment Number #: 605259881

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.	
	L

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 comp Dish machine, not working	Qa	200					

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Wic	38				
Wifs	2				
Rics	36				
Hot boxes	164				

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Burger patty, hot boxes	Hot Holding	154
Cooked veggies, hot boxes	Hot Holding	137
Beef burger, tphc log, 2 hr	Hot Holding	180
Hot dog, tphc log, 2 hr	Hot Holding	180
Ham sandwich, tphc log, 2hr	Cold Holding	41
Baked beans, tphc log, 2 hr	Hot Holding	140
Rout veggies, tphc log, 2 hr	Hot Holding	170
Cut Lettuce, tphc log, 1 hr	Cold Holding	38
All tcs, wic	Cold Holding	38

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Salem Elementary School Food Svc

Establishment Number : 605259881

Comments/Other Observations

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

2: Policy in place, yearly employee training

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: Observed good handwashing

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

- 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: (IN) All raw animal food is separated and protected as required.
- 14: Good wash/rinse/sanitize practice dish machine down for repairs, properly using 3 comp
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling at time of inspection
- 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: Posted and followed properly
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Milk is 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: (NÁ) 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: Salem Elementary School Food Svc Establishment Number : 605259881

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Salem Elementary School Food Svc Establishment Number # 605259881

Sources			
Source Type:	Water	Source:	Murf city
Source Type:	Food	Source:	lwc, dod produce, purity dairy
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comm	ents		

Email: nicole.messick@cityschools.net