TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1744													O Fermer's Market Food Unit		ſ	\
Establishment Name		ool			_	Tur	w of i	Establi	shme	Remanant O Mobile							
Address 4401 Chandler Rd.						1.95	Xe of t	_SLOU	Shiring	O Temporary O Seasonal			/				
City			Hermitage		Time in	03	3:20	0 F	M	A	M/P	и ті	me ou	t 03:55; PM AM / PM			
Inspect	ion Dat	e	11/09/202	21 Establishment#							d 0						
Purpos			Routine	O Follow-up	O Complaint		,	O Pre					Cor	sultation/Other			
Risk Ca	ategory		01	802	03		,	04				Fc	low-	up Required O Yes 🕱 No Number of	Seats		
	Rie													to the Centers for Disease Control and Prever control measures to prevent illness or injury.	ntion		
			contributing factor											INTERVENTIONS			
							tems							sch Hem as applicable. Deduct points for category or subcat			
IN=in	compliar	108		ce NA=not applicable pliance Status	NO=not observe	cos	R		5=00	recte	d on-s	ite dun	ng ins	pection R*repeat (violation of the same code provis Compliance Status		R	WT
IN		NA NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1 篇	- H		performs duties	resent, demonstrates kn	owiedge, and	0	0	5		0	0	8		Proper cooking time and temperatures	0	<u> </u>	5
2))		NA NO		Employee Health ood employee awarenes	ss; reporting	0	्		"	0	0	200	NO	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as		0	
3 💢			Proper use of restri			0	0	5		IN	OUT			a Public Health Control		-	
4 💥	0	0	Proper eating, tastir	d Hygienic Practices ng. drinking, or tobacco	-	0	0	5	19	-	0	-	X	Proper cooling time and temperature Proper hot holding temperatures		0	
5 📓		NA NO		eyes, nose, and mouth ng Contamination by	Hands	0	0	Ť		20	8	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
60	_		Hands clean and pr No bare hand conta	roperly washed act with ready-to-eat foo	ds or approved	0	—	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7 O		o 🕱	alternate procedure			0	0	2		IN	OUT	_		Consumer Advisory Consumer advisory provided for raw and undercooked		_	
9 🛬	OUT	NANO	Food obtained from	Approved Source		0			23	O IN	O OUT	NA		food Highly Susceptible Populations	0	0	4
10 O	0	0 📚	Food received at pr	roper temperature	ente d	0	Ö	5	24		0	22	140	Pasteurized foods used; prohibited foods not offered	0	0	5
11 📡 12 O		× o	Required records a	tion, safe, and unadulter vailable: shell stock tage		0	6	Ĩ	H	IN	OUT	NA	NO	Chemicals			
IN	OUT	NA NO		tion from Contamina	tion				25	0	0	X		Food additives: approved and properly used	0	<u> </u>	5
	0		Food separated and Food-contact surface	d protected ces: cleaned and sanitiz	ed	0	0		26	N IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures		0	-
15 溴	0	_	Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
		Gov	od Retail Practice	es are preventive a	sensures to co	Introl		Inte	due	tion	of a	atho		, chemicals, and physical objects into foods.	-	_	
				to are protonerto n		600							yene	, chemicals, and physical objects into roots.			
		01	T=not in compliance	liance Status	COS=corre	cted or		during						R-repeat (violation of the same code provision) Compliance Status	LCOS	R	WT
- 10	OUT	betouria	Safe F	ood and Water			<u> </u>				UT			Utensiis and Equipment		_	
28 29	0	Water an	ed eggs used where d ice from approved :	source		0	0	늰		e .	ol⁼			nfood-contact surfaces cleanable, properly designed,		~ 1	1
30	OUT	anance	obtained for specializ	and managements a section of		0	<u>o</u>	<u>-</u>	4	<u>'</u>	•	onstru	cted,	and used	0	0	1
31	_ F		Food Ten	zed processing methods mperature Control	1	8	8	1	4	5	0 v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
32		Proper co control				00	0	2		5 (7 (0 v	Varew	ashin			-	
	0	ontrol Plant food	oling methods used; d properly cooked for	nperature Control adequate equipment fo hot holding		0	0	1 2 1	40	5 0 7 0 8 0		Varew Ionfoo Iot and	ashin d-con 5 cold	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure	0	0	2
33 34		ontrol Plant foor Approved	oling methods used; d properly cooked for i thawing methods us eters provided and a	nperature Control adequate equipment fo hot holding jed iccurate		0	0 0 0	1	40 47 47 47 47 50	5 0 7 0 8 0 9 0	0 V 0 V 0 N 0 H 0 H 0 S	Varew Ionfoo Iot and Pumbin Sewage	ashin d-con d cold ng ins e and	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	0000	0000	2
33 34	0 / 0 / 0 1 0 1	Plant food Approved Thermom	oling methods used; d properly cooked for i thawing methods us eters provided and a Feed	nperature Control adequate equipment fo hot holding sed iccurate Identification	r temperature	0000	0 0 0 0	1 2 1 1 1 1	41 41 41 41 50	5 0 7 0 8 0 9 0		Varew Ionfoo Iot and Plumbir Sewage oilet fa	ashin d-con f cold ng ins e and scilitie	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	00000	2 2 1
33	0 / 0 / 0 1 0 1	Plant food Approved Thermom	oling methods used; d properly cooked for thawing methods us eters provided and a Feed perly labeled; original	nperature Control adequate equipment fo hot holding jed iccurate	r temperature	0 00	0 0 0	1 2 1 1	40 47 47 47 47 50	6 0 7 0 8 0 9 0 1 0 2 0	0 V 0 N 0 F 0 F 0 S 0 T 0 G	Varewo Ionfoo Iot and Plumbir Sewage Oilet fa Sarbag	ashin d-con d cold ng ins e and acilitie e/refu	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	0000	0000	2
33 34		Plant foo Approved Thermom	oling methods used; d properly cooked for thawing methods us eters provided and a Feed perly labeled; original	nperature Control adequate equipment fo hot holding ied iccurate Identification I container; required reco If Food Contamination	r temperature	0000	0 0 0 0	1 2 1 1 1 1	40 47 47 50 57	5 (7 (9 (9 (1 (2 (3 (Varewo Ionfoo Iot and Plumbir Sewage oilet fa Sarbag Physica	ashin d-con d cold ng ins e and acilitie e/refu	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 00 0 0	000000	2 2 1 1
33 34 35	0 F 0 T 0 T 0 T 0 T 0 T 0 T	Plant food Plant food Phermom Food prop nsects, n	oling methods used; d properly cooked for thawing methods us eters provided and a Feed perly labeled; original Prevention of odents, and animals of	nperature Control adequate equipment fo hot holding ied iccurate Identification I container; required reco If Food Contamination	ords available	0000	0 0 0 0	1 2 1 1 1 1 1	40 47 47 55 55 55 55 55 55 55	5 0 7 0 8 0 9 0 1 0 2 0 3 0 4 0		Varewo Ionfoo Iot and Plumbir Sewage oilet fa Sarbag Physica	ashin d-con d cold ng ins e and acilitie e/refu	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean	0 0 000 0 0	000000000000000000000000000000000000000	2 2 1 1
33 34 35 36 37 38	0 F 0 7 0 T 0 T 0 T 0 T 0 T 0 T 0 T 0 T 0 T 0 T	entrol Plant food Approved Food proj nsects, n Contamin Personal	oling methods used; d properly cooked for f thawing methods us reters provided and a Food perly labeled; original Prevention of odents, and animals in ation prevented durin cleanliness	nperature Control adequate equipment fo hot holding ied iccurate Identification I container, required reco f Feed Contamination not present ng food preparation, stor	ords available	0 0 0 0 0 0 0 0		1 2 1 1 1 1 2 1 1	44 41 41 50 55 55 55 55	6 0 7 0 8 0 9 0 1 0 2 0 3 0 4 0 5 2		Varewo lonfoo lot and lumbin sewage oilet fa sarbag hysica dequa	ashin d-con d cold ng ins e and icilitie e/refu al faci ite ve	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items it posted	0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 2 1 1
33 34 35 36 37		control Plant food Approved Thermom Food proj nsects, n Contamin Personal Wiping cl	oling methods used; d property cooked for f thawing methods us reters provided and a Food perty labeled; original Prevention of odents, and animals in ation prevented durin cleanliness oths; property used a fruits and vegetables	nperature Control adequate equipment fo hot holding ied iccurate Identification I container; required reco f Feed Contamination not present ing food preparation, stored ind stored	ords available	0 000 0 0	0 00 0 0 0 0 0 0 0 0 0 0 0	1 2 1 1 1 2 1 2	44 41 41 50 55 55 55 55	6 0 7 0 8 0 9 0 1 0 2 0 3 0 4 0 5 2		Varewo lonfoo lot and lumbin sewage oilet fa sarbag hysica dequa	ashin d-con d cold ng ins e and icilitie e/refu al faci ite ve	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted nspection posted Compliance Status	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	2 2 1 1 1 1
33 34 35 36 37 38 39 40 41		control Plant food Approved Thermom Food proj Sood proj Contamin Personal Wiping Cl Washing n-use ute	cling methods used; d properly cooked for i thawing methods us eters provided and a Peod perly labeled; original Prevention of odents, and animals i ation prevented durin cleanliness oths; properly used a fruits and vegetables Proper ensits; properly stored	mperature Control adequate equipment fo thot holding add courate Identification I container; required reco f Feed Contaminatio not present ng food preparation, stor add stored b Use of Utensils d	r temperature ords available n rage & display			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 41 44 50 57 57 57 57 57 57	5 (7 (9 (9 (1 (2 (3 (4 (5) 5 (5 (7 (Varewi lonfoo Plumbin Sewage oilet fi Sarbag Physica Jurrent fost re Complia	ashin d-con d cold ng ins e and cilitie e/refu al faci de ve	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items it posted compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 0 WT
33 34 35 36 37 38 39 40		control Plant food Approved Thermom Food proy Contamin Personal Wiping cl Washing n-use utr Jensils, Single-us	coling methods used; d properly cooked for i thawing methods us eters provided and a Feed perly labeled; original Prevention of odents, and animals of ation prevented durin cleanliness oths; properly used a fruits and vegetables Proper ensils; properly stored equipment and linens ersingle-service articl	nperature Control adequate equipment fo thot holding ted tecurate I container; required reco f Feed Contamination not present ing food preparation, stored to stored to stored to stored	r temperature ords available n rage & display			1 2 1 1 1 1 1 1 1 1 1 1 1 1	44 41 44 50 57 57 57 57 57 57	5 0 7 0 8 0 1 1 2 0 3 1 4 0 5 1 5 1 7 8		Varewi lonfoo fot and fumbin Sewage oriet fa Sarbag Sarbag Mysica dequa dequa Current fost re Complici	ashin d-con d cold ng ins e and acilitie e/refu al faci de ve cent cent ance o pro	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned se properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nt posted nspection posted Compliance Status Non-Smokers Protection Act		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 1 1 1 1 0
33 34 35 36 37 38 39 40 41 42 43 44		control Plant food Approved Thermom Food proj neects, n Contamin Personal Wiping cl Washing neuse ute Jansis, s Single-us Sloves ute	oling methods used; d property cooked for I thawing methods us eters provided and a Feed perty labeled; original Prevention of odents, and animals in ation prevented during cleanliness oths; property used a fruits and vegetables Property equipment and linens arisingle-service articl sed property	nperature Control adequate equipment fo thot holding ied cocurate Identification I container; required reco f Feed Contaminatio not present ing food preparation, store ind stored is Use of Utensilis d s; properly stored, dried, les; properly stored, use	r temperature ords available n rage & display handled id			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 41 42 50 51 51 51 51 51 51 51 51 51 51 51 51 51	5 0 8 0 9 0 1 0 2 0 3 0 4 0 5 2 7 8 0 7 8 0 9 0 1 0 1 0 1 0 1 0 1 0 1 0 1 0 1		Varew lonfoo Plumbin Sewage oriet fit Sarbag Physica Vdequa Vdequa Current Nost re Complic Obacc Obacc	ashin d-con d cold ng ins e and icilitie everefu d faci de ve t perm cent i ance o pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items it posted nspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed	0 000000000000000000000000000000000000	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 2 1 1 1 1 0 WT
33 34 35 36 37 38 39 40 41 42 43 44 Failure t		control Plant food Approved Thermom Food prop neects, n Contamin Personal Wiping Cl Washing n-use ute Jtensils, i Single-us Sloves ut t any viol	cling methods used; d properly cooked for i thawing methods us eters provided and a Feed perly labeled; original Prevention of odents, and animals i ation prevented durin cleanliness oths; properly used a fruits and vegetables Proper ensils; properly used a eligingle-service articl sed properly ations of risk factor ite mit, terms identified as	mperature Control adequate equipment fo thot holding ted tocurate Identification Container; required reco f Food Contamination not present ing food preparation, stor ind stored to Use of Utensils d s; properly stored, dried, les; properly stored, use ms within ten (10) days m constituting imminent hee	r temperature ords available n rage & display , handled id			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 43 56 55 55 55 55 55 55 55 55 55 55 55 55	5 0 7 0 8 0 9 0 1 0 2 0 3 0 4 0 7 5 2 5 0 7 8 9 0 0 0 1 0 1 0 1 0 1 0 1 0 1 0 1		Varewi lonfoo fot and fumbin sewage oriet fa Sarbag oriet fa Sarbag oriet fa Current fost re Complic obacc tobacc tobacc	ashin d-con d cold ng ins e and acilitie ee/refu al faci de ve ee/refu te ve ee/refu ance v o pro co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean			2 2 1 1 1 1 0 WT 0
33 34 35 36 37 38 39 40 41 42 43 44 Failure report.	O COLUMN	control Plant food Approved Thermom Food proj neects, n Contamin Personal Wiping cl Washing n-use ute Jonalis, Single-us Sloves ut any viol yment per t the most ctoms (8)	cling methods used; d properly cocked for i thawing methods us eters provided and a Feed perly labeled; original Prevention of odents, and animals of ation prevented durin cleanliness oths; properly used a fruits and vegetables Proper ensils; properly used a equipment and linens ersils; properly stored equipment and linens ersils; properly ations of risk factor ite mit, terms identified as precent inspection repo- rid-703, 68-14-706, 68-14	mperature Control adequate equipment fo thot holding the formation	r temperature ords available n rage & display , handled id			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 43 56 55 55 55 55 55 55 55 55 55 55 55 55	5 0 7 0 8 0 9 0 1 0 2 0 3 0 4 0 7 5 2 5 0 7 8 9 0 0 0 1 0 1 0 1 0 1 0 1 0 1 0 1		Varewi lonfoo fot and fumbin sewage oriet fa Sarbag oriet fa Sarbag oriet fa Current fost re Complic obacc tobacc tobacc	ashin d-con d cold ng ins e and acilitie ee/refu al faci de ve ee/refu te ve ee/refu ance v o pro co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned rese properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted nspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale pducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo			2 2 1 1 1 1 0 WT 0
33 34 35 36 37 38 39 40 41 42 43 44 Failure report.	O COLUMN	control Plant food Approved Thermom Food proj neects, n Contamin Personal Wiping cl Washing n-use ute Jonalis, Single-us Sloves ut any viol yment per t the most ctoms (8)	cling methods used; d properly cocked for i thawing methods us eters provided and a Feed perly labeled; original Prevention of odents, and animals of ation prevented durin cleanliness oths; properly used a fruits and vegetables Proper ensils; properly used a fruits and vegetables Proper ensils; properly used a disingle-service articles sed properly ations of risk factor ite mit, tems identified as	mperature Control adequate equipment fo thot holding the formation	r temperature ords available n rage & display , handled id		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 43 56 55 55 55 55 55 55 55 55 55 55 55 55	5 0 7 0 8 0 9 0 1 0 2 0 3 0 4 0 7 5 2 5 0 7 8 9 0 0 0 1 0 1 0 1 0 1 0 1 0 1 0 1		Varewi lonfoo fot and fumbin sewage oriet fa Sarbag oriet fa Sarbag oriet fa Current fost re Complic obacc tobacc tobacc	ashin d-con d cold ng ins e and acilitie ee/refu al faci de ve ee/refu te ve ee/refu ance v o pro co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned rese properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nt posted nspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo			2 2 1 1 1 1 0 WT 0 wT
33 34 35 36 37 38 39 40 41 42 43 44 Failure report.	O F O F	control Plant food Approved Thermom Food prop Insects, n Contamin Personal Wiping Cl Washing Nusshing In-use ute Jensils, i Single-us Sloves ut Sloves ut the most ctions (8)	cling methods used; d properly cocked for i thawing methods us eters provided and a Feed perly labeled; original Prevention of odents, and animals of ation prevented durin cleanliness oths; properly used a fruits and vegetables Proper ensils; properly used a equipment and linens ersils; properly stored equipment and linens ersils; properly ations of risk factor ite mit, terms identified as precent inspection repo- rid-703, 68-14-706, 68-14	mperature Control adequate equipment fo thot holding the formation	r temperature ords available n rage & display rage & display . handled id			1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 43 56 55 55 55 55 55 55 55 55 55 55 55 55	5 0 7 0 8 0 9 0 1 0 2 0 3 0 4 0 7 5 2 5 0 7 8 9 0 0 0 1 0 1 0 1 0 1 0 1 0 1 0 1		Varewi lonfoo fot and fumbin sewage oriet fs Sarbag fhysics dequa dequa dequa complision fost re foot re foot compli- tobacc foot compli- se shall is repo	ashin d-con d cold ng ins e and acilitie ee/refu al faci te ve ee/refu te ve o pro co pro co pro co pro co pro	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned rese properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nt posted nspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		2 2 1 1 1 1 0 WT 0 wT

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
(Net. 0-15)	Please call () 6153405620	to sign-up for a class.	101015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dodson Elementary- YMCA After School Establishment Number #: 605307559

NSPA Survey - To be completed if #57 is	s "No"	
Age-restricted venue does not affirmatively restrict act twenty-one (21) years of age or older.	cess to its buildings or facilities at all times to persons who are	
Age-restricted venue does not require each person at	tempting 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 com	npietely open.	
Tents or awnings with removable sides or vents in nor	n-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into are	as where smoking is prohibited.	
Smoking observed where smoking is prohibited by the	e Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Refrigerator	30				

Description	State of Food	Temperature (Fahrenheit
Milk in refrigerator	Cold Holding	32

Observed Violat	ions		
Total #			
Repeated # 0			
55: Permit no	t posted		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dodson Elementary- YMCA After School Establishment Number : 605307559

Comments/Other Observations

1:

2:

3:

4: 5:

6: No food handling on site

7: No food handling is done on site.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Revolution food

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:

14: No washing of dishes on site

15: (IN) No unsafe, returned or previously served food served.

16:

- 17:
- 18:

19:

20:

21:

22:

23:

23. 24:

24. 25:

26:

27:

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: Dodson Elementary- YMCA After School Establishment Number: 605307559

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Dodson Elementary- YMCA After School Establishment Number # 605307559

Sources		
Source Type:	Source:	

Additional Comments

Today meal was beef patty (burger) with celery and apples. All meals had been served out upon inspection. Meals are brought in cambro bags/container and mlk is on ice in delivery. No log of meal delivery present.