

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 10:25 AM AM/PM Time out 11:25:AM AM/PM SCORE

08/24/2021 Establishment # 605030035 Embargoed 0 Inspection Date

O Complaint

Riverdale School Food Service

O Follow-up

802 Warrior Dr.

Murfreesboro

ERoutine

O Preliminary O Consultation/Other

Number of Seats 201 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	Prin compliance OUT=not in compliance NA=not applicable NO=not obse					ed		C) \$≃∞	rrecte	d on-si	te duri	ing ins	ре
_		_			Compliance Status	cos	R	WT						_
	IN	OUT	NA	NO	Supervisien					IN	оит	NA	NO	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	W	P
	IN	ОИТ	NA	NO	Employee Health		_		17	_	ŏ	ŏ	8	Pi
2	HC.	0	101		Management and food employee awareness; reporting	0	0		IН	Ť	Ŭ	Ŭ	-	6
3	×	o			Proper use of restriction and exclusion	0	0	5	Ш	IN	ОUТ	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×	0	P
4	100	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Pi
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	24	0	0		Pi
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	P
6	巡	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	т
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	IN	_	NA.	_	L"
	300	0			alternate procedures followed	0	0	2	⊢	IN	001	NA	NO	Ļ
٥	(A)	OUT	NA	N/A	Handwashing sinks properly supplied and accessible Approved Source	-		_ Z	23	0	0	X		fo
9	200	0	ren	NO	Food obtained from approved source	0	0		ш	IN	ОИТ	NA	NO	10
30	-	8		-		8	8		⊢	IIN	001	TEM	NO.	μ
10	0		0	25	Food received at proper temperature	8	8	5	24	0	l o l	333		ŀΡ
"	×	0			Food in good condition, safe, and unadulterated	-	-	"	ı⊢				-	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		F
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			To
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		ОН

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	X	0	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	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	333		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	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			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	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	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	
34	0	Thermometers provided and accurate	0	0	Т
	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	
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	\top		
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	Г
44	10	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	-
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	
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing regn (10) days of the date of the 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Jarron 08/24/2021

Signature of Person In Charge

Signature of Environmental Health Specialist

08/24/2021

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

Date

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



Establishment Information

Establishment Name: Riverdale School Food Service

Establishment Number #: |605030035

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 sink- not in use- Hobart dishmachine	Chlorine Heat	100	186					

Equipment Temperature	
Description	Temperature (Fahrenheit)
WIC	36
WIF	-2

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Vanilla yogurt in true fridge	Cold Holding	40
Corn	Hot Holding	147
Garden salad in True fridge	Cold Holding	38
Chocolate milk wic		37
Blueberry yogurt wic	Cold Holding	38
Cooked chicken filets wic	Cold Holding	37

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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 proper handwashing by employees.
- 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 information.
- 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: (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: (NO) No raw animal foods cooked during inspection. The only raw foods at the establishment are sausage patties.
- PIC knows proper cooking temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: Foods in hot holding are at the proper tempratures.
- 20: Foods in cold holding are at the proper temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TPHC logs are maintained which show the times the foods are placed on the line and discarded within 4 hours.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 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: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 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.

Establishment Name: Riverdale School Food Service	
Establishment Number: 605030035	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Info	rmation			
	Riverdale School Food S	ervice		
Establishment Number #	605030035			
				_
Sources				_
Source Type:	Food	Source:	IWC	
Source Type:	Water	Source:	City of Murfreesboro	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			
The establishment of the warewashin	maintains a log in the wag machine.	arewashing room on which	they record wash and rinse temperature	S