

Address

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Comfort Suites Continental Breakfast Remanent O Mobile Establishment Name Type of Establishment 904 Murfreesboro Rd. O Temporary O Seasonal

Lebanon Time in 09:25 AM AM/PM Time out 10:07; AM AM/PM City 01/24/2024 Establishment # 605149253

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 40 Risk Category О3 Follow-up Required 级 Yes O No

Embargoed 12

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	N≃in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=	con	recte	d on-si	te
					Compliance Status	cos	R	WT	1 [
	IN	OUT	NA	NO	Supervisien				П	П	IN	оит	1
1	0	雞			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	0	0	H
	IN	OUT	NA	NO	Employee Health					17	Ó	0	T
2	TX.	0			Management and food employee awareness; reporting	0	0		ı				П
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	1
	IN	OUT	NA	NO	Good Hygienic Practices				17	18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ιŀ	19	0	18%	П
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	17	20	0	菜	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	24	0	Г
6	黨	0		0	Hands clean and properly washed	0	0		ΙĘ	22	0	0	9
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	IN	OUT	10
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	17	23	0	0	Ę
	IN	OUT	NA	NO	Approved Source				Ľ	63	_		ľ
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	1
10	0	0	0	3%	Food received at proper temperature	0	0		17	24	0	0	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	4	•	ľ	ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	1
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	\Box
13	篾	0	0		Food separated and protected	0	0	4		26	0	滋	
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT	١
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	8

Compliance Status							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	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	180	0	
20	0	黨	0		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	0	X		Food additives: approved and properly used	0	0	5
26	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.

		0.00	G00		
		OUT=not in compliance COS=com Compliance Status	COS		
	OUT		cos	ĸ	-
00	-		-		
28	9	Pasteurized eggs used where required	0	0	_
29 30	0	Water and ice from approved source	8	0	
30	0	Variance obtained for specialized processing methods	10	0	Ŀ
	OUT	Food Temperature Control	_	_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Feed 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	П
40	0	Washing fruits and vegetables	0	0	Г
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
43		Gloves used properly			

		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	2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	200	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	Т		
55	0	Current permit posted	0	0	Г
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	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	\bot

and post the most recent inspection report in a conspicuous manner. You have the right to requi T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. er. You have the right to request a h in (10) days of the date of the

01/24/2024

01/24/2024

Date

RDA 629

**** 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)) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Comfort Suites Continental Breakfast
Establishment Number ≠: [605149253]

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
3 comp sink not set up	CI						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Serve line ric	45						
Fridge 1 beside rif	40						
Fridge 2 by kitchen entrance	45						
Fridge 3 directly ahead of kitchen entrance	39						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sausage in warmer on serve line	Hot Holding	121
1% milk mug on serve line	Cold Holding	49
2% milk in mug on serve line	Cold Holding	49
Hard boiled eggs serve line ric	Cold Holding	47
Yogurt cups fridge 1	Cold Holding	41
Milk fridge 2	Cold Holding	46
Precooked eggs fridge 3	Cold Holding	39
Scrambled eggs hot box serve line	Hot Holding	139

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Comfort Suites Continental Breakfast

Establishment Number: 605149253

Comments/Other Observations

- 2: Pic has knowledge
- 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: Employee washed hands
- 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 food 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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.
- 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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Comfort Suites Continental Breakfast				
Establishment Number: 605149253				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Company and the Company of the Compa	Comfort Suites Continen	tal Breakfast					
Establishment Number #	605149253						
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Sources							
Source Type:	Food	Source:	Pfg, Sam's Club				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						
			ction date. The focus will be on ensuring ations page for comments regarding				
Provided training fo	r proper 3 comp sink se	et up and use.					