



**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 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 set up	Cl		

***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

### Observed Violations

Total # 9

Repeated # 0

1: Managerial control of kitchen not established due to numerous priority violations. Several tcs foods not being held at 41F or less, ware washing not being performed properly. Will return for follow up within 10 days.

14: 3 comp sink incorrectly set up, soap water and dirty dishes set up in center compartment. Provided training on proper 3 comp sink set up and wash rinse sanitize process as well as provide 3 comp sink set up diagram.

19: Sausage on serve line in warmer temps no higher than 121F throughout. Pic stated it was placed out no sooner than 2 hours ago. Cos by embargoing 2 lbs and discussed ensuring hot held foods are kept at 135F or higher.

20: Two insulated pour mugs on serve line, one with 1% and one with 2% milk, both temp 49F when poured into a cup and temped. Mugs are not kept in any kind of temperature control. Embargoed 7 lbs of milk.

20: Hard boiled eggs in serve line ric temp 47F. Ric ambient temp is 45F. Embargoed 1 lb of eggs.

20: Fridge 2 ambient temp is 45F, thermometer inside is broken as well. Open gallon of milk temps 45F. Embargoed 2 lbs of milk.

26: Unlabeled spray bottle containing yellow liquid stored on top of fridge 3.

34: Thermometer in fridge 2 beside kitchen entrance is broken and inaccurate

50: Water present in cabinet under 3 comp sink, appears to be from leak.

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:

\*\*\*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: 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 Name: Comfort Suites Continental Breakfast

Establishment Number #: 605149253

**Sources**

Source Type: Food Source: Pfg, Sam's Club

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Will return for a follow-up inspection within 10 days from original inspection date. The focus will be on ensuring the priority violation(s) [items 1 - 27] are corrected. See Observed Violations page for comments regarding violations.

Provided training for proper 3 comp sink set up and use.