

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Legends Remanent O Mobile Establishment Name Type of Establishment 2401 Hwy 31 S. O Temporary O Seasonal Address Columbia Time in 12:03 PM AM/PM Time out 12:08: PM AM/PM City 04/09/2024 Establishment # 605083113 Embargoed 0 Inspection Date ₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 379

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10	4≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe					rrecte	id on-si	te
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	,
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	H
	IN	OUT	NA	NO	Employee Health				17		ŏ	Н
2	- NC	0			Management and food employee awareness: reporting	0	0		1	Ť	Ť	Н
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	Г
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	_	19		0	h
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	120	0	Т
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	Т
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	Ī
7	933	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	1	•	Ŀ
•	-	_	_	_	alternate procedures followed	_	_			IN	OUT	
8	- XX	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	0	П
	IN	OUT	NA	NO	Approved Source	\vdash			[_	L
9	200	0			Food obtained from approved source	0	0			IN	OUT	U
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	5
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L**	_	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	Π
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	I
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	2

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					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

		OUT	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		003		
28	0	Pasteurized eggs used where required	0	0	
29	18	Water and ice from approved source	18	ŏ	١.
30	18	Variance obtained for specialized processing methods	18	ŏ	H
30	OUT	Food Temperature Control		_	-
	001		_		-
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	0	Thermometers provided and accurate	0	0	Г
	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	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
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	38	Single-use/single-service articles; properly stored, used	0	0	Т
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
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	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a ten (10) days of the date of the

04/09/2024

04/09/2024

Date Signature of EnvironMar HUDI

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Legends							
Establishment Number # 605083113							
NCDA Common To be completed if	#F7 := #M=#						
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to or	ersons who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	n of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at ever	y entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info			1				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)			
		•					
Equipment Temperature							
Equipment Temperature Description			Temperature (Fahr	renheit)			
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Description		State of Food	Temperature (Fah				
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Legends	
Establishment Number: 605083113	

Comments/Other Observations	
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Additional	Comments

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Establishment Number: 605083113 Comments/Other Observations (cont'd) Additional Comments (cont'd) See last page for additional comments.	Establishment Information	
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Additional Comments (cont'd)	Establishment Number: 605083113	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Information							
Establishment Name: Legends							
Establishment Number #: 605083113							
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Sources							
Source Type:	Source:						
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