

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Time in 12:05 PM AM/PM Time out 12:24: PM AM/PM

O Temporary O Seasonal

03/18/2024 Establishment # 605311949 Embargoed 0

Red Rover Academy Food Service

15480 Hwy 99

Eagleville

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

Number of Seats 72 Risk Category О3 Follow-up Required O Yes 疑 No

| Compliance Status | | | NO=not observe | | | | \$=co | rrected | on-site | e durin | ıg insp | pection | R=repeat (violation of the same code proving | ion) | | \neg | | | |
|-------------------|-------|------|----------------|---------|-------------|--|-------|---------|---------|---------|---------|---------|--|------|-----|---|-----|---|--------|
| | | | | Complia | nce Status | | cos | R I | WT | | | | | | | Compliance Status | COS | R | WT |
| Ī | IN OU | T NA | NO | | Supervision | | | | | | IN | оит | NA | NO | Coo | oking and Reheating of Time/Temperature | | | \Box |

| | | | | | Compliance Status | cos | R | WT |
|----|-------------|-----|----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | $\exists x$ | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | * | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | |
| 5 | 滋 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 0 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 鉱 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | × | | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 窓 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | 1 |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | × | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | X | 0 | | | Proper disposition of unsafe food, returned food not re- | 0 | 0 | 2 |

| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
|----|----|-----|----|-----|---|---|---|---|
| 16 | 0 | 0 | × | 0 | 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 | 0 | Proper cooling time and temperature | 0 | 0 | |
| 19 | 0 | 0 | 0 | 文 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 24 | 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 | × | | 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 |

| | | | GO | OD R | 14/ | AIL | PRA | aric | E S | | | |
|----|-------------------------|--|-----|------|-----|----------|---------|------|--|-----|----|---------------|
| | | OUT=not in compliance CO\$=com | | | | | nspecti | m | R-repeat (violation of the same code provision) | | | |
| | | Compliance Status | COS | R | W | <u> </u> | | | Compliance Status | COS | R | WT |
| | OUT Safe Food and Water | | | | | | 0 | | Utensils and Equipment | | | |
| 28 | _ | Pasteurized eggs used where required | 0 | 0 | 1 | 1 | 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, | 0 | 0 | 1 |
| 29 | | Water and ice from approved source | 0 | 0 | 2 | 4 | | _ | constructed, and used | _ | _ | _ |
| 30 | OUT | Variance obtained for specialized processing methods Food Temperature Control | 0 | 0 | י | 4. | 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| | 001 | | _ | _ | _ | ч. | 47 | 0 | Nonfood-contact surfaces clean | _ | 0 | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature | 0 | 10 | 2 | н | 4/ | _ | | 0 | | |
| | | control | | _ | _ | 4 | | OUT | Physical Facilities | _ | | |
| 32 | | Plant food properly cooked for hot holding | 0 | 0 | - | - | 48 | _ | Hot and cold water available; adequate pressure | 0 | | 2 |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 1 | _ | 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | 2 |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | 1 | 1 | 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| | OUT | Food Identification | | | | | 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 1 | | 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| | OUT | Prevention of Feed Contamination | | | | 1 | 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | 1 |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 2 | | 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 | | | OUT | Administrative Items | | | |
| 38 | 0 | Personal cleanliness | 0 | 0 | 1 | 1 | 55 | 0 | Current permit posted | 0 | 0 | _ |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | 1 | 1 | 56 | 0 | Most recent inspection posted | 0 | 0 | · |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | 1 | 7 | | | Compliance Status | YES | NO | WT |
| | OUT | Proper Use of Utensils | | | | 1 | | | Non-Smokers Protection Act | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | 1 | 7 | 57 | | Compliance with TN Non-Smoker Protection Act | X | 0 | $\overline{}$ |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | | | 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 43 | | Single-use/single-service articles; properly stored, used | | 0 | | _ | 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |
| 44 | 0 | Gloves used properly | 0 | 0 | 1 | | | | | | | |

a conspicuous manner. You have the right to request a h , 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

03/18/2024 03/18/2024 Date

**** 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) RDA 629) 6158987889 Please call (to sign-up for a class.

SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Red Rover Academy Food Service
Establishment Number ≠: 605311949

| 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) | | | | | |
| 3comp Dish machine, Not in use | CI Heat | | | | | | | |

| Equipment Temperature | | | | | | | | |
|-----------------------|---------------------------|--|--|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | | | |
| Ric | 40 | | | | | | | |
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| Food Temperature | | | | | | | | |
|-----------------------|---------------|---------------------------|--|--|--|--|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | | | | | |
| Yogurt pack, ric | Cold Holding | 40 | | | | | | |
| Deli ham, ric, 10 min | Cooling | 45 | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605311949

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic aware
- 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 good handwashing from pic when entering the kitchen
- 7: No food prep obaserved does have utencils and gloves
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See 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.
- 14: discussed temperature test strips for the dish machine
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See tenp
- 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.
- 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:

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: Red Rover Academy Food Service | |
|--|--|
| Establishment Number: 605311949 | |
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| Comments/Other Observations (cont'd) | |
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| Additional Comments (cont'd) | |
| See last page for additional comments. | |
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Establishment Information

| Establishment Infor Establishment Name: R | mation led Rover Academy Fool | d Service | | |
|--|----------------------------------|-----------|-----------------|--|
| Establishment Number #: | 605311949 | | | |
| Sources | | | | |
| Source Type: | Food | Source: | Palmer | |
| | | | | |
| Source Type: | Water | Source: | Eagleville city | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Source Type: | | Source: | | |
| Additional Comme | ents | | | |
| Great job! | | | | |
| Rraeagleville@yaho | oo.com | | | |
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