TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Establishment Name 220 N Greenhill Rd								_	Ту	pe of l	Establ	ishme		J	L	J	
Address						11	1 · 1	αΔ	M					o Temporary O Seasonal at 12:02: PM AM / PM			
City		_			09/20/2022 Establishment # 6052634								me o	IT 12:02: PIN AM / PM			
Insp					Routine OFollow-up OComplain			O Pr						nsuitation/Other			
			ispect	tion	01 122 03	t		0 Ph	parmar	ary				up Required O Yes 🕅 No Number of S	Cante	60	0
POSP	Ca	egor R	isk I		ors are food preparation practices and employed							/ rep	ortec	I to the Centers for Disease Control and Preven		00	0
				as c	contributing factors in foodborne illness outbrea FOODBORNE ILLNESS R												
		(Me	urik de	algaa	ted compliance status (IK, OUT, KA, NO) for each numbered he										egory.)	
IN	•in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not obser Compliance Status		R	cc TwT	S=co	rrecte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		12	0	0		Proper cooking time and temperatures	0	0	5
2			NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	•
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT		NO	a Public Health Control		_	
4	X	0	NA	0	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		19	0		0		Proper cooling time and temperature Proper hot holding temperatures		0	
	高 IN		NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	Ľ		12	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
-	<u>×</u>	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	_	0	×	0	Time as a public health control: procedures and records	0	0	
7	邕	0	0	0	alternate procedures followed Handwashing sinks property supplied and accessible	0	0	2		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
		OUT	NA	NO	Approved Source Food obtained from approved source		0	-	23	O IN	O	XX NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	2	Food received at proper temperature	0	0	5	24	-	0	88	110	Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	ľ	F	IN	OUT	-	NO	Chemicals			
H	IN	OUT	NA	NO					25	0	0	X	-	Food additives: approved and properly used	0	0	5
13 14		8		-	Food separated and protected Food-contact surfaces: cleaned and sanitized		8		26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
$ \rightarrow $						_							_				
15	1	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	<u>)</u>	0			served		0	2			-	_		HACCP plan	0	0	5
15	<u></u>	0				ontro	O I the	2 intr	oduc	tion	ofp	atho		HACCP plan	0	0	5
15	<u>چ</u>	0		Goo	served d Retail Practices are preventive measures to o T=not in compliance COS=con	contro GOC	O I the D R	2 intro	oduc	tior ACT	of p	atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
		OUT		Goo	served d Retail Practices are preventive measures to o T=not in compliance COS=con Compliance Status Safe Food and Water	ected o	O I the m-site	2 intro during wr	oduc	tion AC	I of p	atho	geni	HACCP plan c, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment			5 WT
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PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 62		
1192203 (1007. 0-10)	Please call () 6154445325	to sign-up for a class.	1000

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Green Hill High School Cafeteria Establishment Number # 605263445

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Hobart	Heat		187						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Traulsen ric	38				
Traulsen ric	35				
Hoshizaki ric	38				
Wic	32				

Food Temperature					
State of Food	Temperature (Fahrenheit)				
Cooking	163				
Hot Holding	180				
Hot Holding	150				
Hot Holding	140				
Cold Holding	36				
Cold Holding	32				
	Cooking Hot Holding Hot Holding Hot Holding Cold Holding				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Green Hill High School Cafeteria

Establishment Number : 605263445

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: Employees washed hands when changing gloves.

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 info

- 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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 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:

***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.

Establishment Information

Establishment Name: Green Hill High School Cafeteria Establishment Number : 605263445

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Green Hill High School Cafeteria Establishment Number # 605263445

Food	Source:	IWC, Purity	
Water	Source:	City	
	Source:		
	Source:		
	Source:		
		Water Source: Source: Source:	Water Source: City Source: Source:

Additional Comments