



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
98

Establishment Name: Neelys Bend Elm 595
Address: 1300 Neelys Bend Rd.
City: Madison
Inspection Date: 02/09/2022
Establishment #: 605040678
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
Type of Establishment: Permanent
Time in: 10:15 AM
Time out: 11:00 AM
Follow-up Required: No
Number of Seats: 125

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature]
Date: 02/09/2022
Signature of Environmental Health Specialist: [Signature]
Date: 02/09/2022

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



<b>Establishment Information</b>	
Establishment Name:	Neelys Bend Elm 595
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<b>NSPA Survey – To be completed if #57 is “No”</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Manual	QA		

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Milk cooler	38
Two dr glass refrigerator	31
Walk in cooler	36
Walk in freezer	0

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Diced tomatoes online one ( TPHC)	Cold Holding	54
Cut lettuce online one ( TPHC)	Cold Holding	55
Cook diced chicken on steamtable online one	Hot Holding	169
Cook beans on steamtable line one ( TPHC )	Cooling	168
Diced tomatoes on cold unit line 1 ( TPHC )	Cold Holding	54
Cut lettuce on cold unit on line 1 ( TPHC)	Cold Holding	52
Cook corn on steamtable 1 ( TPHC)	Hot Holding	157
Enchiladas on steamtable on line 1 ( TPHC)	Hot Holding	161
Milk in milk cooler	Cold Holding	40
Enchiladas in warmer box (TPHC)	Hot Holding	163
Cook bens in warmer box ( TPHC)	Hot Holding	142
Salad in ywo door refrigerator ( TPHC)	Cold Holding	40
Salad mix in walk in cooler	Cold Holding	38

**Observed Violations**

**Total #** 2

**Repeated #** 0

45: Build up inside of ice machine

53: Paint peelig above sanitizer sink at three comp sink



**Establishment Information**

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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: Observed employee wash hands before setvin children
- 7:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: IWC and Purity
- 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: No raw animal products
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temp below
- 20: See temp below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Have a policy and following it
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: All food are pasteurized
- 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.**

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

***Establishment Information***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

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**Sources**

Source Type: Water

Source: City

Source Type: Food

Source: IWC and Purity

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**