



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Elzie D. Patton Elementary School Cafeteria Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1003 Woodridge Rd. ☐ Temporary ☐ Seasonal
City Mt Juliet Time in 09:53 AM AM / PM Time out 10:37 AM AM / PM
Inspection Date 02/06/2023 Establishment # 605097248 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 200

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
	IN	OUT	NA	NO	Supervision											IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods													
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐		5	16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐		5						
	IN	OUT	NA	NO	Employee Health										17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐							
2	☒	☐			Management and food employee awareness, reporting					☐	☐		5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control														
3	☒	☐			Proper use of restriction and exclusion					☐	☐			18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐		5						
	IN	OUT	NA	NO	Good Hygienic Practices										19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐							
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐		5	20	☒	☐	☐		Proper cold holding temperatures					☐	☐								
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐			21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐								
	IN	OUT	NA	NO	Preventing Contamination by Hands										22	☐	☐	☐	☒	Time as a public health control: procedures and records					☐	☐							
6	☒	☐		☐	Hands clean and properly washed					☐	☐		5		IN	OUT	NA	NO	Consumer Advisory														
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐			23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐		4						
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐		2		IN	OUT	NA	NO	Highly Susceptible Populations														
	IN	OUT	NA	NO	Approved Source										24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐		5					
9	☒	☐			Food obtained from approved source					☐	☐		5		IN	OUT	NA	NO	Chemicals														
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐			25	☐	☐	☒		Food additives: approved and properly used					☐	☐		5						
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐			26	☒	☐			Toxic substances properly identified, stored, used					☐	☐								
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures															
	IN	OUT	NA	NO	Protection from Contamination										27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐		5					
13	☒	☐	☐		Food separated and protected					☐	☐		4																				
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐																						
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐		2																				

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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)
Hobart Bucket	Heat QA	200	165

Equipment Temperature

Description	Temperature (Fahrenheit)
Traulsen ric	36
Wic	38
Wif	4

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken tenders	Cooking	174
French fries	Cooking	196
Milk	Cold Holding	41
Sliced ham	Cold Holding	40
Chicken tenders	Hot Holding	149
Gravy	Hot Holding	147

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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: Employee 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: (NO) Time as a public health control is not being used during the inspection.
- 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Additional Comments