

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit VVS CANTEEN TYSON Permanent O Mobile Establishment Name Type of Establishment 201 CARTWRIGHT DR O Temporary O Seasonal

10/11/2023 Establishment # 605260202 Embargoed 0 Inspection Date

Goodlettsvlle

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

Risk Category О3 04 Follow-up Required 级 Yes O No

Time in 10:40 AM AM / PM Time out 12:05; PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=0	orrecte	d on-si	te duri	ing in
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision				П	IN	OUT	NA	NO
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	8 XX	0	0	0
	IN	OUT	NA	NO	Employee Health			-	1		0	0	O
2	300	0			Management and food employee awareness; reporting	<u> </u>							
3	×	0			Proper use of restriction and exclusion	0 0 5		5	ш	IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				1	B (%)	0	0	0
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1		120	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	2	0.00		0	
		-	NA	NO	Preventing Contamination by Hands				2	1 🕱	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		₂	2 32	l٥	0	l٥
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	IN	OUT	NA	NO
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	-	3 0	_	612	
	IN	OUT	NA	NO	Approved Source				2	40	0	X	
9	黨	0			Food obtained from approved source	0	0		ΙП	IN	OUT	NA	NO
10	0	0	0	3%	Food received at proper temperature	0	0	1	2	10	$\overline{}$	323	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	١,٠	0	500	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				2		0	3%	
13	黛	0	0		Food separated and protected	0	0	4	2	6 0	25		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит		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	180	0	0	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	X	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	28.			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

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	3-6(50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
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	
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	326	Contamination prevented during food preparation, storage & display	0	0	,
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	Ē
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

ecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
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	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		Ī
55	0	Current permit posted	0	0	_
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	100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

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

10/11/2023 mcha SUMA nature of Person In Charge

Date Signature of Environmental Health Specialist

**** 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) 6153405620 Please call (to sign-up for a class.

10/11/2023

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: VVS CANTEEN TYSON
Establishment Number #: 605260202

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
Garage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Manual	Chlorine							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Hoshizki freezer in cooking area	1						
Hoshizaki Refrigerator	34						
Walk in cooler	38						
Walk in freezer	4						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cook fried chicken out of deep fryer	Cooking	181
Mash potaoes on steam table	Hot Holding	138
Beef stir fried on steamtable	Hot Holding	175
Cook vegetables on steamtable	Hot Holding	161
Pico sauce onice on line	Cold Holding	41
Sliced tomatoes on serving line	Cold Holding	42
Vut lettuce on serving line	Cold Holding	43
Mash potatoes in the other warmer box	Hot Holding	136
Chicken sandwich in the other warmer box	Hot Holding	135
Chicken nuggets in the other warmer box	Hot Holding	135
Mozzarella cheese in refrigerator in cook area	Cold Holding	38
Salad with tomatoes and eggs in refrigerator in	Cold Holding	40
Sliced tomatoes in refrigerator in cook area	Cold Holding	36
Sausage and eggs croissants in walk in cooler	Cold Holding	36
Cool chicken in walk in cooler	Cold Holding	37

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: VVS CANTEEN TYSON

Establishment Number: 605260202

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Have a health policy
- 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 employees wash hands before prepping food
- 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 food source chart
- 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 temperature chart
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Cooling is done in swallow pan and place in walk in cooler
- 20: See temp chart
- 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 written policy for the salad bar. They added the hot box to the policy during 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.
- 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 Name: VVS CANTEEN TYSON	
Establishment Number: 605260202	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
	VS CANTEEN TYSON							
Establishment Number #:	605260202							
Sources								
Source Type:	Food	Source:	US Foods					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	ents							