



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: VVS CANTEEN TYSON
Address: 201 CARTWRIGHT DR
City: Goodlettsville
Inspection Date: 10/11/2023
Time in: 10:40 AM
Time out: 12:05 PM
Risk Category: 01

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 (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, Chemicals, Conformance with Approved Procedures).

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 (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, 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: Samantha Conner, Date: 10/11/2023
Signature of Environmental Health Specialist: Yvette Park, Date: 10/11/2023



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.	
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)
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

Observed Violations

Total # 8

Repeated # 0

- 19: Corn dogs in display warmer reading at 119 F, chicken nuggets 121 F, chicken sandwiches reading at 120 F, double burger sandwich reading at 120 F. Unit is not working. (CA) Must be replace or repaired immediately. Reheat all food to 165 F. Only being out for 20 minutes. These items are not on a TPHC written policy(CA) they added it to their policy
- 19: Mix vegetables in warmer reading at 121F. Has been there least than an hour. Unit is on low (CA) pic reheated the products and turn warmer to high
- 26: Chemicals above three compartment sink (CA) PIC move the chemicals
- 37: Box of bread on the floor in walk in freezer
- 37: Apples in dining area near register not under a sneeze guard. There is no barrier available to prevent no bare hand contact with ready to eat food
- 37: Observed bottle water with seal broken on rack in cooking area. Bottle not full
- 47: Observed blade of can opener with build up on it
- 53: Condensation leak in walk in freezer



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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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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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 Comments