



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: Golden Corral
Address: 315 Old Lebanon Rd
City: Hermitage
Inspection Date: 11/16/2022
Time in: 12:15 PM
Time out: 02:10 PM
Risk Category: 03
Number of Seats: 400

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: 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, 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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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: 11/16/2022
Signature of Environmental Health Specialist: [Signature] Date: 11/16/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Golden Corral
 Establishment Number #: 605240632

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)
Cloth Sanitizer	Sink and surface	848	168.6
Cloth Sanitizer	Sink and surface	900	
H-temp machine			

Equipment Temperature

Description	Temperature (Fahrenheit)
Cold bar Reach-In Cooler	36
Reach-In Cooler, on line	9
Pizza Prep cooler	37
Walk-In Cooler	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	34
Slice tomatoes	Cold Holding	33
Crab salad	Cold Holding	24
Cut cantaloupe	Cold Holding	37
Tuna, Reach-In Cooler	Cold Holding	37
Spaghetti noodles, on line	Cold Holding	167
Raw beef, Reach-In Cooler	Cold Holding	32
Burgers, Reach in warmer	Hot Holding	157
Meatloaf, top Reach in warmer	Hot Holding	123
Fried chicken, tphc	Hot Holding	133
Mac and cheese, bottom Reach in warmer	Hot Holding	162
Whole turkey, cooked yesterday, Walk-In Cooler	Cold Holding	53
Whole turkey, cooked yesterday, Walk-In Cooler	Cold Holding	49
Cooked sausage, 11/15,	Cold Holding	37
Cooked ribs, 11/14, Walk-In Cooler	Cold Holding	47

Observed Violations

Total # 8

Repeated # 0

19: See food temps... Meatloaf stored in top alto shaam Reach in warmer not maintained at 135F or above. Top Reach in warmer does not appear to be on/working yet the lower section or unit is working and hot.

20: Baked potatoes, at 54F noted to be leftover in Walk-In Cooler
CA discard 4lbs

20: Cooked ribs temp range from 45-47F, 11/14, Walk-In Cooler not maintained at 41F or below

CA discard 4slabs

20: Whole cooked turkeys temp range 48-53F, sticked as leftover, cooked yesterday not maintained at 41F or below in Walk-In Cooler. Observe several 4-6in pans with 2whole turkeys not in proper cold holding temp from yesterday prep. Discuss the cooling methods used. Recommend to cut or shred turkey during cooling period

CA discarded ~100lbs

21: Observed several tcs items Dated marked as leftover, 11/16, on several cooked meats such as cooked turkey, ribs, and cooked vegetables that were stated to be cooked yesterday, 11/15 or days before yet dated at the start of inspection.

21: Cooked sausage, dated to be discared at 12:16p11/16/22 stored in Walk-In Cooler

22: Observe time/date stamp, 10:43a on 11/16, and time 1:23p when it was 12:23pm on 11/16 on display cold bar yet no temps had been taken or recorded on log as policy (time clock may not been set back, with time change as well)

33: Thawing serval raw meats at room temp



Establishment Information

Establishment Name: Golden Corral

Establishment Number : 605240632

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 1:
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observe proper hand washing with the change in task
- 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: Mcclane mccartney produce
- 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: Fried fish Cooked to proper temp 198-203F
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 23: Posted by grill and menu board
- 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.

Establishment Information

Establishment Name: Golden Corral

Establishment Number : 605240632

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Golden Corral

Establishment Number #: 605240632

Sources

Source Type: Food Source: Mclane

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Food thermometer and test strips present. Observe Tphc procedures on hot display line followed correctly. In bakery area -utensils can not be left in still room temp water, must use dipper well or hot water maintained at 135F or above.