

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

92

Establishment Name

Activess.

Legends

Type of Establishment

O Mobile

Permanent

O Mobile

O Famer's Merket Food Unit

Permanent

O Mobile

O Temporary

O Seasonal

Address 2401 Hwy 31 S. O Temporary O Seasonal Columbia Time of 12:40 PM AMARIA Time out 01:47 PM AMARIA

City Columbia Time in 12:40 PM AM / PM Time out 01:47; PM AM / PM Inspection Date 03/24/2022 Establishment # 605083113 Embargoed 15

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

Risk Category O1 (22 O3 O4 Follow-up Required (22 Yes O No Number of Seats (279)

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

isk 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 (IM, OUT, MA, MO) for each numbered Hem. For Hems marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			С
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3 家 O Proper use of restriction and exclus					Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NA NO Preventing Contamination by Hands				
6	凝	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	8 🕱 0			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	12 0 0 🐹 0		0	Required records available: shell stock tags, parasite destruction	0	0		
	IN OUT NA NO Protection from Contamination							
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status						R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	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	0	0	Proper hot holding temperatures	0	0	1 1
20	_	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

					GOOD RET			
		OUT=not in compliance COS=con						
		Compliance Status	cos	R	W			
	OUT	Safe Food and Water						
28	0	Pasteurized eggs used where required	0	0	Γ.			
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	Т			
34	X	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	188	Wiping cloths; properly used and stored	0	0				
40	0	Washing fruits and vegetables	0	0	Г			
	OUT	Proper Use of Utensils	-					
41	0	In-use utensils; properly stored	0	0	Г			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г			
43	0	Single-use/single-service articles; properly stored, used	0	0	Т			
44	0	Gloves used properly	0	0				

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		-
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	·
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-711,

03/24/2022

The sure of the

03/24/2022

Date

Signature of Person In Charge

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 9315601182 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Legends

Establishment Number # 605083113

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							
•	Sanitizer Type		PPM	Temperature (Fahrenhelt)			
	Chlorine	100					
	•	Chlorine					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Lowboy Cooler by Grill	34					
Hot Holding Cabinet by Grill	180					
Hot Box 2	180					
RIF	2					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked Hamburger Patty	Cooking	163
Raw Steak Kabob	Cold Holding	38
Sliced Tomato	Cold Holding	42
Raw Hamburger Patty	Cold Holding	38
Raw Sirloin	Cold Holding	39
Raw Chicken	Cold Holding	40
Brown Rice	Hot Holding	153
Cooked Hamburger Steak	Hot Holding	161
Green Beans	Hot Holding	137
Black Eyed Peas	Hot Holding	157
Cooked Fried Pork Chop	Hot Holding	139
Raw Shrimp	Cold Holding	40
Pico De Gallo	Cold Holding	36
Pepperonis	Cold Holding	41
Gumbo (WIC Over 24 Hours)	Cold Holding	46

Observed Violations
Total # 5
Repeated # ()
20: Large pot of Gumbo temping at 46 F in WIC for over 24 hours. Had PIC
embargo 15 lbs of Gumbo. Other food items in WIC were in temp.
34: No thermometer available in lowboy grill cooler, small prep cooler in front of hot holding area, large cold holding prep table. All food stored inside was at
proper temperature.
37: Employee beverage stored on prep table on main food prep line.
37: Employee cell phone and keys stored on shelf with bread above cold holding unit by grill.
39: Wet cloths wet nesting under prep table on shelf.

[&]quot;"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: Legends
Establishment Number: 605083113

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: Employees washing hands as required.
- 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.
- 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 temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temp observed.
- 19: Good hot holding.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer food advisory available on menu.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

Additional Comments

See last page for additional comments.

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

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

Establishment Number: 605083113	Establishment Information	
Establishment Number: 605083113 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Legends	
Additional Comments (cont'd)	Establishment Number: 605083113	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
	egends						
Establishment Number #:	605083113						
Sources							
Source Type:	Food	Source:	PFG				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						