

Establishment Name

Inspection Date

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 10:45 AM AM / PM Time out 11:30: AM AM / PM

10/04/2021 Establishment # 605224317 Embargoed 0

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

Number of Seats 160 Risk Category О3 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 115 | <b>≱</b> in c | ompli | ance                                    |  | OUT=not in compliance NA=not applicable NO=not observe                                    |     |   | ¢   |
|-----|---------------|-------|---|--|---|-----|---|-----|
|     |               |       |   |  | Compliance Status   | cos | R | WT  |
|     | IN            | OUT   | NA                                      | NO   | Supervision   |     |   |     |
| 1   | ×             | 0     |   |  | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5   |
|     | IN            | OUT   | NA                                      | NO   | Employee Health   |     |   |     |
| 2   | 38            | 0     |   |  | Management and food employee awareness; reporting   | 0   | 0 | Ι.  |
| 3   | ×             | 0     | Proper use of restriction and exclusion |  |   | 0   | 0 | 5   |
|     | IN            | OUT   | NA                                      | NO   | Good Hygienic Practices   |     |   |     |
| 4   | X             | 0     |   | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |     |
| 5   | *             | 0     |   | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | l ° |
|     | IN            | OUT   | NA                                      | NO   | Preventing Contamination by Hands   |     |   |     |
| 6   | 100           | 0     |   | 0  | Hands clean and properly washed   | 0   | 0 |     |
| 7   | 鼷             | 0     | 0                                       | 0  | No bare hand contact with ready-to-eat foods or approved<br>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  | 0             | 0     | Ж                                       | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |     |
|     | IN            | OUT   | NA                                      | NO   | Protection from Contamination   |     |   |     |
| 13  | X             | 0     | 0                                       |  | Food separated and protected  | 0   | 0 | 4   |
| 14  | ×             | 0     | 0                                       |  | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5   |
| 15  | ×             | 0     |   |  | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2   |

The Academy of Gateway FS

1404 Gateway

Murfreesboro

|    | Compliance Status |     |    |     |   |   | R | WT |
|----|-------------------|-----|----|-----|---|---|---|----|
|    | IN                | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>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 | ٠  |
|    | IN                | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>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 |    |
| 20 |                   | 0   | 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<br>food                  | 0 | 0 | 4  |
|    | IN                | OUT | NA | NO  | Highly Susceptible Populations  |   |   |    |
| 24 | 鼷                 | 0   | 0  |     | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5  |
|    | IN                | оит | NA | NO  | Chemicals   |   |   |    |
| 25 |                   | 0   | 3% |     | Food additives: approved and properly used                                  | 0 | 0 | 5  |
| 26 | 黨                 | 0   |    |     | Toxic substances properly identified, stored, used                          | 0 | 0 |    |
|    | IN                | OUT | NA | NO  | Conformance with Approved Procedures  |   |   |    |
| 27 | 0                 | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0 | 5  |

#### Good Retail Practices are preventive m als, and physical objects into foods.

|    |     |  | GOO | D R | Эľ. |
|----|-----|--|-----|-----|-----|
|    |     | OUT=not in compliance COS=co   |     |     |     |
|    |     | Compliance Status  | cos | R   | WT  |
|    | OUT | Safe Food and Water  |     |     |     |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0   | 1   |
| 29 | 0   | Water and ice from approved source   | 0   | 0   | 2   |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0   | 1   |
|    | OUT | Food Temperature Control   |     |     |     |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0   | 2   |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0   | 1   |
| 33 | 0   | Approved thawing methods used  | 0   | 0   | 1   |
| 34 | 0   | Thermometers provided and accurate   | 0   | 0   | 1   |
|    | OUT | Food Identification  |     |     |     |
| 35 | 0   | Food properly labeled; original container; required records available      | 0   | 0   | 1   |
|    | OUT | Prevention of Food Contamination   |     |     |     |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0   | 2   |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0   | 1   |
| 38 | 0   | Personal cleanliness   | 0   | 0   | 1   |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0   | 0   | 1   |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0   | 1   |
|    | OUT | Proper Use of Utensils   |     |     |     |
| 41 | 0   | in-use utensils; properly stored   | 0   | 0   | 1   |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0   | 1   |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0   | 1   |
| 44 | 0   | Gloves used properly   | 0   | 0   | 1   |

| specti | ion | R-repeat (violation of the same code provision)  |      |    |    |
|--------|-----|--|------|----|----|
|        |     | Compliance Status  | cos  | R  | WT |
|        | OUT | Utensiis and Equipment   |      |    |    |
| 45     | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0    | 0  | 1  |
| 46     | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0    | 0  | 1  |
| 47     | 0   | Nonfood-contact surfaces clean   | 0    | 0  | 1  |
|        | OUT | Physical Facilities  |      |    |    |
| 48     |     | 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  | 1  |
| 52     |     | Garbage/refuse properly disposed; facilities maintained                                  | 0    | 0  | 1  |
| 53     | 0   | Physical facilities installed, maintained, and clean                                     | 0    | 0  | 1  |
| 54     | 0   | Adequate ventilation and lighting, designated areas used                                 | 0    | 0  | 1  |
|        | OUT | Administrative Items   | П    |    |    |
| 55     | 0   | Current permit posted  | 0    | 0  | 0  |
| 56     | 0   | Most recent inspection posted  | 0    | 0  | ۰  |
|        |     | Compliance Status  | YES  | NO | W  |
|        |     | Non-Smokers Protection Act   |      |    |    |
| 57     |     | Compliance with TN Non-Smoker Protection Act   | 1 XX | 0  |    |
| 58     |     | Tobacco products offered for sale  | 0    | 0  | 0  |
| 59     |     | If tobacco products are sold, NSPA survey completed                                      | 0    | 0  |    |

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

10/04/2021 Date 10/04/2021

Signature of Person In Charge

\*\*\*\* 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) ) 6158987889 Please call ( to sign-up for a class.

RDA 629

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: The Academy of Gateway FS
Establishment Number ≢: [605224317

| 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.  | $\top$ |
| 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 infiltrating into areas where smoking is prohibited.   | $\top$ |
| Smoking observed where smoking is prohibited by the Act.  | _      |

| Warewashing Info |                |     |                           |  |  |  |  |
|------------------|----------------|-----|---------------------------|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature ( Fahrenheit) |  |  |  |  |
| Dish machine     | Heat           |     | 168                       |  |  |  |  |
|                  |                |     |                           |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |
| Stand up frig         | 39.5                     |  |  |  |  |
| Stand up freezer      | -1                       |  |  |  |  |
|                       |                          |  |  |  |  |
|                       |                          |  |  |  |  |

| Food Temperature            |               |                           |
|-----------------------------|---------------|---------------------------|
| Description                 | State of Food | Temperature ( Fahrenheit) |
| Corn                        | Hot Holding   | 155                       |
| Pizza                       | Cooking       | 165                       |
| Milk stand up cooler        | Cold Holding  | 43                        |
| Green beans stand up cooler | Cold Holding  | 38                        |
|                             |               |                           |
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# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: The Academy of Gateway FS

Establishment Number: 605224317

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available. (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 excellent hand washing.
- 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
- 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: Food is protected.
- 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: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: All milk is pasteurized.
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

| Establishment Name: The Academy of Gateway FS |  |  |  |  |
|---|--|--|--|--|
| Establishment Number: 605224317               |  |  |  |  |
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| Comments/Other Observations (cont'd)          |  |  |  |  |
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| Additional Comments (cont'd)                  |  |  |  |  |
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Establishment Information

| Establishment Information  |           |         |       |    |  |  |  |  |
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| Establishment Name: The Academy of Gateway FS  |           |         |       |    |  |  |  |  |
| Establishment Number #:  | 605224317 | •       |       | 11 |  |  |  |  |
| Company womber of the company of the |           |         |       |    |  |  |  |  |
| Sources  |           |         |       |    |  |  |  |  |
| Cources  |           |         |       |    |  |  |  |  |
| Source Type:   | Water     | Source: | City  |    |  |  |  |  |
| Source Type:   | Food      | Source: | Sysco |    |  |  |  |  |
| Source Type:   |           | Source: |       |    |  |  |  |  |
| Source Type:   |           | Source: |       |    |  |  |  |  |
| Source Type:   |           | Source: |       |    |  |  |  |  |
| Additional Commen  | nts       |         |       |    |  |  |  |  |
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