

Establishment Name

Address

Risk Category

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 24

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Mount Juliet Time in 09:28 AM AM / PM Time out 10:03: AM AM / PM City

O Yes 疑 No

02/23/2023 Establishment # 605313631 Embargoed 0 Inspection Date

Holiday Inn & Suites/Avid Continental Breakfast

75 Belinda Pkwy

O Follow-up O Complaint O Preliminary Purpose of Inspection **K**Routine O Consultation/Other О3

10	4 =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	OS:	*cor	recte	d or
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	ou
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	11	16	0	1
	IN	OUT	NA	NO	Employee Health				П	17	Ó	1
2	ЭX	0			Management and food employee awareness; reporting	0	0		11			
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	01
	IN	OUT	NA	NO	Good Hygienic Practices				П	18	_	7
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19	0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	25	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				П	21	*	Т
6	100	0		0	Hands clean and properly washed	0	0		Н	22	×	1
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ш		IN	01
8	0	20			Handwashing sinks properly supplied and accessible	0	0	2] [23	0	7
		OUT	NA	NO	Approved Source		_		11	2.0	_	L)
9	黨	0			Food obtained from approved source	0	0		ш		IN	0
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	Γ,
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ш		_	L,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	01
	IN	OUT	NA	NO	Protection from Contamination				П	25		Т
13	黛	0	0		Food separated and protected	0	0	4	П	26	黨	7
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	O
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0

Compliance status					000	К	** 1	
	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	0	0	0	200	Proper reheating procedures for hot holding	0	0	,
	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	文	Proper hot holding temperatures	0	0	
20	145	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 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	X		Food additives: approved and properly used	0	0	5
26	2	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 HACCP plan	0	0	5

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			GOO		
		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	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
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	Т
	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	0	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	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision))				
		Compliance Status	COS	R	WT		
	OUT	Utensiis and Equipment					
45	0	Food and norfood-contact surfaces cleanable, properly designed, 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	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	1		
52	0	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	Т				
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
	Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- 100	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	_ 0	0			

ious manner. You have the right to request a (10) days of the date of the

02/23/2023

02/23/2023 Date

**** 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) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Holiday Inn & Suites/Avid Continental Breakfast
Establishment Number #: |605313631

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 (Fahrenhelt)				
3 comp sink	QA	200					

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Turbo air rif	1						
ELine Ric	41						

Food Temperature	Food Temperature							
Description	State of Food	Temperature (Fahrenheit)						
Milk	Cold Holding	41						
Hard boiled eggs	Cold Holding	40						

Observed Violations
Total # 1
Repeated # ()
8: No paper towels at hand sink. Replaced during inspection

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605313631

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.
- 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: Employee cleaned during inspection did not need to wash hands.
- 7: No food handled during inspection
- 9: See source info
- 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: (NA) No raw animal foods served.
- 17: Kitchen just heats up commercially prepared items and sets out on warmers for no more than 3 hours
- 18: All tcs food is thrown out at end of breakfast
- 19: (NO) TCS food is not being held hot during inspection.
- 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: All food tcs food is thrown out at the end of breakfast. Breakfast last no more than 3 hours
- 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.
- 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 Name: Holiday Inn & Suites/Avid Continental Breakfast	
Establishment Number: 605313631	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye ioi auullional comments.	

Establishment Information

Establishment Information							
Establishment Name: Ho	oliday Inn & Suites/Avi	d Continental Breakfast					
Establishment Number #:	605313631						
-							
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	US Foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						