

City

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Date

O Farmer's Market Food Unit Mt. Juliet Elementary Cafeteria Remanent O Mobile Establishment Name Type of Establishment 2521 West Division St. O Temporary O Seasonal Address Mt. Juliet Time in 09:51; AM AM/PM Time out 10:38; AM AM/PM

> 09/22/2022 Establishment # 605179985 Embargoed 0

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

Number of Seats 201 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IK, OUT, KA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
---	--	---

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS+corrected on-site during inspection R-repeat (violation of the same code provision)																	
	Compliance Status			COS	R	WT	VT Compliance Status					COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN		NA	NO	Cooking and Reheating of Time/Temperature			
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0 0 5		١L					Control For Safety (TCS) Foods			
Ľ		_			performs duties		ľ	o .		黨	0	0		Proper cooking time and temperatures	0	0	5
			NA	NO	Employee Health				17	17 O O 🔾 🕱 Proper reheating procedures for hot holding		0	0	_			
2	M.	0			Management and food employee awareness; reporting	0 0							NO	Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0 0 5				IN	ОUТ	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices					0	0	0	×	Proper cooling time and temperature	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1	0	0	0	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0	ı °	20		0	0		Proper cold holding temperatures	0	8	5
		OUT	NA	NO	Proventing Contamination by Hands		21 X 0 0 0 P		0	Proper date marking and disposition	0	0	, ,				
6	黨	0			Hands clean and properly washed	0	0		22	0	0	0	810	Time as a public health control: procedures and records	0	0	1
7	왮	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	_			_	Ľ	
Ŀ			_		alternate procedures followed		_	L		IN	OUT	NA	NO	Consumer Advisory		_	
8	×		NIA I	LUS	Handwashing sinks properly supplied and accessible	0	0	2	23	0	Ιo	333		Consumer advisory provided for raw and undercooked	0	Ιo	4
I,			NA	NO	Approved Source	0.101		I I				_	food	_	_	$\overline{}$	
9			_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			_
10		0	0		Food received at proper temperature	0		5	24	lo	l٥	0		Pasteurized foods used; prohibited foods not offered	0	0	5
111	×	0	Ь,		Food in good condition, safe, and unadulterated	0	0	l °	ΙĒ	_	_	_	\vdash		_	_	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	O O IN OUT NA NO Chemicals		Chemicals								
			NA	NO	Protection from Contamination				25		0	0		Food additives: approved and properly used	0	0	-
13	Ŕ				Food separated and protected	0	0	4	26	0	0			Toxic substances properly identified, stored, used	0	ō	9
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES											
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)												
		Compliance Status	COS	R	WT] [Compliance Status				WT
	OUT Safe Food and Water		1 [OUT Utensils and Equipment								
28	0	Pasteurized eggs used where required	0	0	1	1 [45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0	0	2	1 L	40 0		constructed, and used		u	'
30		Variance obtained for specialized processing methods	0	0	1] [46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				49 Vvarewashing facilities, installed, maintained, used, test strips		warewashing lacinoes, installed, maintained, dised, test sorps		_		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47 C	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٧	l ²	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	Ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	_	Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		51 O Toilet facilities: properly constructed, supplied, cleaned		ō	ō	1		
35	0	Food properly labeled; original container; required records available	0	О	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination	1010		4 6	53	\sim	Physical facilities installed, maintained, and clean	0	0	1	
_	-				_	4 6	-				-	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54 O Adequate ventilation and lighting; designated areas used		Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11	Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils				1 [Non-Smokers Protection Act					
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1][58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1][59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] ,						

(10) days of the date of the

nilly 09/22/2022 09/22/2022 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) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Juliet Elementary Cafeteria
Establishment Number # | 605179985

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Hobart	Heat		179					
Bucket	QA	200						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
McCall Ric	38					
McCall ric	37					
Wic	37					
Wif	10					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Pepperoni pizza	Cooking	193				
Refried beans	Cooking	170				
Corn	Hot Holding	158				
Milk	Cold Holding	41				
Carrots	Hot Holding	158				
Bbq turkey	Thawing	20				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Juliet Elementary Cafeteria

Establishment Number: 605179985

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: Employees washed hands when changing gloves
- 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 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: 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: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

57:

58:

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 Information

Establishment Information								
Establishment Name: Mt	. Juliet Elementary C	afeteria						
Establishment Number #:	605179985							
Sources								
Source Type:	Food	Source:	IWC, Purity					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							