

Establishment Name

Address

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile

Type of Establishment 175 Cherokee Dock Rd

O Temporary O Seasonal

Lebanon Time in 09:12 AM AM / PM Time out 10:05: AM AM / PM City Inspection Date

11/10/2022 Establishment # 605316479 Embargoed 0

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

Risk Category Follow-up Required

04

Number of Seats 500 O Yes 疑 No

SCORE

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IIN	<b>≱</b> -in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=
					Compliance Status	COS	R	WT	[
	IN	OUT	NA	NO	Supervisien				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				П
2	-340	0			Management and food employee awareness; reporting	0	0		Н
3	寒	0			Proper use of restriction and exclusion	0	0	5	П
	IN	ОИТ	NA	NO	Good Hygienic Practices	$\top$			Н
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	Н
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	٥	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				П
6	0	0		3%	Hands clean and properly washed	0	0		П
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				П
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	3%	Food received at proper temperature	0	0		П
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	0	×	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	0	0	窳		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	

Infinity Hospitality Inc. Kitchen

Compliance Status							R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	文	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	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	0	鼷	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### duction of pathogens, chemicals, and physical objects into foods.

				GOOD RET			
		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT	Caro rocc and comes			_		
28	0	Pasteurized eggs used where required	0	0	1		
29	0		0	0			
30	0	Variance obtained for specialized processing methods	0	0	<u></u>		
	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			
34	0	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	0	Contamination prevented during food preparation, storage & display	0	0	ŀ		
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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г		
43		Single-use/single-service articles; properly stored, used	0	0	Т		
44		Gloves used properly	0	0	_		

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils 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	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		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	

(10) days of the date of the KN Cas

11/10/2022

Date Signature of Environment

11/10/2022

Date

Signature of Person In Charge

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

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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: Infinity Hospitality Inc. Kitchen
Establishment Number ≠: 605316479

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)			
Three comp sink Cleaner Solution Dishmachine	Quat Chlorine					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
WIC	36					
WIF	-1					
Cold Temp RIC	32					
Continental RIC	39					

Description	State of Food	Temperature (Fahrenheit

Observed Violations									
Total # 2									
Repeated # ()									
42: Plates stored haphazardly on shelving in front of WIC									
43: Coffee filters stored haphazardly on shelving in front of WIC									

<sup>\*\*\*</sup>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: Infinity Hospitality Inc. Kitchen

Establishment Number: 605316479

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (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: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
- 13: No food onsite at time of inspection
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.
- 24:
- 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.

<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: Infinity Hospitality Inc. Kitchen				
Establishment Number: 605316479				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last paye for auditional comments.				

Establishment Information

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Establishment Name: In Establishment Number #:	finity Hospitality Inc. Ki 605316479	ıcnen				
The state of the s	300010413					
Sources						
Source Type:	Food	Source:	Sysco GFS			
Source Type:	Water	Source:	Laguardo Utilities			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	ents					
Three comp sink no No food on site at ti	nt set up during inspection me of inspection kitche	on n site used for events purpo	ses			

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