

Inspection Date

Purpose of Inspection

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

TN Grasslands Event Center @ Foxlands Establishment Name

∰ Follow-up

Remanent O Mobile Type of Establishment

1445 Foxland Blvd Address

Routine

O Temporary O Seasonal

Gallatin City

Time in 01:34 PM AM/PM Time out 01:36: PM AM/PM

03/19/2024 Establishment # 605320167

Embargoed 0

Risk Category

O Complaint O Preliminary О3 04

O Consultation/Other Follow-up Required

Number of Seats 0 O Yes 疑 No

SCORE

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, HO) for a

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS				)S=	COFF	ecte				
	Compliance Status COS R WT										
	IN	OUT	NA	NO	Supervision				ıſ	Т	IN
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		16	0
	IN	OUT	NA	NO	Employee Health				ŀ	17	0
2	D)(	0			Management and food employee awareness; reporting	0	0		ı	$\exists$	
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN
	IN	OUT	NA	NO	Good Hygienic Practices				ŀ	18	0
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	ŀ	19	0
5	0	0		300	No discharge from eyes, nose, and mouth	0	0			20	24
	IN OUT NA NO Preventing Contamination by Hands				21	×					
6	0	0		300		0	0		l I	22	0
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	l lī	23	0
	IN	OUT	NA	NO	Approved Source				Ľ	23	_
9	黨	0			Food obtained from approved source	0	0		П	Т	IN
10	0	0	0	×	Food received at proper temperature	0	0		l I	24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	24	•
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		ıſ	Т	IN
	IN OUT NA NO		NO	Protection from Contamination					25	0	
13	Æ	0	0		Food separated and protected	0	0	4		26	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	145	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	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

### to control the introduction of pathogens, chemicals, and physical objects into foods.

			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	Т
33	ō	Approved thawing methods used	Ō	Ō	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	T Food Identification			
35	×	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	1
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	Г
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)		_	
		Compliance Status Utensils and Equipment	cos	R	W
	OUT	Щ.	_	_	
45	0	Food and nonfood-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			
55	0	Current permit posted	0	0	Г
56	黨	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

03/19/2024

03/19/2024 Date

Signature of Person In Charge

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) ) 6152061100 Please call ( to sign-up for a class.

RDA 629

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



Establishment Information									
Establishment Name: TN Grasslands E	Event Center @ Foxl	ands							
Establishment Number #:  605320167									
NSPA Survey - To be completed if Age-restricted venue does not affirmatively rest		r facilities at all times to	persons who are						
twenty-one (21) years of age or older.		to autout accordable t	torr of ideal/feeting						
Age-restricted venue does not require each per		•							
"No Smoking" signs or the international "Non-S		spicuously posted at ev	very entrance.						
Garage type doors in non-enclosed areas are not completely open.									
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info	- 4 -	1	1						
Machine Name	Sanitizer Type	PPM	Temperature ( Fat	renhelt)					
Equipment Temperature									
Description			Temperature ( Fah	renhelt)					
Food Temperature									
Description		State of Food	Temperature ( Fah	renhelt)					
I			1						
1									

bserved Violations	
otal # 12 opeated # 10	
peated # 0	
5:	
5:	
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



mments/Other Observations	

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.

omments/Other Obse	vations (cont'd)	
Jilline Hay Ourer Obser	radons (cont a)	
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ditional Comments (		
e last page for a	dditional comments.	

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Establishment Number # 605320167							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information