

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Cumberland Canteen** Remanent O Mobile Establishment Name Type of Establishment 450 Cherokee Dock Rd O Temporary O Seasonal Address Lebanon Time in 10:40 AM AM / PM Time out 11:30; AM City 605318884 12/15/2023 Establishment # Embargoed 1 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 200

Follow-up Required

04

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=0	отес	sted	o
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					1	N	0
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6 X	K	-
	IN	OUT	NA	NO	Employee Health						õ	7
2	100	0			0	0		ı		1		
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	"	N	0
	IN	OUT	NA	NO	Good Hygienic Practices				7	8 (তা	(
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9 8	屗	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 2	8	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 3	K	7
6	黨	0		0	Hands clean and properly washed	0	0		ΙG	2 (Ы	7
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		- 1	0
8	927	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	-	ΙF	_	-	_
	ÎN	OUT	NA	NO	Approved Source	-	_	-	2	3 8	ҝ	(
9	300	0			Food obtained from approved source	0	0		Ιħ		N	O
10	0	0	0	38	Food received at proper temperature	0	0	1 1	l It		7	₹
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	2	4 (기	•
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			1	N	0
	IN	OUT	NA	NO	Protection from Contamination				2	5 (চা	7
13	0	凝	0		Food separated and protected	25	0	4	2	6 8	2	-
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		1	N	O
15	0	×			Proper disposition of unsafe food, returned food not re-	×	0	2	2	7 (न	(

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Compliance status							- 1	**:
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	X	0	0	0	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	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	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

级 Yes O No

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

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT	Care record and common			
28		Pasteurized eggs used where required	0	0	1
29		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 control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	7
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Ī
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	,
	OUT	Prevention of Feed 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	r
39	0	Wiping cloths; properly used and stored	0	0	-
40	0	Washing fruits and vegetables	0	0	7
	OUT	Proper Use of Utensiis			
41	120	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	r
44		Gloves used properly	0	0	_

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		-	
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	O Sewage and waste water properly disposed		0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	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	

icuous manner. You have the right to request a hearing rega ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/15/2023

Signature of Environmental Health Specialist

6/Nm HA

12/15/2023 Date

**** 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) 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: Cumberland Canteen
Establishment Number #: |605318884

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)					
Dish machine	CI	100						

Equipment Temperature						
Description Temperature (Fahrer						
Wic	33					
Rif	-1					
Prep cooler	35					
Line freezer	0					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Meatballs	Cold Holding	41
Ham	Cold Holding	37
Pepperoni	Cold Holding	38
Cut tomatoes	Cold Holding	40
Hollandaise sauce	Hot Holding	157
Potatoes	Hot Holding	140
Cut tomatoes	Cold Holding	39
Chicken	Cooking	188

Observed Violations
Total # 4
Repeated # 0
13: Shrimp skewers stored under raw beef in walk in cooler.
15: Mahi in line cooler thawed in unopened vacuum sealed package. Discarded.
41: Tongs hanging on oven handle can be easily contaminated by incidental
contact.
53: Floor damaged in front prep area.

[&]quot;"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: Cumberland Canteen

Establishment Number: 605318884

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Illness policy 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: Good hand washing observed.
- 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 list
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 16: Chicken cooked to proper temp.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling. Discussed procedures for pasta and meatball cooling.
- 19: Hot food heldmat proper temps.
- 20: Cold food held at proper temps.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Discussed tphc for use with egg flats.
- 23: Advisory on menus.
- 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.

stablishment Name: Cumberland Canteen	
Establishment Number: 605318884	
Comments/Other Observations (cont'd)	
Johnnesta Outer Observations (cont. c)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information									
Establishment Name: Cumberland Canteen									
Establishment Number #: 605	5318884								
Sources									
Source Type:	Water	Source:	City						
Source Type:	Food	Source:	Sysco						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comments									