TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVIC				FOOD SERVICE ESTA	BL	Sł	IMI	EN	ГШ	NSI	PEC	TI	ON REPORT SCO	SCORE					
														1 0					
Estab	lishr	nen	t Na	me	Oakland High Comm. Food Lab.	Type of Establishment O Fermen's Market Food Unit O Mobile													
Addre	55				2225 Patroit Dr.					Typ	pe of	Establ	shme	O Temporary O Seasonal			/		
City					Murfreesboro Time in	12	2:3	QF	PM	A	M/P	мті	me or	и 12:38: РМ АМ/РМ					
Inspe					02/05/2024 Establishment # 60503602				Emb										
Purpo					O Routine # Follow-up O Complaint			_	elimir		-		Cor	nsultation/Other					
Risk (Cate	goŋ	, ·		O1)22 O3			04				Fo	low-	up Required O Yes 🕱 No Number of	Seats	35	5		
		R	isk		ors are food preparation practices and employee contributing factors in foodborne illness outbreak									I to the Centers for Disease Control and Prever	tion				
					FOODBORNE ILLNESS R	SK F	ACT	ors	AND	PU	BLIC	HEA	ГТН	INTERVENTIONS					
INei		<u> </u>	nk da ince	nglen	ted compliance status (IK, OUT, HA, NO) for each aumbered iten OUT=not in compliance NA=not applicable NO=not observe		ite mi							ach tiom as applicable. Deduct points for category or subcat pection Rerepeat (violation of the same code provis)			
		- april a		_	Compliance Status	cos	R		ĨĒ		u une	one don	- sge	Compliance Status		R	WT		
1		UT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
	·	<u> </u>			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0			Proper cooking time and temperatures	0	0	5		
212			NA	NO	Employee Health Management and food employee awareness: reporting	0	0		17	0	0			Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0			
3 8	_	0			Proper use of restriction and exclusion	0	0	٥		IN	OUT			a Public Health Control					
		O O	NA	NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	0			
5 (2	0	NA		No discharge from eyes, nose, and mouth Preventing Centamination by Hands	Ō	0	5	20		0	0	-	Proper cold holding temperatures Proper date marking and disposition	0	0	5		
6 (õ	-	_	Hands clean and properly washed	0	0		22	_	6	x		Time as a public health control: procedures and records	ŏ	0			
7 0		0	0	8	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	°		IN	OUT		-	Consumer Advisory		-			
8 8 1 9 8	NC	0)//	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked food	0	0	4		
9 X	8	0	0		Food obtained from approved source Food received at proper temperature	8	0			IN	OUT	-	NO	Highly Susceptible Populations					
11 8		ŏ	Ŭ		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5		
	_	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ			Chemicais					
13 S	N C	0	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 度	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5		
14 X 15 X	ĸ		0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN		NA	NO	Conformance with Approved Procedures					
15 8	8	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5		
				Go	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.					
						GOO	DR	a C.	IL PR	AGT	TICE	8							
				OL	T=not in compliance COS=corre Compliance Status	COS			inspe	iction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT		
- 00		UT	Dece		Safe Food and Water						UT			Utensils and Equipment					
28 29		0	Wat	er an	ed eggs used where required I ice from approved source	0	0	2	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1		
30	_	0)UT	Vari	ance	bitained for specialized processing methods Food Temperature Control	0	0	1	4	6	۰ŀ	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1		
31	Т	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	0 TUK	Vonfoo	d-cor	tact surfaces clean Physical Facilities	0	0	1		
32			Plan	t food	properly cocked for hot holding		0	1		8	0			water available; adequate pressure	0		2		
33	_				thawing methods used eters provided and accurate	0	0	1	4		_			talled; proper backflow devices waste water properly disposed	0	0	2		
	_	DUT			Food Identification	Ť	-	-						s: properly constructed, supplied, cleaned	ŏ	ŏ	1		
35	_	_	Foo	d prog	erly labeled; original container; required records available	0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1		
36	-	NUT O	Inse	cts. n	Prevention of Feed Contamination	0	0	2	5	_	-			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1		
37	+	-			ation prevented during food preparation, storage & display	0	0	1	F	-	UT			Administrative Items	-	_			
38	_	_			cleanliness	0	0	1	5			Dument	Dern	nit posted	0	0			
39	1	Ó	Wip	ng ci	ths; properly used and stored	0	0	1		_				inspection posted	0	0	0		
40	_	O JUT	Was	ning	ruits and vegetables Proper Use of Utensils	0	0	1						Compliance Status Non-Smokers Protection Act	YES	NO	WT		
41		0			nsils; properly stored		0			7				with TN Non-Smoker Protection Act	X	0			
42 43					equipment and linens; properly stored, dried, handled s/single-service articles; properly stored, used	0	0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0		
44					ed properly		ŏ		-										
					ations of risk factor items within ten (10) days may result in susper nit. Items identified as constituting imminent health hazards shall b														
					recent inspection report in a conspicuous manner. You have the rig	ght to r	eques												
(Ć	1		71				1		P	4	く	5		12/0)5/2	2024		

02/05/2024

of Environmental Health Specialist Date Signature

02/05/2024

Date

Signature of Person In Charge

 -	 	 	 	_	can be four	 		 		 	 	 -

PH-2267 (Rev. 6-15)	Free food safety training clas		nth at the county health department.	RDA 629
(19220) (1001. 0-10)	Please call () 6158987889	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Oakland High Comm. Food Lab. Establishment Number #: 605036028

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.	
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)								

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

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Comments/Other Observations	

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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments