

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 01:20 PM AM/PM Time out 02:00: PM AM/PM 11/03/2021 Establishment # 605036028 Embargoed 0 Inspection Date

Oakland High Comm. Food Lab.

2225 Patroit Dr.

Murfreesboro

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 35 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	os
					Compliance Status	COS	R	WT]
	IN	OUT	NA	NO	Supervisien				l
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				ı
2	-MC	Management and food employee awareness; reporting		0	0		ı		
3	寒			0	0	5	ı		
	IN	OUT	NA	NO	Good Hygienic Practices				۱
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	١
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	١ ٠	L
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	0	0		3%	Hands clean and properly washed	0	0		ı
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				ı
9	黨	0			Food obtained from approved source	0	0		ı
10	0	0	0	×	Food received at proper temperature	0	0	1	L
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				ı
13	0	0	1		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	

	Compliance Status				COS	R	WT	
	IN	оит	NA	NO				
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	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	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	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO	DR	ŦΑ			
OUT=not in compliance COS=corrected on-site during								
		Compliance Status	cos	R	WT			
	OUT	Caro i con amo i i mon						
28	0	Pasteurized eggs used where required	0	0	1			
29	0	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	2			
32	0	Plant food properly cooked for hot holding	0	0	1			
33	0	Approved thawing methods used	0	0	1			
34	0	Thermometers provided and accurate	0	0	1			
	OUT	Food Identification						
35	0	Food properly labeled; original container, required records available	0	0	1			
	OUT	Prevention of Food Contamination						
36	0	Insects, rodents, and animals not present	0	0	2			
37	0	Contamination prevented during food preparation, storage & display	0	0	1			
38	0	Personal cleanliness	0	0	1			
39	0	Wiping cloths; properly used and stored	0	0	1			
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	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	1			
44		Gloves used properly	0	0	1			

Signature of Person In Charge

		Compliance Status	COS	I.	W	
OUT Utensils 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	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		
53	0	Physical facilities installed, maintained, and clean	0	0		
54	0	Adequate ventilation and lighting; designated areas used	0	0		
	OUT	Administrative Items				
55	0	Current permit posted	0	0	Г	
56	0	Most recent inspection posted	0	0		
		Compliance Status	YES	NO	٧	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	١ ا	
59		If tobacco products are sold, NSPA survey completed	0	0		

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

11/03/2021

Date Signature of Environmental Health Specialist

11/03/2021 Date

**** 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) 6158987889 Please call (to sign-up for a class.

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.	

Warewashing Info								
Machine Name	8anitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink. Ot set up	Quat							
Dish achine Not setup	Heat							
3 comp sink. Ot set up								

Equipment Temperature								
Description		Temperature (Fahrenheit)						

Food Temperature								
Description	State of Food	Temperature (Fahrenheit)						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Palmer sams
- 9: Palmer sams
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw animal, products in the facility
- 13: No raw animal, products in the facility
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No food to temp in the cooler.

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 Name: Oakland High Comm. Food Lab.
Establishment Number: 605036028
Comments/Other Observations (cont'd)
Comments/Other Observations (cont*d) 11: (NO) There are no foods requiring date marking in the facility at the time of the inspection. 22: (NA) No food held under time as a public health control. 23: (NA) Establishment does not serve animal food that is raw or undercooked. 24: (NA) A lightly susceptible population is not served. 24: (NA) A lightly susceptible population is not served. 25: (NA) Establishment does not use any additives or sulfites on the premises. 25: (NA) Establishment does not use any additives or sulfites on the premises. 26: (NI) All poisonous or toxic items are properly identified, stored, and used. 26: (NI) 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. 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57: 68: 69: 69: 69: 69: 69: 69: 69: 69: 69: 69
Additional Comments (cont'd)
See last page for additional comments.

Establishment Information

Establishment Name: Oakland High Comm. Food Lab.				
Establishment Number: 605036028				
Comments/Other Observations (cont'd)				
A 1.000 1.0				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Inform	1 14 17 17 17 17 17 17 17 17 17 17 17 17 17			
Establishment Name: Oa Establishment Number #:	akland High Comm. Foo 605036028	od Lad.		
	003030020			
Sources				
Source Type:	Water	Source:	Cud	
Source Type:	Water	Source:	Cud	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
Damronl@rcschools	.net			