



Establishment Number #: 605016758

Smoking observed where smoking is prohibited by the Act.

| Machine Name | Sanitizer Type | PPM | Temperature ( Fahrenheit) |
|--------------|----------------|-----|---------------------------|
| ADS          | Chlorine       | 100 |                           |

| Description | Temperature ( Fahrenheit) |
|-------------|---------------------------|
| True RIC    | 38                        |
| Gibson RIF  | 2                         |
| LG RIF      | 11                        |
| LG RIC      |                           |

| Description      | State of Food | Temperature ( Fahrenheit) |
|------------------|---------------|---------------------------|
| Mushrooms Gravy  | Cold Holding  | 35                        |
| Macaroni Noodles | Cold Holding  | 38                        |

### Observed Violations

Total # 3

Repeated # 0

11: Dented can of oranges stored on can rack with other canned good items

37: Scoops and measuring cups stored handle down inside of bin of flour

42: Spoons stored haphazardly on prep table counter top

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Chester Jordan's Catering

Establishment Number : 605016758

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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:
- 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 sources
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 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 foods cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods being cooled during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.***

\*\*\*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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|-------------------------|-----------|

### ***Additional Comments***