TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	Ablishment Name MIDDLE COLLEGE HIGH SCHOOL FOOD Type of Establishment Which are the set of the set																			
		meni	t Nan		120 W/HITE	BRIDGE PIKE					_	Тур	e of E	stabli	shme			/	L	J
Address				10).E	0 0						O Temporary O Seasonal								
City						<u></u>			1.5			_			ne ou	и <u>11:20</u> : <u>АМ</u> АМ/РМ				
Insp	ectio	n Da	te			22 Establishment #	60526182	1		-	Emba		<u> </u>							
Purpose of Inspection Routine O Follow-up O Complaint								O Pre	limin	ary		0	Con	nsultation/Other			05			
Risk	Cat	egon)			O1	22	O3	behr		04	et cr		only			up Required O Yes 🕅 No to the Centers for Disease C	Number of S		35	
																control measures to prevent i				
		(Me	rix des	danat	ed compliance status											INTERVENTIONS ach liem an applicable. Deduct points	or category or subcate	eerr.)		
IN	in co	mpīt		_		ce NA=not applicable	NO=not observe	d		co							f the same code provisi			
H	IN	οuπ	NA	NO	Comp	Supervision		COS	R	WT						Compliance Status Cooking and Reheating of Tir	e/Temperature	cos	R	WT
\vdash	黨	0	101			esent, demonstrates k	nowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TC	S) Foods		_	
	IN	оит	NA		performs duties	Employee Health		-				0	0	×		Proper cooking time and temperature Proper reheating procedures for hot		0	8	5
23	X	8			Management and fo Proper use of restric	od employee awarene	iss; reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Mar				
	_	-	NA		,	d Hygienic Practice	-	-		-	18	0	0	ж	0	a Public Health Co Proper cooling time and temperature		0	0	_
	ŝ	8				ng, drinking, or tobacco eyes, nose, and mouth		0	0	5	19 20	义	00	0		Proper hot holding temperatures Proper cold holding temperatures		0	8	
\square		-	NA	NO		g Contamination b					21	*	0	ŏ		Proper date marking and disposition		ŏ	0	5
-	展	0	0	0	No bare hand conta	ct with ready-to-eat for	ods or approved	0	6	5	22	黨	0	0	-	Time as a public health control: proc		0	٥	
8	X	0			alternate procedure Handwashing sinks	properly supplied and	accessible	0	0	2	23	IN O	OUT O	NA X		Consumer Advisory Consumer advisory provided for raw		0	0	4
9	嵐	0	NA		Food obtained from			0	0			IN	OUT	NA		food Highly Susceptible Pop	ulations	-	-	-
10 11	0)	8	0	×	Food received at pr Food in good condit	oper temperature tion, safe, and unadulte	erated	00	00	5	24	0	0	×		Pasteurized foods used; prohibited fo	ods not offered	0	0	5
	0	_	×	0		vailable: shell stock tag		0	0			IN	оит	NA	NO	Chemicals			_	
13		олт О	NA	NO		tion from Contamin	ation	0		4	25	0 奚	0	X		Food additives: approved and proper Toxic substances properly identified.	1	0	응	5
14	Ŕ	ŏ			Food-contact surfac	es: cleaned and saniti		ŏ		5			OUT	NA	_	Conformance with Approve	d Procedures	Ĭ,	_	
15	8	0			Proper disposition o served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialize HACCP plan	d process, and	0	٥	5
				Goo	d Retail Practice	are preventive	measures to co	ntro	l the	intro	duc	tion	of p	atho	ens	, chemicals, and physical obj	cts into foods.			
				_		•				at/All			<u> </u>							
				00	I=not in compliance Compl	liance Status	COS=corre		n-site	during						R-repeat (violation of the Compliance Status	same code provision)	COS	R	WT
2	_	OUT	Dect			ood and Water						0	Л			Utensils and Equipment nfood-contact surfaces cleanable, pro	and decise of		_	
2	9	0	Wate	r and	ice from approved s	source		Ō	0	2	4	5 0				and used	peny designed,	0	٥	1
3	-	OUT	varia	nce o		ed processing method	5	-	0	-	46					g facilities, installed, maintained, use	i, test strips	0	٥	1
3	1	•••	Prop		ling methods used;	adequate equipment for	or temperature	0	0	2	47	0		onfoo	s-con	tact surfaces clean Physical Facilities		0	0	1
3	_				properly cooked for thawing methods us			0		1	42	5 () H			water available; adequate pressure			읽	2
3	4	0			eters provided and a	courate		0	0	1	49) S	evage	and	talled; proper backflow devices waste water properly disposed		0	0	2
	_		Food			Identification	odete e stable	_			51	_	_			is: properly constructed, supplied, cle			0	1
3		0 001	r-000	hob		container; required red Food Contamination		0	0	1	53			-		use properly disposed; facilities maint ities installed, maintained, and clean		0	0	1
3	6	0	Insec	ts, ro	dents, and animals r			0	0	2	54	_	-			ntilation and lighting; designated area	s used	0	0	1
3	7	0	Cont	amina	tion prevented durin	g food preparation, sto	orage & display	0	0	1		0	л			Administrative Items				
3		-			leanliness			0	0	1	55		_		-	nit posted		0	0	0
3	_				ths; properly used ar ruits and vegetables				0		56	s () [M	lost re	centi	Compliance Status			O NO	WT
4	_	OUT O	In-us	e uter	Proper nsils; properly stored	Use of Utensils		0		1	57	,	-0	omplia	ince v	Non-Smokers Protecti with TN Non-Smoker Protection Act	on Act	x	01	
4	2	0	Utens	sils, e	quipment and linens	; properly stored, dried es; properly stored, us		0	0	1	58	5	Te	obaco	o proc	ducts offered for sale oducts are sold. NSPA survey compl	ted	00	0	0
4					ed properly	property sector, do			ŏ		<u> </u>				pr1	contraction and access that as and reproduction		-	-1	
																Repeated violation of an identical risk fz e. You are required to post the food serv				
	ver ar	d por	st the	most	recent inspection report		her. You have the rig	ht to r	eques							iling a written request with the Commissi				
	•		~		~~										•					0000
	٢_ ٢_	_`	V.	-		_	09/2	29/2	022	2			\cap	1h		Nicharl	()9/2	9/2	<u>1027</u>
Sigr	latur	e of	Pers	on In	Charge		09/2	29/2		Date	Sig	natu				Mi Chael	()9/2	9/2	Date

PH-2267 (Rev. 6-15)	Free food safety training	RDA 629		
P192201 (1004. 0=10)	Please call () 6153405620	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: MIDDLE COLLEGE HIGH SCHOOL FOOD Establishment Number #: 605261821

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 wenty-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)
3 compartment sink sanitizer cloth bucket	QA QA	300	

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Reach in cooler	33	
Hot box 1	170	
Milk cooler	36	

Food Temperature							
Decoription	State of Food	Temperature (Fahrenheit)					
Milk in Milk cooler	Cold Holding	41					
Salad in open top prep cooler TPHC	Cold Holding	40					
Cooked green beans in steam table TPHC	Hot Holding	147					
Cooked mixed vegetables in steam table TPHC	Hot Holding	138					
Cooked turkey soup in steam table TPHC	Hot Holding	139					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: MIDDLE COLLEGE HIGH SCHOOL FOOD

Establishment Number : 605261821

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.

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 source

- 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.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TPHC policy and records are available.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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.

Establishment Information

Establishment Name: MIDDLE COLLEGE HIGH SCHOOL FOOD Establishment Number : 605261821

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: MIDDLE COLLEGE HIGH SCHOOL FOOD
Establishment Number #: 605261821

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	IWC	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments