

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Antioch Middle School

Establishment Number #: 605040569

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)
3 comp sink	Qa	300	

Equipment Temperature

Description	Temperature (Fahrenheit)
Milk cooler	42
Reach in cooler	36
Reach in cooler	34
Walk in cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken wings tphc serving line	Hot Holding	137
Pinto beans tphc serving line		179
Roasted potatoes tphc serving line		156
Milk cooler	Cold Holding	41
Chicken wings tphc hot box		139
Chicken reach in cooler	Cold Holding	36
Cheese reach in cooler	Cold Holding	40
Green beans walk in cooler	Cold Holding	38
Milk cooler	Cold Holding	39

Observed Violations

Total # 4

Repeated # 0

36: Mouse droppings in storage room

47: Inside of ice machine is dirty

52: Lots of trash on ground around dumpster

52: Drain plug missing from dumpster

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Comments/Other Observations

- 1: Serv safe certified Tiffany Hailey exp: 1-7-24
- 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 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: Observed several employees properly washing hands
- 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:
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 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: (NO) TCS food is not being held hot during inspection.
- 20:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: They are using TPHC for hot foods. They are following their policy by keeping logs and marking food that is on TPHC.
- 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.

***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: Water

Source: City

Source Type: Food

Source: lwc,purity,mccartney

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Condensation leak in walk in freezer. Maynard has come out to fix it and are waiting on a part.

One container of opened deli turkey meat was past 7 days after opening. Rte,tcs foods once opened or prepared can be held up to 7 days then product must be discarded.