



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Riverdale High Annex Food Service Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 802 Warrior Dr. ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 12:00 PM AM / PM Time out 12:45 PM AM / PM
Inspection Date 08/24/2021 Establishment # 605054042 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 200

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																
Compliance Status										COS		R		WT		Compliance Status										COS		R		WT											
	IN	OUT	NA	NO	Supervision												IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																				
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5		16	☐	☐	☒	☐	Proper cooking time and temperatures					☐	☐	5		17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐		
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5									Cooling and Holding, Date Marking, and Time as a Public Health Control																				
3	☒	☐			Proper use of restriction and exclusion					☐	☐	5			IN	OUT	NA	NO																							
	IN	OUT	NA	NO	Good Hygienic Practices									18	☐	☐	☒	☐	Proper cooling time and temperature					☐	☐																
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	5		19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐																
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	5		20	☒	☐	☐		Proper cold holding temperatures					☐	☐																
	IN	OUT	NA	NO	Preventing Contamination by Hands									21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐																
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5		22	☒	☐	☐	☐	Time as a public health control: procedures and records					☐	☐																
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐	5			IN	OUT	NA	NO	Consumer Advisory																						
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4															
	IN	OUT	NA	NO	Approved Source										IN	OUT	NA	NO	Highly Susceptible Populations																						
9	☒	☐			Food obtained from approved source					☐	☐	5		24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5															
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐	5			IN	OUT	NA	NO	Chemicals																						
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐	5		25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5															
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐	5		26	☒	☐			Toxic substances properly identified, stored, used					☐	☐																
	IN	OUT	NA	NO	Protection from Contamination										IN	OUT	NA	NO	Conformance with Approved Procedures																						
13	☐	☐	☒		Food separated and protected					☐	☐	4		27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5															
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																													
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																													

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Establishment Information	
Establishment Name:	Riverdale High Annex Food Service
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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)
Hobart	Heat		168

Equipment Temperature	
Description	Temperature (Fahrenheit)
Hobart freezer	8
Hobart fridge	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken sandwiches in warmer	Hot Holding	138
Garden salad in fridge	Cold Holding	38
Ham sandwich in fridge	Cold Holding	37
Vanilla yogurt in fridge	Cold Holding	37

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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 proper handwashing by employees.
- 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 information.
- 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: There are no raw animal foods at the annex.
- 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: (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: Foods in hot holding are at the proper temperatures.
- 20: Foods in cold holding are at the proper temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TPHC logs are maintained which show the time items controlled via TPHC are placed on the line and the temperatures as well as the discard times. The discard time is within 4 hours of placing the items on the line.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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: Food Source: Riverdale Cafeteria, IWC

Source Type: Water Source: City of Murfreesboro

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments