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TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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SCORE

Establishment Name

Tennessee Highway Patrol Training Center

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

O Mobile

Type of Establishment

O Temporary

O Season

Address 275 Stewarts Ferry Pk O Temporary O Seasonal

Nashville Time 10:35 AM AMARIA Time out 10:55 AM AMARIA

City Nashville Time in 10:35 AM AM / PM Time out 10:55; AM AM / PM Time out

Purpose of Inspection O Routine Se Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 X2 O3 O4 Follow-up Required O Yes X No Number of Seats 54

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

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 Work designated compliance status (IN, OUT, NA, NO) for each sumbared them. For items marked OUT, mark COS or R for each item as soulicable. Deduct solute for category

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					as companies sizes (in only in any in our sizes sizes					~		
11	N=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=	corr	ecte	d on-s
					Compliance Status	cos	R	WT	ΙC			
	IN	оит	NA	NO	Supervision				П	Т	IN	оит
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0
	IN	OUT	NA	NO	Employee Health				Ιŀ	17	O	0
2	DX:	0			Management and food employee awareness; reporting	0	0		ı	\neg		
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	0	0
4	100	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ιŀ	19	黨	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0		l E	20	X	0
	IN	OUT	NA	NO	Preventing Contamination by Hands					21	×	0
6	100	0		0	Hands clean and properly washed	0	0		ΙF	22	×	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	"		_
Ľ	-		_		alternate procedures followed				J		IN	OUT
8	- X	0			Handwashing sinks properly supplied and accessible	0	0	2	l [23	0	0
	IN	LOUT	NA	NO.	Approved Source				4 I'		~	-

Food obtained from approved source

Food received at proper temperature

Food separated and protected

Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

Protection from Contamination

	Compliance Status						K	**:
IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	IN OUT NA NO Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	300		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	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	WT	
	OUT					
28	_	Pasteurized eggs used where required	0	0	1	
29		Water and ice from approved source	0	0	2	
30		Variance obtained for specialized processing methods	0	0	1	
	OUT	Food Temperature Control				
31	氮	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	涎	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	10	Gloves used properly	0	0	- 4	

nspection R-repeat (violation of the same code provision) Compliance Status COS R WT								
	COS	R	WT					
	OUT Utensils and Equipment							
45 O		Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	0	Nonfood-contact surfaces clean	0	0	1			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	2			
49	0	Plumbing installed; proper backflow devices	0	0	2			
50	0	Sewage and waste water properly disposed	0	0	2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	0	Physical facilities installed, maintained, and clean	0	0	1			
54	0	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items	Т					
55	0	Current permit posted	0	0	0			
56	0	Most recent inspection posted	0	0	۰			
		Compliance Status	YES	NO	WT			
57		Compliance with TN Non-Smoker Protection Act	0	W.				
58		Tobacco products offered for sale	0	0	0			
59		If tobacco products are sold, NSPA survey completed	0	0				

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this

Date O6/05/2023 Signature of Environmental Health Specialist

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6153405620 to sign-up for a class.

06/05/2023

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Tennessee High	way Patrol Training C	enter Cafeteria						
Establishment Number #: 605240484	•							
NSPA Survey - To be completed if	#57 is "No"							
Age-restricted venue does not affirmatively rest		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 r	not completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely remove	d or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info			1					
Machine Name	Sanitizer Type	PPM	Temperature (Fah	irenheit)				
Equipment Temperature								
Description			Temperature (Fah	renhelf)				
			_					
Food Temperature								
Description		State of Food	Temperature (Fah	renhelt)				

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i:	
5:	
See page at the end of this document for any violations that could not be displayed in this space.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Tennessee Highway Patrol Training Center Cafeteria	
Establishment Number: 605240484	
Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18:	
3. //·	
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14: 15:	
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17:	
19: Cooked pork chops at 163F on steam table	
20: Salad bar items on TPHC policy 21:	
22: Implemented time policy	
23:	
24: 25: 26:	
25: 26:	
20. 27 [.]	
27: 57: Must post no smoking aign at all entrances and exits	
58:	
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See last page for additional of	comments
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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: Tennessee Highway Patrol Training Center Cafeteria				
Establishment Number: 605240484				
0				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Tennessee Highway Patrol Training Center Cafeteria Establishment Number # 605240484							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information