

Establishment Name

Inspection Date

Risk Category

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

Nashville Time in 11:02; AM AM/PM Time out 11:05; PM AM/PM

06/15/2022 Establishment # 605301561 Embargoed 0

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 194

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>ê</b> ∙in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	05=
					Compliance Status	cos	R	WT	] [
	IN	OUT	NA	NO	Supervisien				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	$\  \ $
	IN	OUT	NA	NO	Employee Health				] [
2	ЭK	0			Management and food employee awareness; reporting	0	0		Ιſ
3	×	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				П
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 1
6	100	0		0	Hands clean and properly washed	0	0		П
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1 1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1	П
1	×	0			Food in good condition, safe, and unadulterated	0	0	5	Н
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П
	IN	OUT	NA	NO					11
13	0	0	窳		Food separated and protected	0	0	4	П
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

Elm Hill Academy Food

3300 Elm Hill Pike

					Compliance Status	cos	R	WT
	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	家	0	0	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	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	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	<b>X</b>		Food additives: approved and properly used	0	0	5
26	菜	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

#### e to control the introduction of pathoge is, chemicals, and physical objects into foods.

. PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	-	0	т

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	-	-	
45	H	Food and nonfood-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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	_

st recent inspection report in a conspicuous manner. You have the right to request a hearing rega 8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

06/15/2022

al Health Specialist

06/15/2022

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

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



Establishment Information									
Establishment Name: Elm Hill Academy Food									
Establishment Number #:  605301561									
MCDA Common To be commissed if	#F7 := #M=#								
NSPA Survey – To be completed if  Age-restricted venue does not affirmatively rest		facilities at all times to o	ersons 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-S	moking" symbol are not con-	spicuously posted at ever	y entrance.						
Garage type doors in non-enclosed areas are n	ot 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 in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info			1						
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renneit)					
Equipment Temperature									
Description			Temperature ( Fah	renhelf)					
			Telliperature ( Fall	anniar/					
			reinperature ( Pari	omion,					
			Temperature ( Pari	- Controlled					
			Temperature (Fam	ominony					
			Temperature ( Pari	e initial,					
			Temperature ( Pari	eilleit					
			Temperature ( Pari	elillet,					
Food Temperature			Temperature ( Pari						
Food Temperature		State of Food	Temperature ( Fah						
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							
		State of Food							

Observed Violations	٦
Total # 1 Repeated # 0	$\Box$
Repeated # 0	4
<b>1</b> 5:	
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
	١
""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: Elm Hill Academy Food	
Establishment Number: 605301561	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11:	
3:	
4:	
5:	
6:	
7:	
გ: ი.	
ყ. 1∩·	
10. 11·	
12:	
13:	
14:	
15:	
<b>16</b> :	
17:	
18: 19:	
21:	
22:	
20: 21: 22: 23: 24:	
24:	
25:	
26:	
27: E7:	
57: 58:	
30.	
	Department of the Control of the Con
***See page at the end of this document for any violations that could not be dis	played in this space.
Additional Comments	

ditional Comments				
ee last page for	additional cor	nments.		
, 0				

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Elm Hill Academy Food				
Establishment Number: 605301561				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Elm Hill Academy Food						
Establishment Number #: 605301561						
Sources	1					
Source Type:	Source:					
Source Type:	Source:					
	_					
Source Type:	Source:					
_						
Source Type:	Source:					
	Course					
Source Type:	Source:					
Additional Comments						