TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	20	Χ.	13			TOOD SERV								20						
Ŵ		H14 744	T. C.																	
5.4	-hE-				Scoreboard	at Four Corne	rs									Farmer's Market Food Unit Sourcesteen O Markets	9	\mathbf{F}	Z	
			t Nar		/027 Laver	gne Couchville	Diko				_	Тур	e of E	stabli	shme		J	L	J	
Add	iress				Nashville			00								O Temporary O Seasonal				
City	,					<u> </u>			3:0		'IVI	_ A)	//PN	/ Tir	me ou	ut 04:00; PM AM / PM				
Insp	pecti	on Da	ate		06/06/202	24 Establishment #	60532450	5		_	Emba	rgoe	d <u>0</u>							
Pur	pose	of In	spec	tion	O Routine	鎆 Follow-up	O Complaint			O Pro	limina	ary		0	Cor	nsuitation/Other				
Risi	k Ca	tegor	У		01	\$22	O 3			O 4				Fo	ilow-	up Required 🛛 Yes 💢 No	Number of S	ieats	20	0
		R	isk I													to the Centers for Disease Contr control measures to prevent illne		tion		
								_					_	_		INTERVENTIONS				
		(11	urik de	algna		es (IR, OUT, HA, HO) for e	och numbered Hen	. For		mark	M 0U	T, 14	irk CO	S or R	for e	ach item as applicable. Deduct points for co				
IN	in ¢	ompii	ance			nce NA=not applicable pliance Status	NO=not observe	d COS	R		S=con	recte	d on-si	te duri	ng ins	pection Rerepeat (violation of the Compliance Status		on) COS	R	WT
	IN	OUT	NA	NO		Supervision						IN	оит	NA	NO	Cooking and Rohesting of Time/T				
1	鬣	0				present, demonstrates k	nowledge, and	0	0	5	16	0	0	0		Control For Safety (TCS) F Proper cooking time and temperatures	oods	0	~	
			NA	NO	performs duties	Employee Health						š		ŏ	0.00	Proper reheating procedures for hot holdi	ng	0	ŏ	5
23	XX	0				food employee awarene riction and exclusion	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
3		-	NA	NO	,	od Hygienic Practice		•	-	_	18	0	0	0	54	a Public Health Centre Proper cooling time and temperature	4	0		
4	X	0	144	0	Proper eating, tast	ing, drinking, or tobacco	use		0		19	0	0	0	5	Proper hot holding temperatures		0	0	
5	XX IN		NA			eyes, nose, and mouth ing Contamination by		0	0	Ť	20	<u> </u>	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	23	0	1404		Hands clean and p	properly washed		0	0				ō	×		Time as a public health control: procedure	as and records	ō	ō	
7	83	0	0	0	No bare hand cont alternate procedure	tact with ready-to-eat for res followed	ods or approved	0	0	5	-	IN	OUT			Consumer Advisory	is and records	<u> </u>	-	
8	20	0				s properly supplied and	accessible	0	0	2	23	8	0	0		Consumer advisory provided for raw and	undercooked	0	0	4
9	国家		NA	NO	Food obtained from	Approved Source mapproved source		0	0			IN	OUT	NA	NO	food Highly Susceptible Populat	tions	-	-	
10	0	0	0	2	Food received at p	proper temperature		0	0		24	0	0	88		Pasteurized foods used; prohibited foods		0	0	5
	×		-	-		ition, safe, and unadulte available: shell stock tag		0	0	5	-						inter en	_	-	-
12	簒	0	O NA	0	destruction	ction from Contamin		0	0		25	IN	OUT			Chemicals		~		
13	12	0	0	NO	Food separated an		ation	0	0	4	29	щo	0	26		Food additives: approved and properly us Toxic substances properly identified, store			0	5
14	×	0	0]		ces: cleaned and saniti		0	0	5		IN	OUT	NA	NO	Conformance with Approved Pr			_	
15	X	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	ocess, and	0	0	5
				Goo	d Retail Practic	es are preventive r	measures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
								GOO						;						
				00	T=not in compliance Comp	pliance Status	COS=corre		R R		inspec	ction				R-repeat (violation of the same Compliance Status		COS	R	WT
		OUT				Food and Water						0	UT			Utensils and Equipment			_	
	8 9				d eggs used where lice from approved			8	0	2	45	5 0				infood-contact surfaces cleanable, property and used	/ designed,	0	이	1
3	0	0 OUT		ance		ized processing method mperature Control	5		0		46	: 8	18 W	/arew	ashin	g facilities, installed, maintained, used, tes	at strips	0	0	1
			_	er co		; adequate equipment for	or temperature	0			47	1	o N	onfoo	d-cor	tact surfaces clean		0	0	1
	И	0	cont	lon	-			0	0	2		_	UT			Physical Facilities			_	
_	12				properly cooked for thawing methods u				0	1	48	_	-			I water available; adequate pressure stalled; proper backflow devices		8	윙	2
_	14				eters provided and a				ō	1	50	_	_			waste water properly disposed		0	0	2
_		OUT			Feed	i identification					51	_	_			es: properly constructed, supplied, cleaned			0	1
3	5		Food	i prop		al container; required rec		0	0	1	52	2 0	0 G	arbag	e/refi	use properly disposed; facilities maintained	1	0	0	1
		OUT				of Food Contaminatio	×n				53	-+	-			lities installed, maintained, and clean			0	1
3	6	0	Inse	cts, ro	dents, and animals	not present		0	0	2	54	•	0 A	dequa	de ve	ntilation and lighting; designated areas us	bd	0	이	1
3	17	0	Cont	tamin	ation prevented duri	ing food preparation, sto	rage & display	0	0	1		0	UT			Administrative Items				
_	8				leanliness	and stored		0	0	1	55		_		-	nit posted		0	2	0
_	:9 10			_	ths; properly used a ruits and vegetable				8	1	56	<u> (</u>	D IM	ost re	cent	Compliance Status		YES		WT
		OUT			Proper	r Use of Utensils										Non-Smokers Protection A	ct	_		
_	1				nsils; properly store quipment and linen	d is; properly stored, dried	handled		8		57	-				with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
4	3	0	Sing	le-use	/single-service artic	cles; properly stored, us		0	0	1	59					oducts are sold, NSPA survey completed		ŏ		-
	44 O Gioves used properly O O 1 allure 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																			
																Repeated violation of an identical risk factor r e. You are required to post the food service en				
man	ner a	nd po	st the	most	recent inspection rep		er. You have the rig	ht to r	eques							fling a written request with the Commissioner v				
						· /				1			\bigcap	7	Í				610	
-				-	VU	/	06/0	2/01	_		-	(\mathcal{V}_{i}			Jine	(06/0	0/2	
200	natu	re of	Pers .	ion In	Charge				- 0	Date	- 510	natu	re of	enviñ	117	rital realth specialist				Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Scoreboard at Four Corners Establishment Number # 605324505

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish Washing Machine	Bleach	100							

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature Decoription	State of Food	Temperature (Fahrenheit		
Pico in prep cooler	Cold Holding	41		
Coleslaw in prep cooler	Cold Holding	40		
Grits in steam well	Hot Holding	174		
		1		

Observed Violations					
Total # 2					
Repeated # 0					
46:					
53:					

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Establishment Name: Scoreboard at Four Corners Establishment Number : 605324505

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: (IN) All raw animal food is separated and protected as required. 14: (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 meth	
2.	
3	
4:	
5	
6	
7	
8:	
9:	
10:	
11:	
12:	
13: (IN) All raw animal food is separated and protected as required.	
 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 meth 15: 16: 	ods.
15:	
16:	
17: (IN) All TCS foods are properly reheated for hot holding.18:19:	
18:	
19:	
20: Observed proper cold holding temperatures. Temperatures recorded on report. 21: 22:	
21:	
22:	
 22. 23: Verified consumer advisory on menu. Disclosure and reminder are marked on menu. 24: 25: 26: 27: 57: 58: 	
24:	
25:	
26:	
27:	
57:	
58:	
***See procent the end of this document for any violations that could not be displayed in this snace.	

*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: Scoreboard at Four Corners Establishment Number : 605324505

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments