

City

Lebanon

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Cumberland Canteen** Remanent O Mobile Establishment Name Type of Establishment 450 Cherokee Dock Rd O Temporary O Seasonal Address

12/15/2023 Establishment # 605318884 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

Number of Seats 200

Time in 11:30, AM AM / PM Time out 11:40; AM

OUT=not in compliance NA=not applicable Compliance Status COS R W

		-ce inpen	M Indian		The state of the s			_
ᆫ		_			Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Contra			
	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	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	0.00	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ures to control the introduction of pathogens, chemicals, and physical objects into fo

GOOD RETAIL PRACTICES																	
		OUT=not in compliance COS=corre	cted o	n-site	duri	ng in	spection	m	R-repeat (violation of the same code provision)								
	Compliance Status COS R WT						Compliance Status			COS	R	WT					
	OUT Safe Food and Water				ш		OUT	Utensiis and Equipment									
28 29		Pasteurized eggs used where required	2	0	1	41	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1					
30		Water and ice from approved source Variance obtained for specialized processing methods	<u> </u>	0 0 2		-	\rightarrow	constructed, and used	-	\vdash	-						
30	OUT				•	ш	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	1					
	_	Proper cooling methods used; adequate equipment for temperature	0	T	<u> </u>	ш	47	0	Nonfood-contact surfaces clean	0	0	1					
31		control	١ ٥				OUT	Physical Facilities									
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	0						
33	0	Approved thawing methods used	0	0	1	11	49	0	Plumbing installed; proper backflow devices	0	0	2					
34	0	Thermometers provided and accurate	0	0	1	11	50	0	Sewage and waste water properly disposed	0	0	2					
	OUT	Food Identification				11	51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1					
35	0	Food properly labeled; original container; required records available	0	0	1	Ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1					
	OUT	Prevention of Feed Contamination									11	53	×	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated areas used	0	0	1					
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items								
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	0	_					
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	, v					
40	0	Washing fruits and vegetables	0	0	1	1 I			Compliance Status	YES	NO	WT					
	OUT					11			Non-Smokers Protection Act								
41		In-use utensils; properly stored	0		_] [57		Compliance with TN Non-Smoker Protection Act		0						
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1] [58		Tobacco products offered for sale	0	0	0					
43		Single-use/single-service articles; properly stored, used	0	0	1]	59		If tobacco products are sold, NSPA survey completed	0	0						
44	0	Gloves used properly	_ 0	0	1]											

You have the right to request a h ten (10) days of the date of the

> 12/15/2023 Date Signature of Environmental Health Specialist

12/15/2023

**** 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) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Cumberland Car									
Establishment Number #: 605318884									
NSPA Survey - To be completed if									
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 per	rson attempting to gain entry	to submit acceptable f	orm of identification.						
the Combined since on the International Mice. Co.				-					
"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	s in non-enclosed areas are	not completely remove	d or open	_					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
Warewashing Info			1 - 1						
Machine Name	Sanitizer Type	PPM	Temperature (Fai	irenheit)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
Food Temperature			1- 1						
Description		State of Food	Temperature (Fah	renheit)					

bserved Violations	
otal # 2 epeated # 0	
epeated # 0	
1:	
3:	
"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: Cumberland Canteen	
Establishment Number: 605318884	
Comments/Other Observations	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: Item corrected on site. 14:	
5: 6: 7: 8: 9:	20
10: 11: 12: 13: Item corrected on site. 14:	
14: 15: Item corrected on site. Two packs discarded. 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
21: 22: 23: 24: 25:	
27: 57: 58:	

Additional Comments

See last page for 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: Cumberland Canteen		
Establishment Number: 605318884		
Comments/Other Observations (cont'd)		
Johnnesta Outer Observations (cont. c)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: Cumberland Canteen						
Establishment Number # 605318884						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						