

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ermer's Market Food Unit	1	۱
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O Fa Siegel High School Food Service Permanent O Mobile Establishment Name Type of Establishment 330 Seigle Dr. O Temporary O Seasonal Address Murfreesboro Time in 11:30; AM AM / PM Time out 12:15; PM City

10/26/2023 Establishment # 605172083 Embargoed 0 Inspection Date

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

Risk Category О3 Follow-up Required

Number of Seats 300 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

117	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)S=(orrec	ted on-si
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision				П	IN	OUT
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 C	0
	IN	ОИТ	NA	NO	Employee Health					7 C	0
2	100	0			Management and food employee awareness; reporting	0	0		ı		
3	×	0			Proper use of restriction and exclusion	0	0	5	П	IN.	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 C	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 2	8 0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 2	0
	IN OUT NA NO Preventing Contamination by Hands					2	1 2	(0			
6	黨	0		0	Hands clean and properly washed	0	0		1	2 8	8 0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	I IN	_
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	3 C	0
		OUT	NA	NO	Approved Source		_		Ľ		
9	黨	0			Food obtained from approved source	0	0			IN.	OUT
10	0	0	0	×	Food received at proper temperature	0	0		F2	4 8	8 0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	" "	ا ا
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	
	IN	OUT	NA	NO	Protection from Contamination				2	5 C	
13	0	0	窳		Food separated and protected	0	0	4	2	6 8	8 0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN.	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 C	0

	Compliance Status						R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	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	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

specti	ion	R-repeat (violation of the same code provision)				
		Compliance Status	COS	R	WT		
	OUT	Utensiis and Equipment					
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	46 O Warewashing facilities, installed, maintained, used, test strips		0	0	1		
47	0	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	1		
	OUT Administrative Items						
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0			
		Compliance Status	YES	NO	WT		
	Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- X	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

ous manner. You have the right to request a hi 68-14-711, 68-14-715, 68-14-716, 4-5-320. (10) days of the date of the

10/26/2023 Signature of Person In Charge

Date Signature of Environmental Health Specialist

10/26/2023 Date

**** 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) 6158987889 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Siegel High School Food Service
Establishment Number # 605172083

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
Sarage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\vdash
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
3 comp sink not set up Dishwasher machine	CI Heat		166						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Wic	38				
Ric	37				

ot Holding ot Holding old Holding old Holding	136 138 39 39
old Holding	39
_	
old Holding	39

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Establishment Information

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Establishment Number: 605172083

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted.
- 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 hand washing between tasks.
- 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
- 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: No raw animal food been served
- 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:

- 19: See food temperature.
- 20: See food temperature
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TPHC was verified.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Milk and juice are pasteurized
- 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:

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: Siegel High School Food Service				
Establishment Number: 605172083				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Name: Sie		Service		
Establishment Number #	605172083			
Sources				
Source Type:	Food	Source:	lwc	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commen	nts			

Establishment Information