TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	C.C.M.													O Fermer's Market Food Unit	^		
Esta	blisi	nmen	nt Nar		MBA Wallace Hall 1st Floor					Тур	xe of E	Establ	ishme	Remanent O Mobile	r		
Address 4001 Harding Road													O Temporary O Seasonal				
City					Nashville Time in	, 12	2:5	5 F	PM	A	M / PI	и ті	me o	ut 01:35: PM AM / PM			
Insp	ortic	n D	ate		11/07/2023 Establishment # 60522664					_	d 0						
			spec		Routine O Follow-up O Complaint			- O Pr			-			nsultation/Other			
				10011	01 102 03			04		,					Canto		
Risk	Ca	-		Fact	ors are food preparation practices and employee	beh	vior	-	st c	omn	only			-hferrer and the state state state		_	
					contributing factors in foodborne illness outbreak												
		(1)	uric de	elgne	FOODBORNE ILLNESS Ri ted compliance status (IK, OUT, KA, HO) for each numbered iter										egesy.	•	
IN	in c	ompli			OUT=not in compliance NA=not applicable NO=not observ					_				pection R=repeat (violation of the same code provis			
F		010			Compliance Status	cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
\rightarrow	_		NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	OUT	NA	NO	Control For Safety (TCS) Foods			
\square	邕	0	NA	NO	performs duties	0	0	5		00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
2			nun.	110	Management and food employee awareness: reporting	0	0		۲"					Cooling and Holding, Date Marking, and Time as	Ľ		
3	×	0			Proper use of restriction and exclusion	0	0	5		IN		NA		a Public Health Control			
	IN X	OUT O	NA	_	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		0	_		区区	0	0	-	Proper cooling time and temperature Proper hot holding temperatures	0	0	
	2				No discharge from eyes, nose, and mouth	ŏ	ŏ	5		1	ŏ		- U	Proper cold holding temperatures	0	0	
	IN 賞	OUT O	NA		Preventing Contamination by Hands Hands clean and properly washed				21	0	1	0	-	Proper date marking and disposition	-	0	
-+	風影	0	0	0	No bare hand contact with ready-to-eat foods or approved	6	0	5	22	0	0	0	鼠	Time as a public health control: procedures and records	0	0	
8			-		alternate procedures followed Handwashing sinks properly supplied and accessible		6	-		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO				-	23	0	0	12		food	0	0	4
9			~	- 35	Food obtained from approved source	8	00			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	8	10	0	25	Food received at proper temperature Food in good condition, safe, and unadulterated	6	6	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
-+	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	5
49	0	12			Food separated and protected	0		4	26	×	0			Toxic substances properly identified, stored, used	0	01	*
14	ž	8	ŏ		Ecod.contact surfaces: cleaned and sanitized					_		NA	NO		<u> </u>		_
14	×	0	ŏ	1	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			5
13 14 15	×	0	ŏ			0	0			IN	OUT		NO	Conformance with Approved Procedures		0	5
14	×	0	ŏ		Proper disposition of unsafe food, returned food not re-	0	0	5 2	27	IN O	OUT O	×		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
14	×	0	ŏ		Proper disposition of unsafe food, returned food not re- served	0 0	0	5 2 intr	27 oduc	IN O	OUT O of p	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
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14	×	0	0	God	Proper disposition of unsafe food, returned food not re- served	0 0 ontro coc	0 0 the	5 2 intr	27 oduc	IN O tion	ouт O of p	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.	0	0	5 WT
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PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mon	th at the county health department.	RDA 629
P192201 (1094. 0=10)	Please call () 6153405620	to sign-up for a class.	101023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	MBA Wallace Hall 1st Floor					
Establishment Number #	605226647					

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. "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 in non-enclosed areas are not completely removed or open. Image: Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	To be completed if #57 is "No"
"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.	
Garage type doors in non-enclosed areas are not completely open.	does not require each person attempting to gain entry to submit acceptable form of identification.
	r the International "Non-Smoking" symbol are not conspicuously posted at every entrance.
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	non-enclosed areas are not completely open.
	removable sides or vents in non-enclosed areas are not completely removed or open.
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	losed areas is infiltrating into areas where smoking is prohibited.
Smoking observed where smoking is prohibited by the Act.	here smoking is prohibited by the Act.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Sanitizing bucket 3 compartment sink	QA QA	200 200						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk-in cooler	40
Walk-in freezer	-12
Walk-in cooler	35

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pork loin (Walk-in cooler)	Cold Holding	38
Pasta salad (walk-in cooler)	Cold Holding	38
Chicken (walk-in cooler)	Cooling	65
Yogurt (walk-in cooler)	Cold Holding	35
Carrots (warmer)	Hot Holding	146

Total # 3

Repeated # 0

11: Container of yogurt in walk-in cooler (to the left) had some growth on the top layer. CA: yogurt discarded #1

13: Boxes of raw beef stored on rack in walk-in cooler above raw shell eggs and pasteurized eggs. CA: eggs and beef switched shelves, eggs now above beef 21: Container of yogurt in walk-in cooler (to the left) date marked 10/5 and pork loin in walk-in cooler (to the right) date marked 10/31. CA: yogurt and pork discarded 5#

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MBA Wallace Hall 1st Floor

Establishment Number : 605226647

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Copy available on site

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: No employees observed washing hands during inspection.

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.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

- 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: No cooking of tcs foods observed during inspection

17: (NO) No TCS foods reheated during inspection.

18: Proper cooling of chicken in walk-in cooler observed within time/temperature.

19: Proper hot holding temperatures were observed (=135 F)

20: Proper cold holding temperatures were observed (= 41 F)

22: (NO) Time as a public health control is not being used during the inspection.

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24: (NA) A highly susceptible population is not served.

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:

***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: MBA Wallace Hall 1st Floor Establishment Number : 605226647

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: MBA Wallace Hall 1st Floor Establishment Number #: 605226647

Source:	
Source:	
Source:	
Source:	
Source:	
	Source: Source: Source:

Foodservice@montgomerybell.edu

Lunch is over @ 1:30pm. All observations/temperatures were made before that time.