

Establishment Name

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment O Temporary O Seasonal

Time in 10:00 AM AM/PM Time out 10:50; AM AM/PM

11/16/2023 Establishment # 605301561 Embargoed 0 Inspection Date

Elm Hill Academy Food

3300 Elm Hill Pike

Nashville

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

Number of Seats 194 Risk Category О3 04 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	)S=0	omect	ed on-si	te dur	ing i
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NK
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	0	YE.	0
	IN	ОUТ	NA	NO	Employee Health		-		1		ō	õ	č
2	300	0			Management and food employee awareness; reporting	0	0	$\overline{}$					
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NK
	IN	OUT	NA	NO	Good Hygienic Practices				1	ВО	0	X	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 0	0	0	30
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	١,	2	0 25	0	0	Ť
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 0	0	0	74
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	0	X	o
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	_	NA.	INC
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 0	0	M	П
	IN	OUT	NA	NO	Approved Source				Ľ	, ,			Ш
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NK
10	0	0	0	×	Food received at proper temperature	0	0		2	4 826	0	0	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	۱ ۳	1	_	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NK
	IN	OUT	NA	NO	Protection from Contamination				2		_	100	
13	0	0	黨		Food separated and protected	0	0	4	2	6 🙊	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NK
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	X	

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	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	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	26	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	-XX		Food additives: approved and properly used	0	0	5
26	黨	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

## to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mori	_		_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		8	0	H	
30	The state of the s					
	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	r	
33	0	Approved thawing methods used	0	0	7	
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	ŀ	
	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	ŀ	
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			Π	
41	0	In-use utensils; properly stored	0	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	7	
43	0		0	0	r	

pecti	on	R-repeat (violation of the same code provision	)				
		Compliance Status	cos	R	W		
	OUT Utensiis and Equipment						
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	,		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0			
47	0	Nonfood-contact surfaces clean	0	0	-		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0			
49	0	Plumbing installed; proper backflow devices	0	0	- 7		
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			
53	0	Physical facilities installed, maintained, and clean	0	0			
54	0	Adequate ventilation and lighting; designated areas used	0	0			
	OUT	Administrative Items	Т				
55	涎	Current permit posted	0	0	П		
56	0	Most recent inspection posted	0	0			
		Compliance Status	YES	NO	٧		
		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			

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

11/16/2023

11/16/2023

Signature of Person In Charg

Eulus

Date

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

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



### Establishment Information

Establishment Name: Elm Hill Academy Food

Smoking observed where smoking is prohibited by the Act.

Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.

Establishment Number # [605301561

# 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. "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.

Warewashing Info									
Sanitizer Type	PPM	Temperature ( Fahrenhelt)							
Chlorine	100								

Equipment Temperature							
Description	Temperature ( Fahrenheit)						
Reach in cooler	37						
Deep freezer	-14						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk reach in cooler	Cold Holding	39
Bologna reach in cooler	Cold Holding	41
Green beans	Reheating	211

Observed Violations	
Total # 1	
Repeated # ()	
55: Current permit not posted	
""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: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee health policy is posted on the wall in the kitchen.
- 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: Did not observe hand washing during inspection. Employee did not change task 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.

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- 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 product
- 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: (IN) All TCS foods are properly reheated for hot holding.
- 18: They do not cool down food
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold food at 41F and below
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: They use pasteurized milk and juice
- 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.

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

<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							
	m Hill Academy Food						
Establishment Number #:	605301561						
				-			
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Walmart, sams				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
	pap and water bottle aving cart next to hand sir	way from single service items nk					