

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



Establishment Information	
Establishment Name:	Comfort Inn Continental Breakfast
Establishment Number #:	605240807

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.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink not set up	Bleach available		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in freezer	8
Reach in cooler	28
Reach in cooler	41

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Scrambled eggs on counter	Hot Holding	120
Sausage patty on counter	Hot Holding	124
Egg wash on the counter	Cold Holding	48
Yogurt in reach in cooler	Cold Holding	31
Scrambled eggs in steamwell	Hot Holding	126
Sausage patty in steamwell	Hot Holding	126

Observed Violations

Total # 4

Repeated # 0

13: Raw shell eggs stored above packaged muffins in reach in cooler at storage room

Ca: trained and moved to proper storage

19: Scrambled eggs and sausages in steamwell is 126F. Must be at 135F or above

Ca: told employees to keep hot food items under time policy (tphc). Gave policy, explained, and filled out properly

19: Scrambled eggs is 120F on the counter. Sausage patty is 124F n the counter. Must be at 135F or above

Ca: told person in charge to keep food under time control policy(tphc), gave policy, explained, and filled out

20: Egg wash sitting on counter is 48F. Must be at 41F or below

Ca: told employees to put egg wash under time policy(tphc). Gave policy, explained, and filled out properly

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Illness policy is available and practiced
- 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 employees wash hands 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:
- 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.
- 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 observed at time of inspection. Person in charge discussed proper cooking temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Establishment does not cool foods. They discard all hot items at end of service
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Tphc policy was given, explained, and will keep all hot breakfast items under tphc
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food
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Source: Sysco

Source Type: Water

Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments