

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Number of Seats 125

O Farmer's Market Food Unit Neelys Bend Middle 601 Remanent O Mobile Establishment Name Type of Establishment 1251 Neelys Bend Rd. O Temporary O Seasonal Madison Time in 11:05; AM AM/PM Time out 11:55; AM AM/PM 02/09/2022 Establishment # 605040679 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 O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=0	Ome	ecte
					Compliance Status	COS	R	WT			
	IN OUT NA NO Supervision									Т	IN
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	0
	IN	OUT	NA	NO	Employee Health		_				Ó
2	300	0			Management and food employee awareness; reporting	0	0			\top	
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN
	IN	OUT	NA	NO	Good Hygienic Practices				1	18	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	13	19	×
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		2	200	1
		OUT	NA	NO	Preventing Contamination by Hands				2	21	×
6	100	0		0	Hands clean and properly washed	0	0		l [-	22	X
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ		IN
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	23	0
	_	OUT	NA	NO	Approved Source		_		Ľ	_	_
9	黨	0			Food obtained from approved source	0	0				IN
10	0	0	0	×	Food received at proper temperature	0	0		ΙF	24	EK.
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	(20)
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN
	IN	OUT	NA	NO	Protection from Contamination						0
13	0	0	200		Food separated and protected	0	0	4	2	26	Ř
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0

	Compliance Status				cos	R	WT	
	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	333	Proper reheating procedures for hot holding	0	0	
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	試	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	1	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

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

		AUV	G00		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	K	Ľ
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	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	Ι.
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Ι,
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

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

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

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02/09/2022

Date Signature of Environmental Health Specialist

02/09/2022 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) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Neelys Bend Middle 601

Establishment Number #: |605040679

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 (Fahrenhelt)					
Manual	QA	200						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Victory refrigerator online 1	30						
Milk cooler online 1	35						
Refrigerator online 2 (no TCS Foods)	32						
Victory freezer near office	-10						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cook chicken on line 2 (TPHC)	Hot Holding	155
Cook enchiladas on steamtable line 2 (TPHC)	Hot Holding	164
Salad on cookline online 2 (TPHC)	Cold Holding	49
Cook chicken in warmer online 2 (TPHC)	Hot Holding	169
Salad on cold line on line 1 (TPHC)	Cold Holding	42
Cook beans on steamtable 1 (TPHC)	Hot Holding	166
Cook chicken on line one on steamtable (TPHC)	Hot Holding	153
Chef salad in refrigerator online 1	Cold Holding	39
Milk in milk cooler online 1	Cold Holding	37
Cook corn in warmer online 1 (TPHC)	Hot Holding	143
Milk on cold unit online 2 (TPHC)	Cold Holding	40
Beans in walk in cooler	Cold Holding	36
Green beans in walk in cooler	Cold Holding	35

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Neelys Bend Middle 601

Establishment Number: 605040679

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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 employee wash hands before serving the children
- 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: IWC and purity
- 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 meats
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19: See temp below
- 20: See temp below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Have a policy and following it
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: All pasteurized foods
- 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: Neelys Bend Middle 601				
Establishment Number: 605040679				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
700 1010 p.a.g				

Establishment Information

Establishment Information								
Establishment Name: Neelys Bend Middle 601								
principal de la	605040679							
Sources								
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commen	ts							
				1				