



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
98

Establishment Name: Sycamore High School
Address: 1021 Old Clarksville Hwy.
City: Pleasant View
Inspection Date: 02/08/2024
Establishment #: 605096631
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 1
Number of Seats: 240

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 02/08/2024
Signature of Environmental Health Specialist: [Signature] Date: 02/08/2024

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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	Chlorine	200	166.5
Dish machine	Heat		
Sani 1		100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
RIC 1	36
Warmer	180
Milk cooler	30
WIC	36

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Corn dog	Reheating	194
Pizza	Hot Holding	149
Milk mc (bp)	Cold Holding	41
Chili	Hot Holding	180
Corndog tphc	Hot Holding	130
Beef	Hot Holding	147
Peas	Hot Holding	142
Baked pot	Hot Holding	196
Chili	Hot Holding	191
Corndogs tphc	Hot Holding	132
Baked pot	Hot Holding	189
Peas	Hot Holding	146
Beef	Hot Holding	150
Chili w1	Hot Holding	170
Corn dogs w1	Hot Holding	166

**Observed Violations**

**Total #** 2

**Repeated #** 0

46: Non-EPA registered bleach is being used for food contact surfaces. EPA registered bleach required. No low splash, no scented.

53: Heavy ice buildup in walk in freezer from condensor.



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy is posted to wall.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees are observed properly washing hands at appropriate times.
- 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 comments
- 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: (IN) All raw animal food is separated and protected as required.
- 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 raw foods cooked during inspection to make observation.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No items in cooling.
- 19: All items in hot holding temped 135+ during inspection.
- 20: All items in cold holding temped 41 or below as required.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TPHC is being used on corn dogs.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Milk, juices observed 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: Signs posted
- 58: NA

\*\*\*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:	Water	Source:	PV UTILITIES
Source Type:	Food	Source:	GFS, DOD, PURTIY
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**

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