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e of Person In Charge

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# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Cumberland Canteen** Establishment Name Permanent O Mobile Type of Establishment 450 Cherokee Dock Rd O Temporary O Seasonal Address Lebanon Time in 01:30 PM AM / PM Time out 02:30: PM AM / PM City

06/09/2023 Establishment # 605318884 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required 级 Yes O No ase Control and Prevention

Number of Seats 200

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

			rk de	elgnet	ted compliance status (IN, OUT, NA, NO) for each numbered Item	n. For	ilem	Lilli	kee
II.	<b>4</b> =in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	os
	Compliance Status						R	WT	]
	IN	OUT	NA	NO	Supervision				1
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				]
2	-MC	0			Management and food employee awareness; reporting	0	0		1
3	寒	0			Proper use of restriction and exclusion	0	0	5	ı
	IN	OUT	NA	NO	Good Hygienic Practices	Good Hygienic Practices			1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	100	0		0	Hands clean and properly washed	0	0		1
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ı
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		l
10	0	0	0	×	Food received at proper temperature	0	0		П
11	×	0			Food in good condition, safe, and unadulterated O O 5			П	
12	0	0	×	0	Required records available: shell stock tags, parasite OOO			ı	
	IN OUT NA NO Protection from Contamination					1			
13	黛	0	0		Food separated and protected	0	0	4	]
100	10 March 19	-	_			_	_		4

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

	Compliance Status						R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5	
17	0	0	0	300	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	243	0	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	0	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	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5	
26	0	黨			Toxic substances properly identified, stored, used	X	0	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

R=repeat (violation of the same code provi-

#### od Retail Practices are preventive m s to control the introduction of pathogens, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=con	ected or	1-site	άu
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	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	Ε.
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	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	Г
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	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a hi n ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

06/09/2023

Signature of Environmental Health Specialist

06/09/2023

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

Date

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



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Establishment Name: Cumberland Canteen
Establishment Number #: |605318884

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						
Dish machine			100						

Equipment Temperature						
Description Temperature ( Fa						
Prep cooler	37					
Ric	35					
Rif	-7					
Wic	40					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beef In prep	Cold Holding	40
Ham	Cold Holding	37
Bacon	Cold Holding	38
Ground beef	Cold Holding	39
Ribs	Cold Holding	39
Shrimp	Thawing	20
Lettuce mix	Cold Holding	40
Chicken	Cold Holding	38

Observed Violations								
Total # 2								
Repeated # ()								
26: Unlabeled spray bottle of blue liquid beside hand sink in prep hall.								
46: No test strips for 3 comp sink.								
To. No test strips for a corrib strik.								
""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: Cumberland Canteen

Establishment Number: 605318884

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Illness policy 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: Employees washing hands as needed.
- 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 list
- 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 cooking performed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold food held at proper temps.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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 Number: Cumberland Canteen	
Establishment Number: 605318884	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information							
Establishment Name: Cumberland Canteen							
Establishment Number #: 605318884							
Sources		1					
Source Type: Water	Source:	City					
Source Type:	Source:						
Course Trace	Carrage						
Source Type:	Source:						
Course Type:	Course						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source.						
Additional Comments							
Additional Comments							
		2					