

Nashville

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Ensworth School** Permanent O Mobile Establishment Name Type of Establishment 211 Ensworth Ave. O Temporary O Seasonal

12/06/2022 Establishment # 605073803 Embargoed 5 Inspection Date

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

Number of Seats 270 Risk Category О3 Follow-up Required 级 Yes O No

Time in 09:35 AM AM / PM Time out 10:20; AM AM / PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IK, OUT, HA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																														
Compliance Status		cos	R	WT	T Compliance Status				Compliance Status	COS	F	T																		
	IN	OUT	NA	NO	Supervision																П	Τ,	N	OUT	NΔ	NO	Cooking and Reheating of Time/Temperature			
.	6+0	_		_	Person in charge present, demonstrates knowledge, and	_		-	11	"				"	Control For Safety (TCS) Foods															
וין	氮	0			performs duties	0	0	5	Ιħ	16	ল	0	0	窓	Proper cooking time and temperatures	0	ТО	ग												
	IN	OUT	NA	NO	Employee Health														1 1	17	0	0	0	200	Proper reheating procedures for hot holding	0	C	Л		
2	$\exists x$	0			Management and food employee awareness; reporting	0	0		1 🗆	Т.					Cooling and Holding, Date Marking, and Time as															
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ľ	N	OUT	NA	NO	a Public Health Control															
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	18	न	0	0	×	Proper cooling time and temperature	0	Т													
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19 2	8	0	0	0	Proper hot holding temperatures	0	C	Л												
5	×	0			No discharge from eyes, nose, and mouth	0	0	L.			100	0	0		Proper cold holding temperatures	0	0	Ŋ												
			NA		Preventing Contamination by Hands] [2	21	ा	26	0	0	Proper date marking and disposition	380	0	2												
6	黨	0		0	Hands clean and properly washed	0	0		وا ا	22	٥l	0	0	報	Time as a public health control: procedures and records	0	Ιo	ş١												
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ		- 1	-	_			ŭ	Ľ	1												
ŀ.			_	_	alternate procedures followed	_		L.	I II	-	N	OUT	NA	NO	Consumer Advisory		_	_												
8		O	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	l 12	23 (٥l	0	X		Consumer advisory provided for raw and undercooked	0	Ιo	ı۱												
			NA	NO		_	_	_	ΗЬ	+	N	OUT	NA	NO	food	_	ᆫ	_												
9		0	_	-	Food obtained from approved source	0	0		LН	Ψ,	N	001	NA	NO	Highly Susceptible Populations	-	_	_												
10	0		0	26	Food received at proper temperature	0	8	5	2	24 0	٥l	0	200		Pasteurized foods used; prohibited foods not offered	0	10	اد												
111	×			_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	-		1 *	ΙЬ	-	-	_				-	ㅗ	_												
12	0	0	×	0	destruction	0	0		Ш		N	OUT	NA	NO	Chemicals															
			NA	NO	Protection from Contamination						ा	0	200		Food additives: approved and properly used	0	To	<u>ग</u>												
13	9		0		Food separated and protected	0	0	4] [2	26	R	0			Toxic substances properly identified, stored, used	0	O	Л												
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [T	N	OUT	NA	NO	Conformance with Approved Procedures															
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	o	'n												

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

	GOOD RETAIL PRACTICES													
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)													
	Compliance Status COS R WT					T				COS	R	WT		
	OUT	Safe Food and Water				_		OUT	Utensils and Equipment					
28		Pasteurized eggs used where required	0	0	1	╗	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1		
29		Water and ice from approved source	0	0	2	2	40	70	constructed, and used		Ŭ			
30		Variance obtained for specialized processing methods	<u> </u>	0 0 1 46		46	0	Warewashing facilities, installed, maintained, used, test strips	0	lol	1			
	OUT	Food Temperature Control					_		-	_	<u> </u>			
31		Proper cooling methods used; adequate equipment for temperature	0	lo	l 2	, I	47	_	Nonfood-contact surfaces clean	0	0	1		
	_	control	-	-	1			OUT	Physical Facilities					
32	0	Plant food properly cooked for hot holding	0	0		╗	48	0	Hot and cold water available; adequate pressure		0			
33	0	Approved thawing methods used	0	0	1		49	0	Plumbing installed; proper backflow devices	0	0	2		
34	0	Thermometers provided and accurate	0	0	1	П	50	0	Sewage and waste water properly disposed	0	0	2		
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
35	0	Food properly labeled; original container; required records available	0	0	1	П	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
	OUT	Prevention of Feed Contamination							53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	ž	54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
37	0	Contamination prevented during food preparation, storage & display	0	0	1	╗		OUT	Administrative Items					
38	0	Personal cleanliness	0	0	1	П	55	凝	Current permit posted	0	0	_		
39	0	Wiping cloths; properly used and stored	0	0	1	╗	56		Most recent inspection posted	0	0	٥		
40	0	Washing fruits and vegetables	0	0	1	П	\Box		Compliance Status	YES	NO	WT		
	OUT	Proper Use of Utensils				7			Non-Smokers Protection Act		_			
41	0	In-use utensils; properly stored	0	0		╗	57		Compliance with TN Non-Smoker Protection Act	X	0			
42		Utensils, equipment and linens; properly stored, dried, handled	0	0			58		Tobacco products offered for sale	0	0	0		
43		Single-use/single-service articles; properly stored, used	0	0		_	59		If tobacco products are sold, NSPA survey completed	0	0			
44	44 O Gloves used properly O O 1													

n (10) days of the date of the

12/06/2022 mm gnature of Person In Charge Date Signature of Environmental Health Specialist 12/06/2022 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: Ensworth School
Establishment Number #: |605073803

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)					
High temp dish machine #1	Heat		170					
High temp dish machine #2	Heat		160					
Cloth bucket		200						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	38					
Walk in cooler	28					
Walk in freezer	-2					
Reach in freezer	8					

Food Temperature Description	State of Food	Temperature (Fahrenheit
Cut honey dew in walk in cooler, dated 12/5	Cold Holding	39
Milk in walk in cooler (sandwiched)	Cold Holding	38
Milk in reach in cooler	Cold Holding	36
Milk in milk cooler (sandwiched)	Cold Holding	41
Jambalaya on serving line	Hot Holding	144
Red beans on serving line	Hot Holding	153
Rice on serving line	Hot Holding	159

Observed Violations
Total # 2
Repeated # ()
21: No date mark on an opened container of milk. The "use by" date on the milk
was 12/4. CA- Container of milk was discarded.
55: Current permit is 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



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Establishment Number: 605073803

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: Employees wash hands.
- 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: Food source: PFG, Creation Gardens
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Food temps listed.
- 20: Food temps listed.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

Establishment Name: Ensworth School				
Establishment Number: 605073803				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information									
Establishment Name: Ensworth School									
Establishment Number #:	605073803								
week and the second									
Sources									
Source Type:	Food	Source:	PFG, Creation Gardens						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	nts								
Luis Fonseca is Serv	vSafe certified through	9/26/27.							