TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name Harris Hillman Sp.Ed.						C Farmer's Market Food Unit Structure O Mobile											
Address 1706 26th S. Ave.									1.73	e or i	-51801	SULU	O Temporary O Seasonal				
City Nashville Time in					10):1	<u>5</u> A	M	A	M/P	ита	me o	ut 10:35: AM AM / PM				
		on Da	***		04/03/2024 Establishment # 60504062												
			spect		Routine OFollow-up OComplaint			- O Pr		-	-		0.00	nsultation/Other			
		legor			01 122 03			04	20011001	an y				up Required O Yes 🕅 No Number of S	Cante	12	25
RUS	K Ca			act	ors are food preparation practices and employee			* mc				rep	ortec	to the Centers for Disease Control and Preven			.0
				as c	ontributing factors in foodborne illness outbreak	_		_									
		(11	uric de	algnat	FOODBORNE ILLNESS RI ted compliance status (IK, OUT, HA, HO) for each numbered that										egory.	1	
IN	≹=in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	L e	_	S=co	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provis Compliance Status		el	WT
	IN	OUT	NA	NO	Supervision		<u> </u>		h	IN	our	NA	NO	Cooking and Reheating of Time/Temperature	000	~ 1	
1	1	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	0				Control For Safety (TCS) Foods Proper cooking time and temperatures		~	
	1.2		NA		Employee Health					ŏ				Proper cooking time and temperatures Proper reheating procedures for hot holding	00	ŏ	5
23	風覚	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices	-	-		18	0	0	0		Proper cooling time and temperature	0	0	
4	区区				Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5		X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	8	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X			0	Proper date marking and disposition	ŏ	ŏ	5
6 7	直区	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	٥	
-		0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	-	IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		~	
		OUT	NA	NO	Approved Source Food obtained from approved source		0		23	O IN	O	X	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	8	Food received at proper temperature	0	0		24		0	25	110	Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>米</u>	0	X	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	IN	OUT		NO	Chemicals	-	-	÷
12		-	NA NA	-	destruction Protection from Contamination	-		_	25	0				Food additives: approved and properly used	0	0	
		0			Food separated and protected	-	8	4	26	嵐	0	NA	·	Toxic substances properly identified, stored, used	0	0	5
	8	0		J	Food-contact surfaces: cleaned and sanitized	0					1001	INA	NO	Conformance with Approved Procedures			
15	\$24	0			Proper disposition of unsafe food, returned food not re-	0	-		27	0	0	82		Compliance with variance, specialized process, and	0	0	5
15	2	0			Proper disposition of unsafe food, returned food not re- served	0	-	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	奠	0				-	0	2				_	geni	HACCP plan	0	0	5
15	1	0		Goo	served d Retail Practices are preventive measures to c	ontro	O I the	2 intr	oduc	tion AC	of p	atho	gena	HACCP plan	0	0	5
15	2			Goo	d Retail Practices are preventive measures to co Tenot in compliance COSecond Compliance Status	ontro	0 I the D R	2 intr arr	oduc	tion AG	of p ricis	atho	geni	HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status			5 WT
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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 62		
(19220) (1001. 0-10)	Please call () 6153405620	to sign-up for a class.	hor of

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Harris Hillman Sp.Ed. Establishment Number #: 605040626

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 Compartment Sink	Qa	300								

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
Reach-in Freezer	-20
Milk cooler	35
Hot box	170
Walk-in Cooler no TCS food	43

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit		
Milk in ilk cooler	Cold Holding	40		
Pork rib patty on hot line	Hot Holding	159		
Cooked sweet potato on hot line	Hot Holding	160		
Steamed broccoli in hot box	Hot Holding	169		



Establishment Information

Establishment Name: Harris Hillman Sp.Ed.

Establishment Number : 605040626

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Policy available on site
- 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: No violations observed

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 next

- 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 food

- 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: (NA) No TCS foods reheated for hot holding.
- 18: Hot food is cooled down in the Walk-in Freezer then stored until it is taken for donation

19: See temp log

- 20: See temp log
- 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.
- 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.

Establishment Information

Establishment Name: Harris Hillman Sp.Ed. Establishment Number : 605040626

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Harris Hillman Sp.Ed.

Establishment Number #: 605040626

Food	Source:	IWC	
	Source:		
	Food	Source: Source: Source:	Source: Source: Source:

Additional Comments