TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

5.33

A COUNTY	100	No.				I COD CER													
Feb	abis	hmen	t Nar		Avid Hotel	Food										O Farmer's Market Food Unit O Permanent O Mobile)(
	iress				120 Willard	Hagan Drive					_	Тур	e of E	Establi	shme	O Temporary O Seasonal		J	
City					Lebanon		Time in	10):2	0 A	M	41		а ты	na 01	t 11:00:AM AM/PM			
		on Da	rte	i	04/19/20	23 Establishment						_	d 0		110 04	A AM/PM			
Puŋ	pose	of In	spect		Routine	O Follow-up	O Complaint			O Pre		-	_		Cor	nsultation/Other			
Risi	Cat	tegon	v .		O 1	322	03			O 4		-		Fo	llow-	up Required O Yes 缆 No Numb	r of Seat	30)
		R														to the Centers for Disease Control and Pr control measures to prevent illness or inju	ventior	-	
					outripating fac			_					_	_		INTERVENTIONS	y.		
						tus (IN, OUT, NA, HO) for	reach numbered item	. For		mark	ed 00	1 ,	ntk GG	XS or R	for e	ach item as applicable. Deduct points for category or s		••)	
IN	⊨in c	ompli	ance			nce NA=not applicable npliance Status	 NO=not observe 	d COS	R		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code Compliance Status		S R	WT
	IN	OUT	NA			Supervision						IN	ουτ	NA	NO	Cooking and Roberting of Time/Temperate	re i		
1	X	0			Person in charge performs duties	present, demonstrates	knowledge, and	0	0	5		0				Control For Safety (TCS) Foods Proper cooking time and temperatures	- 0	8	
2		OUT	NA	NO	Management and	Employee Health food employee awares	ness; reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Tim		0	1°
3	×	0				triction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
		OUT O	NA			od Hygionic Practic sting, drinking, or tobac		~				0	0	×		Proper cooling time and temperature Proper hot holding temperatures	- 8	0	
5	0	0		24	No discharge from	meyes, nose, and mou	th	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	O	001	NA		Prevent Hands clean and	ting Contamination properly washed	by Hands	0	0		21	0	0	0 第		Proper date marking and disposition Time as a public health control: procedures and reco	rds O		
7	0	0	0	×	No bare hand con alternate procedu	tact with ready-to-eat f res.followed	oods or approved	0	0	5	-		-	NA	-	Consumer Advisory		10	
8	X	<u>о</u>	NA			ks properly supplied an Approved Source	d accessible	0	0	2	23	0	0	2		Consumer advisory provided for raw and undercook food	d o	0	4
9	嵐	0				m approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		-	
10	8	8	0			proper temperature dition, safe, and unadu	Iterated	00	0	5	24	鬣	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records destruction	available: shell stock t	ags, parasite	0	0				OUT		NO	Chemicals			
		OUT O	NA	NO	Prote Food separated a	ection from Contami and protected	ination	0	0	4		図図	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14	x	ŏ	ŏ		Food-contact surf	aces: cleaned and san		ŏ	ŏ	5				NA	NO	Conformance with Approved Procedures	Ť	-	
15	黛	0			served	n of unsafe food, return	ed tood not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practi	ces are preventive							<u> </u>		gens	, chemicals, and physical objects into foo	s.		
				00	Penot in compliance		COS=corre			a / l during				3		R-repeat (violation of the same code provi	ion)		
_		OUT	_			pliance Status Food and Water		COS	R	WT	Ē	10	UT		_	Compliance Status Utensils and Equipment	co	S R	WT
2	8 9	0	Past		d eggs used when ice from approved	e required		0	8	1	4		o F			nfood-contact surfaces cleanable, properly designed	0	0	1
	0	0			btained for specia	lized processing metho	ods	ŏ	ŏ	1	4	5 (-			and used g facilities, installed, maintained, used, test strips	6	0	1
		OUT	Prop	er coo		emperature Control d; adequate equipment	for temperature				4	_	_			ntact surfaces clean	- 0	-	1
	1	0	contr	rol	-			0	0	2		_	UT			Physical Facilities			
_	2				properly cooked for thawing methods (0	0	1	4	_	-			i water available; adequate pressure italied; proper backflow devices	8		2
3	4	O OUT	Then	mome	ters provided and Foo	d identification		0	0	1	5		-			waste water properly disposed is: properly constructed, supplied, cleaned	0		2
3	5		Food	i prop		al container; required r	ecords available	0	0	1	5	_	_			use properly disposed; facilities maintained	ō	0	1
		OUT		-	Prevention	of Food Contaminat	tion				5	_	O P	hysica	il faci	ities installed, maintained, and clean	0	-	1
3	6	0	Insec	cts, ro	dents, and animal	s not present		0	0	2	5	• •	0 A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ition prevented du	ring food preparation, s	storage & display	0	0	1		0	υτ			Administrative Items			
	8 9	-	-		leanliness ths: properly used	and stored		0	0		50	_			-	nit posted inspection posted	0	0	0
_	0	0		- N.	ruits and vegetable	es.		ŏ	ŏ		Ĕ		- 1-		o o na	Compliance Status			WΤ
_	1				nsils; properly stor				0	1	5					Non-Smokers Protection Act with TN Non-Smoker Protection Act	2	8	
	23					ns; properly stored, dri ticles; properly stored, u		0	0		54 55	5				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
	4				ed properly				ŏ		_								
serv	ice e	stablis	shmen	t perm	it. Items identified a	as constituting imminent	health hazards shall be	e corre	cted i	mmedi	ately	or ope	mation	is shall	ceas	Repeated violation of an identical risk factor may result in e. You are required to post the food service establishment	permit in a	consp	picuous
						port in a conspicuous ma -14-708, 68-14-709, 68-14-7				t a hea	ring r	egard	ing thi	s repor	n by f	Iling a written request with the Commissioner within ten (1) days of t	ne date	e of this
	/	5	Ŋ	2	p	_	04/1	9/2	02?	3		+	\overline{a}	106	υ	Par >	04/	19/2	2023
Sig	natu	re of	Pers	on In	Charge					Date	Sig	natu		- X		ental Health Specialist			Date

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

PH-2267 (Rev. 6-15)	Free food safety training cl		th at the county health department.	RDA 629
	Please call () 6154445325	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Avid Hotel Food Establishment Number #: 605316282

<u> </u>

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Three comp sink	Quat							

quipment Temperature		
Description	Temperature (Fahrenheit)	
Turbo Air RIF	-9	
Turbo Air RIC	30	
BUNN Hot Water Dispenser	170	

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Sausage and Egg Bites	Cold Holding	37
Omelets	Cold Holding	34

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
43: Coffee stirs not individually wrapped or dispensed

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Avid Hotel Food

Establishment Number : 605316282

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Establishment has employee illness policy
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No food employees present during inspection
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See sources

- 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 foods cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods cooling or cooled during inspection; any food items leftover are discarded
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See 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:
- 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: Avid Hotel Food

Establishment Number : 605316282

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Avid Hotel Food

Establishment Number # 605316282

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Three comp sink not set up during inspection