



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name: East Cheatham Elementary
Address: 3201 Bear Wallow Rd.
City: Ashland City
Inspection Date: 02/08/2024
Time in: 09:56 AM
Time out: 10:37 AM
Risk Category: 01
Number of Seats: 200

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 columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include 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 columns: Compliance Status (OUT) and COS/R/WT. Categories include 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, and Compliance Status (YES/NO/WT).

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

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: East Cheatham Elementary  
 Establishment Number #: 605029955

**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 Not set up Dish machine	Quat Heat	0	162.9

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Warmer	190
Milk cooler	42
WIF 1	5
WIF 2	-5

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Baked pot	Hot Holding	175
Baked pot 2	Hot Holding	187
Chili	Hot Holding	143
Milk mc (bp)	Cold Holding	42
Lettuce wic (bp)	Cold Holding	41
Lettuce 2 wic (bp)	Cold Holding	40
Ham wic	Cold Holding	37
Green beans wic	Cold Holding	36
Chicken patty wic	Thawing	31
Milk wic (bp)	Cold Holding	39

**Observed Violations**

Total # 1

Repeated # 0

53: Ceiling in dry stock area appears to have water damage - white substance building (possibly mold). Rusted vents present in kitchen. Dust building on some ceiling tiles. Water leak coming from walk in cooler is pooling on walk-in floor and flowing out to floor drain.



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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: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: All employees are on break during inspection. No foods handled. No contamination observed.
- 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 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 foods cooked during inspection to make observation.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No items in cooling at time of inspection.
- 19: All items in hot holding temped 135+ as required.
- 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 non-TCS items for day. All TCS items held to temperature on today menu.
- 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:	Purity, DOD, GFS
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**