



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
98

Establishment Name: New Dodson Elementary
Address: 4401 Chandler Rd
City: Hermitage
Inspection Date: 12/05/2023
Time in: 10:25 AM
Time out: 11:25 AM
Risk Category: 03
Number of Seats: 125

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 and Compliance Status. Rows 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, and Chemicals.

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 and Compliance Status. Rows 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, and Non-Smokers Protection Act.

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: Victoria Owens
Date: 12/05/2023
Signature of Environmental Health Specialist: [Signature]
Date: 12/05/2023

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



**Establishment Information**

Establishment Name: New Dodson Elementary  
 Establishment Number #: 605040596

**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 compartment sink	QA	200	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk in freezer	-13
Walk in cooler	36
Walk in freezer	22
2 door reach in freezer in cafeteria lobby	18

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Mac and cheese in walk in cooler	Cold Holding	38
Tamale in walk in cooler	Cold Holding	34
Cooked Chicken in walk in cooler	Cold Holding	37
Cooked vegetable on serving line 2 Pepper and	Hot Holding	163
Orange chicken in hussman 2 door expo line	Hot Holding	122
Meatballs in hussman 2 door expo line reach in	Hot Holding	134
pepperoni in pizza kit in hussman 2 door reach in	Cold Holding	38

**Observed Violations**

**Total #** 3

**Repeated #** 0

47: Some dust build up on walk in cooler cooling unit fan.

47: Ice machine has some dust and debris build up on inner condense

51: Missing covered trash can in employee restroom



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee illness policy stored over hands sink. Reviewed restriction time with person in charge.
- 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: Observed proper hand washing at time of inspection
- 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 sources. No unapproved sources discovered during inspection.
- 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 served on site.
- 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: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed at time of inspection.
- 19: Observed improper hot holding but all food properly on TPHC
- 20: Observed proper cold holding
- 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: Missing no smoking signage on back entrance of school.
- 58: No tobacco products offered for sale.

\*\*\*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: Food Source: IWC,McCartney, Purity,

Source Type: Water Source: Metro/municipal

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Hussman 2 door reach in cooler at expo line has a broken thermometer on kitchen side that needs to be replaced. As about milk cleaning procedures as some spilt milk observed in milk cooler . Missing no smoking signage on back entrance of school.

Discussed work order for light cover above food prep sink.