

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Apollo Middle School Permanent O Mobile Establishment Name Type of Establishment 631 Richards Rd. O Temporary O Seasonal Address Antioch Time in 11:45 AM AM / PM Time out 12:55; PM

Follow-up Required

10/24/2022 Establishment # 605040570 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other **O**3

Number of Seats 125

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	05	*cor	recte	d o
					Compliance Status	cos	R	WT	П			
	IN	OUT	NA	NO	Supervision				П	П	IN	0
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	П	16	0	7
	IN	OUT	NA	NO	Employee Health				П	17	0	7
2	ЭX	0			Management and food employee awareness; reporting	0	0		Ш	П		П
3	×	0			Proper use of restriction and exclusion	ction and exclusion O O 5 IN O						
	IN	OUT	NA	NO	Good Hygienic Practices				П	18	0	┌
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ш	19	黨	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	Ш	20	245	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				П	21	*	7
6	100	0		0	Hands clean and properly washed	0	0		Ш	22	0	9
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			IN	0
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	Ш	23	0	Γ
	IN	OUT	NA	NO	Approved Source				П	23	v	L,
9	窓	0			Food obtained from approved source	0	0		Ш		IN	0
10	0	0	0	×	Food received at proper temperature	0	0	1	Ш	24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ш	24	U	Ι,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	0
	IN	OUT	NA	NO	Protection from Contamination				П	25		7
13	Ä	0	0		Food separated and protected	0	0	4		26	黨	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	(

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	羅	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

troduction of pathogens, chemicals, and physical objects into foods.

					GOOD RET		
		OUT=not in compliance COS=con					
		Compliance Status	cos	R	W		
	OUT	Safe Food and Water					
28	0	Pasteurized eggs used where required	0	0	Г		
29	0	Water and ice from approved source	0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ι.		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0			
32	0	Plant food properly cooked for hot holding	0	0	Г		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	г		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	,		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	ļ		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	Г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43	0	Single-use/single-service articles; properly stored, used	0	0			
44	10	Gloves used properly	0	0			

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	×	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- :
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	_
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	1
59		If tobacco products are sold, NSPA survey completed	0	0	

anner. You have the right to request a hi in (10) days of the date of the seedo

Signature of Person In Charge

10/24/2022 Date 10/24/2022

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: Apollo Middle School
Establishment Number #: 605040570

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.	\neg
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
3 comp sink	Qa	500						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	36					
Milk cooler	39					
Reach in cooler	40					
Milk cooler	49					

Description	State of Food	Temperature (Fahrenheit)
Pizza hot box	Hot Holding	151
/egetable burger hot box	Hot Holding	154
Hamburger serving line	Hot Holding	114
Mixed vegetables serving line	Hot Holding	193
Shredded lettuce serving line	Cold Holding	48
Sliced tomatoes serving line tphc	Cold Holding	55
Hamburger serving line	Hot Holding	168
Milk cooler	Cold Holding	40
Salad reach in cooler	Cold Holding	43
Hamburger serving line tphc	Cold Holding	125
Mixed vegetables serving line tphc	Cold Holding	110
Milk cooler	Cold Holding	43
Mozzarella walk in cooler	Cold Holding	41

Observed Violations
Total # B
22: They do not have blue stickers on pans that are under TPHC according to
their TPHC Policy
Ca discussed with manager about placing stickers on everything that is under TPHC.
45: Condensation leak in walk in freezer
53: Ceiling dusty around vents

[&]quot;"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



Establishment Information

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Establishment Number: 605040570

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Observed employee properly 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.

- 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.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19:

20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

stablishment Name: Apollo Middle School stablishment Number: 605040570	
comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Apollo Middle School								
Establishment Number #: 605040570								
Sources								
Source Type: Water	Source:	City						
Source Type: Food	Source:	lwc, purity, mccartney						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								