

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Mt. Juliet Middle School Cafeteria Permanent O Mobile Establishment Name Type of Establishment

3565 N. Mt. Juliet Rd. O Temporary O Seasonal

Mt. Juliet Time in 10:40 AM AM / PM Time out 11:25: AM AM / PM City 02/06/2023 Establishment # 605030134 Embargoed 0

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

Number of Seats 201 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for ea

117	¢ ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)S=:	отес	ted on-s	ite dur	ing ins	spection Rerepeat (
					Compliance Status	cos	R	WT						Compliance Stat
	IN	OUT	NA	NO	Supervision				П	1	N OUT	NA	NO	Cooking and Reheating
Ι.	誕	$\overline{}$		_	Person in charge present, demonstrates knowledge, and	_		_	ш	- "	.			Control For Safe
וין	84	0			performs duties	0	0	5	ΙĪ	6 2		0	0	Proper cooking time and tem
	IN	OUT	NA	NO	Employee Health				1	17 (0	0	200	Proper reheating procedures
2	DK.	0			Management and food employee awareness; reporting	0	0		П	Ι.				Cooling and Holding, Da
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	"	OUT	NA	NO	a Public He
	IN	OUT	NA	NO	Good Hygienic Practices				17	18 (0	0	涎	Proper cooling time and temp
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9 8	8 0	0	0	Proper hot holding temperatu
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		1 2	00	8 0	0		Proper cold holding temperat
	IN	OUT	NA	NO	Preventing Contamination by Hands					H N	8 0	0	0	Proper date marking and disp
6	100	0		0	Hands clean and properly washed	0	0		I [2 (0	0	912	Time as a public health contr
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ			_		
Ŀ	-	_	_		alternate procedures followed	_	_			- 1	N OUT	NA	NO	Consumer
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2		23 (0 0	30		Consumer advisory provided
			NA	NO		-		_	Ľ					food
9	黨	0			Food obtained from approved source	0	0		ш	- 10	N OUT	NA	NO	Highly Suscepti
10	0	0	0	×	Food received at proper temperature	0	0	١	l I	4 (0	330		Pasteurized foods used; prof
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		1	000		r asicurzed roods asea, pror
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	11	N OUT	NA	NO	Chen
	IN	OUT	NA	NO	Protection from Contamination				1 7	5 (গ ত	X		Food additives: approved an
13	黛	0	0		Food separated and protected	0	0	4	1 7	6 8	8 0			Toxic substances properly id
14	×		0		Food-contact surfaces: cleaned and sanitized	0	0	5		T II	TUO	NA	NO	Conformance with A
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		7 (0	×		Compliance with variance, sp HACCP plan

ᆫ	Compliance Status							** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	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	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO		
		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	
	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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification		_	h
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	Г

specti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W.
	OUT	Utensiis and Equipment	1		
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	٠
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	۱
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
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	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 18-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

02/06/2023

02/06/2023 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) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoking observed where smoking is prohibited by the Act.



Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria

Establishment Number #: | 605030134

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.

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)							
Hobart	Heat		169							
Bucket	QA	200								
	[

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Wic	35					
Wif #1	6					
True ric	33					
Wif #2	0					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken tenders	Hot Holding	163
Gravy	Hot Holding	146
French fries	Hot Holding	141
Ham	Thawing	30
Milk	Cold Holding	40
Chicken tenders	Cooking	201

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria

Establishment Number: 605030134

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Employee washed hands after handling dirty dishes then put up clean
- 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 source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

tablishment Number: 605030134	
omments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Information							
	t. Juliet Middle School	Cafeteria					
Establishment Number #:	605030134						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	IWC, Purity				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						