

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: The Paper Mill
Establishment Number #: 605313169

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) |
|-----------------------|-----------------------|------------|---------------------------|
| Ecolab 3 comp sink | Cl Ecolab sink and | 100 400 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|--------------|---------------------------|
| Victory ric | 39 |
| Norlake rif | 15 |
| Sandwich ric | 42 |
| Salad ric | 38 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|-----------------------|---------------|---------------------------|
| Chicken salad | Cooling | 68 |
| Quinoa | Cold Holding | 41 |
| Chicken filet | Cold Holding | 43 |
| Sliced tomaotes | Cold Holding | 41 |
| Shredded cheese | Cold Holding | 56 |
| Sliced grape tomaotes | Cold Holding | 59 |
| Chili | Hot Holding | 84 |
| Smash burger | Cooking | 178 |
| Shrimp | Cooking | 168 |
| Fried chicken | Cooking | 179 |
| Cheese dip | Hot Holding | 86 |
| Chili | Reheating | 172 |
| Burger raw | Cold Holding | 41 |
| Corn beef | Cold Holding | 40 |
| Sausages wic | Cooling | 53 |

Observed Violations

Total # 7

Repeated # 0

19: Chili and cheese dip in warmer not in temp. Reheated to at least 165 and placed on stove. Steamer hadbeen unplugged.

20: Cooler placed between flatop and stove not in temp. Food inside thrown out and replaced with new product placed on ice

39: Wet wiping cloths left laying on prep table

41: Ice scoop left laying down in ice

45: Severely grooved cutting boards

50: Water leaking from drain at hand sink in prep area

53: Water/oil standing on floor behind fryer

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employees are washing hands when changing gloves
- 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: See food temps
- 18: 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: (NA) No food held under time as a public health control.
- 23: Statement on menu
- 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.

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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: City

Source Type: Food

Source: US Foods, Creation Gardens

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Complaint that customer was served undercooked chicken and when replaced with fully cooked piece it was served on the same plate. Spoke with PIC a piece of under cooked chicken was served over the weekend but that it was replaced on new plate.