

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

RT SCORE

89

Establishment Name

The Paper Mill

Type of Establishment

Type of Establishment

Type of Establishment

4066 N Mt. Juliet Rd Ste B O Temporary O Seasonal

City Mount Juliet Time in 12:17; PM AM / PM Time out 01:26; PM AM / PM Time

Purpose of Inspection O Routine O Follow-up 🛎 Complaint O Preliminary O Consultation/Other Risk Category O1 🛍 O3 O4 Follow-up Required

Risk Category O1 💢 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 140
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	<b>#</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)S=0	orrecte	d on-si	te dur	ing int	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	С
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 💥	0	0	0	Prog
	IN	ОИТ	NA	NO	Employee Health					7 8		ŏ	ŏ	Prog
2	TXC	-	-		Management and food employee awareness, reporting	0	0		H	1	Ť	Ť	Ť	Co
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	"
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 💢	0	0	0	Prog
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9 0	100	0	0	Prog
5	*			_	No discharge from eyes, nose, and mouth	0	0	ľ	2	0 0	×	0		Prog
	IN	OUT	NA		Preventing Contamination by Hands				2	1 🕱	0	0	0	Prop
6	×	0		0	Hands clean and properly washed	0	0		وا ا	2 0	l٥	×	0	Tim
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		_	
	-		ŭ		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	350	0			Handwashing sinks properly supplied and accessible	0	0	2	I2	3 🕱	ΙoΙ	0		Con
_	_	_	NA	NO	Approved Source		_	_		0.0				food
9	×	0	_		Food obtained from approved source	0	0		Ш	IN	OUT	NA	NO	
10	0	0	0	28	Food received at proper temperature	0	0	١	2	4 0	0	333		Past
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	5	Ľ		Ŭ			
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОИТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					5 0	0	3%		Foo
13	×	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Tax
14	X	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Corr

					Compliance status	000	К	** 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	8	0	0	0	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	120	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	0	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	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	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

## Good Retail Practices are preventive measures to control the introduction of pathogens, 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	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	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	Г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	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	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	100	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-711,

O6/20/2023
Signature of Person in Charge

Date
Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 6154445325 to sign-up for a class.

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



#### Establishment Information

Establishment Name: The Paper Mill Establishment Number #: 1605313169

### 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	CI 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 # ()
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
John Starland on hoor Solund Hyor

<sup>&</sup>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

Establishment Name: The Paper Mill Establishment Number: 605313169

### 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: The Paper Mill	
Establishment Number: 605313169	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

stablishment Name: stablishment Number #	Cha Dana: Mill		
Compilation in Leature in	The Paper Mill 605313169		
	003313109		
Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	US Foods, Creation Gardens
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comm	ents		