



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
84

Establishment Name: VVS CANTEEN TYSON
Address: 201 CARTWRIGHT DR
City: Goodlettsville
Inspection Date: 04/22/2024
Time in: 01:55 PM
Time out: 03:15 PM
Risk Category: 01
Purpose of Inspection: Routine

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 sections: 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, Chemicals, and Conformance with Approved Procedures.

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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: David J. ... Date: 04/22/2024
Signature of Environmental Health Specialist: Yvette Park Date: 04/22/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: VVS CANTEEN TYSON
 Establishment Number #: 605260202

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)
Manual	QA		

Equipment Temperature

Description	Temperature (Fahrenheit)
Avantco freezer in kitchen near cooking equipment	-4
Hoshizaki refrigerator in kitchen	34
Walk in cooler	40
Walk in freezer	2

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Corn on steam table on serving line	Hot Holding	143
Cook noodle with meat on steam table on serving	Hot Holding	139
Rice in warmer	Hot Holding	148
Sliced tomatoes on serving line (TPHC)	Cold Holding	50
Cut lettuce on serving line (TPHC)	Cold Holding	54
Chicken nuggets under warmer on serving line	Hot Holding	138
Cheeseburgers under warmer on serving line	Hot Holding	135
Chicken sandwiches in warmer on serving line	Hot Holding	137
Pizza in warmer in serving dining area	Hot Holding	139
Cook country steaks out of deep fryer	Cooking	204
Sliced tomatoes in Hoshizaki refrigerator in	Cold Holding	35
Cook sausage meat in Hoshizaki refrigerator in	Cold Holding	37
Cooked eggs in walk in cooler	Cold Holding	36
Raw beef in walk in cooler	Cold Holding	35

Observed Violations

Total # 6

Repeated # 0

- 13: Raw sausage links in walk in cooler over precooked eggs i walk-in cooler (CA) PIC moved them
- 19: Cook chicken on steam table reading at 118 F, country fried steaks 130 F , and fried potatoes wedges at 106 F. be 135 F or above. Have not been out more then hour (CA) reheat to 165 F
- 20: Pico sauce in potion cup on serving line reading at 58 F. Not in a properly ice bath. The one in pan that the ice touching the bottom of container reading at 40 F. (CA embargo
- 26: Unlabeled three chemical spray bottle at mop sink with chemicals in it. (CA) trained and had them to labeled it
- 42: Stacking containers on top of each other while wet
- 46: Small debris on clean side of drainboard



Establishment Information

Establishment Name: VVS CANTEEN TYSON

Establishment Number : 605260202

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Have a health policy
- 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 was hands before handling food
- 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 food source
- 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.
- 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 good temperature chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling is done
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Have a policy and following it
- 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.
- 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.

Establishment Information

Establishment Name: VVS CANTEEN TYSON

Establishment Number : 605260202

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: VVS CANTEEN TYSON

Establishment Number #: 605260202

Sources

Source Type: Water

Source: City

Source Type: Food

Source: US Foods and Bistar

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Follow up with in ten days