

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 300

04/05/2022 Establishment # 605161469 Embargoed 0 Inspection Date

Moses McKissack Middle

915 38th N. Ave.

Nashville

Follow-up Required

Time in 11:15; AM AM / PM Time out 11:40; AM

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	4 ≐in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		cc)\$=co	recte	d on-si	te du
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	NA
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0
	IN	ОИТ	NA	NO	Employee Health				17	_	ŏ	ŏ
2	HC.	0			Management and food employee awareness, reporting	0	0	$\overline{}$	-	Ť	Ť	Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	145	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	
•	-	_	_	_	alternate procedures followed	_	_			IN	OUT	NA
8	- XX	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M
	IN	-	NA	NO	Approved Source		_	\blacksquare		_	_	
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0		24	級	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-	(40)		_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	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	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	X	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	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	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		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

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	Caro i con amo i i mori	-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
4.5	1902	Single-use/single-service articles; properly stored, used	0	0	Т
43	1 000				

pect	on	R-repeat (violation of the same code provision		-	140			
		Compliance Status	cos	R	W			
	OUT	Utensils and Equipment	_	_	_			
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	黨	Nonfood-contact surfaces clean	0	0	1			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	- 3			
49	0	Plumbing installed; proper backflow devices	0	0	- 2			
50	0	Sewage and waste water properly disposed	0	00	- :			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0					
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.			
53 (0	0	0	0	O Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items	Т					
55	0	Current permit posted	0	0	П			
56	0	Most recent inspection posted	0	0	'			
		Compliance Status	YES	NO	V			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- 3%	0				
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0				

ous manner. You have the right to request a h 68-14-711, 68-14-715, 68-14-716, 4-5-320. (10) days of the date of the freh Jig

04/05/2022

04/05/2022 Date

Signature of Person In Charge

PH-2267 (Rev. 6-15)

**** 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. 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: Moses McKissack Middle

Establishment Number #: | 605161469

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 Compartment Sink	Qa	300								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Reach-in Cooler behind food line	40						
Walk-in Cooler #1	39						
Walk-in Freezer	-5						

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Sliced lettuce in Reach-in Cooler behind food line	Cold Holding	41
Cooked beef patty in warmer behind food line	Hot Holding	142
Cooked beef patty in Walk-in Cooler #1	Cold Holding	39
Cooked chicken in Walk-in Cooler #1	Cold Holding	37
Lasagna in Walk-in Cooler #1	Cold Holding	38
·		

Observed Violations									
Total # 2									
Repeated # ()									
43: Clear to-go containers at front of kitchen are not stored upside down									
47: Excess build-up on can opener									
""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



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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
- 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: Next page
- 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.O.) No cooling of TCS foods during inspection.
- 19: Check temp log
- 20: Check temp log
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: No prohibited observed during routine inspection
- 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.

Establishment Name: Moses McKissack Middle					
Establishment Number: 605161469					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information								
Establishment Name: Mo	ses McKissack Middle							
Establishment Number #:	605161469			n n				
Sources								
Source Type:	Food	Source:	Purity food					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commei	nts							