## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	The second	いたが	¥ A	Ĩ																	
Econo Lodge Continental Breakfast												Farmer's Market Food Unit     Ø Permanent O Mobile	9		K						
Address			829 S. Cumberland     Type of Establishment     O Temporary     O Seasonal																		
City				Ē	Lebanon Time in 09:34 AM AM / PM Time out 10:12; AM AM / PM																
Inspection Date				ō	03/18/2022 Establishment # 605054300 Embargoed 0																
				otion		Routine	O Follow-up	O Complaint				elimir		-		Cor	nsultation/Other				_
Risk				22	<b>Š</b> 1	02	03			<b>O</b> 4				Fo	ilow-	up Required O Yes 🕱 No	Number of S	eats	25		
	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 liem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																				
IN-	in c		pliano				(IR, OUT, RA, RO) 6 NA=not applicabl			Rem								the same code provision			
F	IN	ou	JT N	A NO	<u>.</u> Т	Compl	Supervision		cos	R	WT	F					Compliance Status Cooking and Reheating of Tim		cos	R	WT
$\rightarrow$	11 12	0	-	- m	P		supervision esent, demonstrates	s knowledge, and	0	0	5		IN		NA		Control For Safety (TCS	) Foods		_	
	N	OL	JT NJ	A NO	>		Employee Health				-		0	00	0		Proper cooking time and temperature Proper reheating procedures for hot h		0	응	5
_		0	_			lanagement and for roper use of restric	od employee aware tion and exclusion	ness; reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Mark a Public Health Cor				
	_	OL	JT NJ				Hygionic Practi						0	0	0		Proper cooling time and temperature		0	0	
	1		5	0	) N		g, drinking, or tobac yes, nose, and mou		0	00	5		25	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	5
	IN K	OL C	JT NJ			Preventin lands clean and pro	g Contamination perly washed	by Hands	0	0		21	0	0 0	0		Proper date marking and disposition Time as a public health control: proce	duran and months	0 0	0 0	Ì
L L	X	c		0		to bare hand contact ternate procedures	t with ready-to-eat	foods or approved	0	0	5	<u> </u>	IN	OUT	-	NO	Consumer Adviso		~	9	_
8						landwashing sinks	properly supplied an Approved Source	nd accessible	0	0	2	23	0	0	篇		Consumer advisory provided for raw a food	ind undercooked	0	0	4
	8	0		15		ood obtained from a ood received at pro				00			IN		NA	NO	Highly Susceptible Pop				
11	X	C	)		F	ood in good conditi	on, safe, and unada ailable: shell stock		0	0	5	24	-	0	0		Pasteurized foods used; prohibited for	xds not offered	0	0	5
$\square$	O N	OL			d	estruction	ion from Contam	• · · ·	0	0		25	IN O	OUT		NO	Chemicals Food additives: approved and properi	v used	0	0	_
13	2	C	0 0	2	E	ood separated and	protected			0		26	×	0	NA		Toxic substances properly identified, a	stored, used	ŏ	ŏ	5
14 15			_	<u> </u>	P	roper disposition of	es: cleaned and sar unsafe food, return		0	0	2	27		001	NA		Compliance with variance, specialized		0	0	5
<u> </u>	~				5	erved					-	<u> </u>	-	-	~		HACCP plan		-	-	-
				Go	od	Retail Practice	s are preventiv	e measures to co						_		gens	, chemicals, and physical obje	sts into foods.			
				0	UT-	not in compliance		COS=corre	ected o	n-site	during			ICE	5		R-repeat (violation of the s				
		OL				Safe Fo	ance Status od and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment		COS	R	WT
28						eggs used where not be from approved size			8	00	1 2	4	5				nfood-contact surfaces cleanable, pro and used	perly designed,	0	0	1
30	-	C OL		riance	ob		ed processing meth perature Control		0	0	1	4	6 )	18 V	Varewa	ashin	g facilities, installed, maintained, used	test strips	0	0	1
31		c		per c	oolir	ng methods used; a	adequate equipmen	t for temperature	0	0	2	4	_	O N UT	lonfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
32	_		) Pia	int foo	-	roperly cooked for h				0	1	_	8	0 H			water available; adequate pressure		0	<u> </u>	2
33	_	0	_			awing methods use ins provided and ac			0	00	1	4	_				talled; proper backflow devices waste water properly disposed		0	0	2
35		OL C	_	out en-			dentification	ranarde available	0	0	1		_	_			s: properly constructed, supplied, clea use properly disposed; facilities mainta		0	0	1
- 35		OL	1.1	ou pro	her		container; required Food Contamina		-	0	'	5		_	-		ities installed, maintained, and clean	inet.	0	0	1
36		c	) Ins	ects, r	rode	ents, and animals n	ot present		0	0	2	5	_	-			ntilation and lighting; designated areas	used	0	0	1
37		c	000	ntami	nati	on prevented during	g food preparation,	storage & display	0	0	1		0	UT			Administrative items				
38			_			anliness s: properly used an	d stored		0	0	1		_				nit posted inspection posted		0	8	0
40	_	C	) Wa		_	its and vegetables				_	1	Ľ	• I •	<u> </u>	05070	Cent	Compliance Status		YES		WT
41	_		) In-			ils; properly stored	Jse of Utensils			0		5					Non-Smokers Protection with TN Non-Smoker Protection Act	n Act	25	0	
42	-	2	K Sir	gle-us	se/s	ingle-service article	properly stored, dr s; properly stored,		0	00	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey comple	ted	0	00	°
44	_					properly				0											
servic		stat	lishm	ent pe	rmit	Items identified as o	onstituting imminent	health hazards shall b	e corre	cted i	immed	iately	or op	ration	is shall	ceas	Repeated violation of an identical risk fac e. You are required to post the food servic lling a written request with the Commissio	e establishment permit	in a c	onspi	cuous
			. sect	ions 6	8-14	703, 68-14-706, 68-14	708, 68-14-709, 68-14	711, 68-14-715, 68-14-7					T	$\rightarrow$			R				
$\leq$		ン			_	-tenz	9	03/2	18/2			_	t		vż	1.	Jars	0	)3/1	8/2	022
Sign	Signature of Person In Charge Date Signature of Environmental Health Specialist Date																				
<b>Du</b> + <b>D</b>	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-2	A2267 (Rev. 6-15) Please call ( ) 6154445325 to sign-up for a class. RDA 629																				

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



#### Establishment Information

Establishment Name: Econo Lodge Continental Breakfast Establishment Number #: 605054300

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Three comp Sink	Chlorine										

Equipment Temperature			
Description	Temperature (Fahrenheit)		
RIC on breakfast line	38		
Estate RIC	40		
Whilpool RIC	40		

ood Temperature	State of Food	Temperature ( Fahrenheit

	Obs	erved	Viola	ations	_
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Total # 2

Repeated # ()

43: Stir straws not covered wrapped or singly dispensed46: No drainboards on sides of three comp sink

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



### Establishment Information

Establishment Name: Econo Lodge Continental Breakfast

Establishment Number : 605054300

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.

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: (N.O.) No food workers present at the time of inspection.

6:

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 sources

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: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

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.

# Establishment Information

Establishment Name: Econo Lodge Continental Breakfast Establishment Number : 605054300

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Econo Lodge Continental Breakfast Establishment Number #: 605054300

Sources									
Source Type:	Food	Source:	Sams PFG						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comm	ents								

Three comp sink not set up during inspection