

Purpose of Inspection

Risk Category

Routine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

O Consultation/Other

Follow-up Required

WT

5

5

4

5

5

5

O Farmer's Market Food Unit **Ensworth School** Remanent O Mobile Establishment Name Type of Establishment 211 Ensworth Ave. O Temporary O Seasonal Address Nashville Time in 12:20 PM AM/PM Time out 12:30; PM AM/PM 11/03/2021 Establishment # 605073803 Embargoed 0 Inspection Date

04

O Complaint

О3

∰ Follow-up

Number of Seats 270

O Preliminary

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS+corrected on-site during inspection R-repeat (violation of the same code provision)																
	Compliance Status						R	WT Compliance Status				COS	T	ग़			
	IN	OUT	NA	NO	Supervision				П	IN	N OUT	NA	NO	Cooking and Reheating of Time/Temperature			
	610		-	_	Person in charge present, demonstrates knowledge, and				ш	""	001		100	Control For Safety (TCS) Foods			
1	羅	0			performs duties	0	0	5	1	ि	0	0	案	Proper cooking time and temperatures	0	Т	ग
	IN	OUT	NA	NO	Employee Health				1	0	0	0	130	Proper reheating procedures for hot holding	0	5	Л
2	ПX	0			Management and food employee awareness; reporting	0	0 0		ΙГ					Cooling and Holding, Date Marking, and Time as			П
3	寒	0			Proper use of restriction and exclusion	0 0 5		Ш	IN OUT NA NO a Public Health Control								
	IN	OUT	NA	NO	Good Hygienic Practices				1	0	0	0	涎	Proper cooling time and temperature	0	To	গ
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1		0	0	0	Proper hot holding temperatures	0	10	Л
5	黨	0			No discharge from eyes, nose, and mouth	0	0	l °	2		0	0		Proper cold holding temperatures	0	10	Л
	IN	-	NA	NO	Proventing Contamination by Hands				2	1 🕱	0	0	0	Proper date marking and disposition	0	10	Л
6	黨	0		0	Hands clean and properly washed	0	0		2	0	0	×	0	Time as a public health control: procedures and records	0	lo	Л
l 7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	1	_		_		ŭ	T,	1
Ŀ	-		_	_	alternate procedures followed				l l	IN	OUT	NA	NO	Consumer Advisory	_	_	_
8			NIA.	LID.	Handwashing sinks properly supplied and accessible	0	0	2	2	0 18	Ιo	32		Consumer advisory provided for raw and undercooked	0	10	اد
F		_	NA	_	Approved Source	_	-	_	Н	_	OUT		110	food	-	\perp	_
9	-	0	_		Food obtained from approved source	0	0	Į l	ш	IN	OUT	NA	NO	Highly Susceptible Populations	_	_	_
10		0	0	×	Food received at proper temperature	0	0	5	₂	0	l٥	320		Pasteurized foods used; prohibited foods not offered	0	10	اد
111	×	0			Food in good condition, safe, and unadulterated	0	0	l °	ΙĿ	1	<u> </u>	-	-		-	\perp	Ц
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	Chemicals			
		OUT	NA	NO	Protection from Contamination				2		0	TX.		Food additives: approved and properly used	0	0	য
13	-	0	0		Food separated and protected	0	0	4	2	窦				Toxic substances properly identified, stored, used	0	(2
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	C	>

	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status COS R WT										R	WT
	OUT Safe Food and Water					1 Г	OUT Utensils and Equipment		Utensils and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1Г	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29		Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_	u	'
30	0	Variance obtained for specialized processing methods	0	0	1	1Г	46 O	0	Warewashing facilities, installed, maintained, used, test strips		0	•
	OUT	Food Temperature Control				1 L	40 0		vvarewasining racinoes, iristatieu, maintaineu, useu, test surps	0		_ '
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	_	1 Г	47 (0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	Ιħ		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	1 F	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	ō	Approved thawing methods used	ō	ō	1	1 h	49	Ō	Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	1 1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				1 h	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				1 t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2][54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1 [OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1Г	55	凝	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	1 h	56		Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	_	1 [Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 h			Non-Smokers Protection Act		_	
41	0	in-use utensils; properly stored	0	0	1	1 ľ	57		Compliance with TN Non-Smoker Protection Act	X	O	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		1 [58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 -						

You have the right to request a hi ten (10) days of the date of th

11/03/2021 Signature of Person In Charge

emmy Date Signature of Environmental Health Specialist 11/03/2021

Date

**** 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-2267 (Rev. 6-15) 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: Ensworth School								
Establishment Number #: 605073803								
NSPA Survey - To be completed if	#57 in #Ma#							
		or facilities at all times to	nersons who are					
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 in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)				
		•	•					
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
			_					
Food Temperature								
Description		State of Food	Temperature (Fah	renhelt)				
I			- 1					

Observed Violations	
Total # 1 Repeated # 0	
Repeated # ()	
55:	
***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: Ensworth School



Establishment Number: 605073803	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
2:	
3:	
4:	
5: 6:	
0. 7·	
8·	
9:	
10:	
11 :	
12:	
13:	
14:	
15:	
10: 17:	
⊥7. 1Q·	
19·	
20:	
21:	
22:	
23:	
24:	
25:	
26: 27:	
۵۱. ۶۶۰	
58·	
	ALCONOMIC STATES
***See page at the end of this document for any violations that could not be displayed in this s	pace.
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 Name: Ensworth School				
Establishment Number: 605073803				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Ensworth School							
Establishment Number #: 605073803							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							