



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name: New Dodson Elementary
Address: 4401 Chandler Rd
City: Hermitage
Inspection Date: 11/09/2021
Establishment #: 605040596
Risk Category: 03
Number of Seats: 125

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

Table with 2 main columns: 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, 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 columns: 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: [Signature] Date: 11/09/2021
Signature of Environmental Health Specialist: [Signature] Date: 11/09/2021

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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 Dish Sink	QA	400	
Manual Dish Sink	QA	400	
Manual Dish Sink		400	

Equipment Temperature

Description	Temperature (Fahrenheit)
Pass thru warmer	170
Pass thru cooler	37
Walk-In Cooler	36
Walk in freezer	-2

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Sausage biscuits, PT/c	Thawing	35
Ground beef, tphc, PTW	Hot Holding	174
corn, tphc, PTW	Hot Holding	177
Chicken leg, tphc, PTW	Hot Holding	144
Enclialdas, on line	Hot Holding	156
Lettuce on line	Cold Holding	48
Dice tomatoes, on line	Cold Holding	52
Sids salad bowels, tphc, Walk-In Cooler 11/9	Cold Holding	37
Cheesy enchalid, Walk-In Cooler 11/8	Cold Holding	33
Milk in box	Cold Holding	42
Sausage biscuits, PT/c	Thawing	35
Ground beef, tphc, PTW	Hot Holding	174
corn, tphc, PTW	Hot Holding	177
Chicken leg, tphc, PTW	Hot Holding	144
Enclialdas, on line	Hot Holding	156

Observed Violations

Total # 3

Repeated # 0

- 47: Walk-In Cooler fan guard dirty and damage
- 47: Walk-In Cooler fan guard dirty and damage
- 47: Walk-In Cooler fan guard dirty and damage



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 1: (IN): ANSI Certified Manager present.
- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 2: (IN): An employee health policy is available.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or 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.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 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.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observe proper hand washing with the change of task
- 6: Observe proper hand washing with the change of task
- 6: Observe proper hand washing with the change of task
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: lwc, purity, mccartney
- 9: lwc, purity, mccartney
- 9: lwc, purity, mccartney
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.

***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.

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Comments/Other Observations (cont'd)

- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
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.
15: (IN) No unsafe, returned or previously served food served.
15: (IN) No unsafe, returned or previously served food served.
16: (NO) No raw animal foods cooked during inspection.
16: (NO) No raw animal foods cooked during inspection.
16: (NO) No raw animal foods cooked during inspection.
17: (NO) No TCS foods reheated during inspection.
17: (NO) No TCS foods reheated during inspection.
17: (NO) No TCS foods reheated during inspection.
18: (N.O.) No cooling of TCS foods during inspection.
18: (N.O.) No cooling of TCS foods during inspection.
18: (N.O.) No cooling of TCS foods during inspection.
19: See food temps
19: See food temps
19: See food temps
20: See food temps, using tphc
20: See food temps, using tphc
20: See food temps, using tphc
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
22: Log sheets filled out correctly and all tcs items ID on serving line and in pass thru warmer stickered
22: Log sheets filled out correctly and all tcs items ID on serving line and in pass thru warmer stickered
22: Log sheets filled out correctly and all tcs items ID on serving line and in pass thru warmer stickered
23: (NA) Establishment does not serve animal food that is raw or undercooked.
23: (NA) Establishment does not serve animal food that is raw or undercooked.
23: (NA) Establishment does not serve animal food that is raw or undercooked.
24: (NA) A highly susceptible population is not served.
24: (NA) A highly susceptible population is not served.
24: (NA) A highly susceptible population is not served.
25: (NA) Establishment does not use any additives or sulfites on the premises.
25: (NA) Establishment does not use any additives or sulfites on the premises.
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.
26: (IN) All poisonous or toxic items are properly identified, stored, and used.
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.
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57:
57:
57:
58:
58:
58:

Additional Comments (cont'd)

See last page for additional comments.

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Comments/Other Observations (cont'd)

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See last page for additional comments.

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Sources

Source Type: Source:

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