



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Cumberland Canteen Patio Bar Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 450 Cherokee Dock Rd
☐ Temporary ☐ Seasonal
City Lebanon Time in 11:42 AM AM / PM Time out 11:55 AM AM / PM
Inspection Date 05/29/2024 Establishment # 605318885 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats _____

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.)

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										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties										☐	☐	5												
	IN	OUT	NA	NO	Employee Health																								
2	☒	☐			Management and food employee awareness, reporting										☐	☐	5												
3	☒	☐			Proper use of restriction and exclusion										☐	☐													
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☐	☐		☒	Proper eating, tasting, drinking, or tobacco use										☐	☐	5												
5	☐	☐		☒	No discharge from eyes, nose, and mouth										☐	☐													
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☐	☐		☒	Hands clean and properly washed										☐	☐	5												
7	☐	☐	☐	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐													
8	☒	☐			Handwashing sinks properly supplied and accessible										☐	☐	2												
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			Food obtained from approved source										☐	☐	5												
10	☐	☐	☒	☐	Food received at proper temperature										☐	☐													
11	☒	☐			Food in good condition, safe, and unadulterated										☐	☐													
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction										☐	☐													
	IN	OUT	NA	NO	Protection from Contamination																								
13	☐	☐	☒		Food separated and protected										☐	☐	4												
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized										☐	☐	5												
15	☒	☐			Proper disposition of unsafe food, returned food not re-served										☐	☐	2												

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	☐	☐	☒	☐	Proper cooking time and temperatures										☐	☐	5							
17	☐	☐	☒	☐	Proper reheating procedures for hot holding										☐	☐								
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	☐	☐	☒	☐	Proper cooling time and temperature										☐	☐	5							
19	☐	☐	☒	☐	Proper hot holding temperatures										☐	☐								
20	☐	☐	☒		Proper cold holding temperatures										☐	☐								
21	☐	☐	☒	☐	Proper date marking and disposition										☐	☐								
22	☐	☐	☒	☐	Time as a public health control: procedures and records										☐	☐								
	IN	OUT	NA	NO	Consumer Advisory																			
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food										☐	☐	4							
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered										☐	☐	5							
	IN	OUT	NA	NO	Chemicals																			
25	☐	☐	☒		Food additives: approved and properly used										☐	☐	5							
26	☒	☐			Toxic substances properly identified, stored, used										☐	☐								
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan										☐	☐	5							

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES					Compliance Status			COS R WT		
Safe Food and Water					Utensils and Equipment			COS R WT		
28	OUT				45	OUT				1
29	OUT				46	OUT				1
30	OUT				47	OUT				1
Food Temperature Control					Physical Facilities			COS R WT		
31	OUT				48	OUT				2
32	OUT				49	OUT				2
33	OUT				50	OUT				2
34	OUT				51	OUT				1
Food Identification					52	OUT				1
35	OUT				53	OUT				1
36	OUT				54	OUT				1
Prevention of Food Contamination					Administrative Items			COS R WT		
37	OUT				55	OUT				0
38	OUT				56	OUT				0
39	OUT				Compliance Status			YES NO WT		
40	OUT				Non-Smokers Protection Act			COS R WT		
Proper Use of Utensils					57	OUT				0
41	OUT				58	OUT				0
42	OUT				59	OUT				0
43	OUT									
44	OUT									

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 14-203, 14-206, 14-208, 14-209, 14-211, 14-215, 14-216, 4-5-329.

Signature of Person In Charge [Signature] Date 05/29/2024 Signature of Environmental Health Specialist [Signature] Date 05/29/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information	
Establishment Name:	Cumberland Canteen Patio Bar
Establishment Number #:	605318885

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)
3 comp sink not set up			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Cooler	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
No tcs fod used		

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Establishment Number : 605318885

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Discussed symptoms
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No prep during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Main kitchen
- 10: No tcs food used
- 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: No tcs food used.
- 14: Discussed
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No tcs food used.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: (NA) A highly susceptible population is not served.
- 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.

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

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Additional Comments