

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 12:28 PM AM / PM Time out 01:25: PM AM / PM 06/17/2021 Establishment # 605240484 Embargoed 0

Tennessee Highway Patrol Training Center

275 Stewarts Ferry Pk

Nashville

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

Number of Seats 54 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed | | | | ed | | C | | |
|--|-------------------|-----|----|-----|---|---|---|----|
| | Compliance Status | | | | | | | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 氮 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | -MC | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 0 |
| | | OUT | NA | NO | Proventing Contamination by Hands | | | |
| 6 | 0 | 0 | | 300 | Hands clean and properly washed | 0 | 0 | |
| 7 | 0 | 0 | 0 | × | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | × | | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | Ŕ | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | | 0 | 2 |

| | | | | | Compliance Status | cos | R | WT |
|----|----|-----|-----|-----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | × | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 333 | 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 | × | Proper cooling time and temperature | 0 | 0 | |
| 19 | × | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 0 | 100 | 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 | 0 | 0 | 335 | | 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 | 0 | 28. | | | 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 |

s, chemicals, and physical objects into foods.

L PRACTICES

| | | | GOO | | |
|----|-----|--|-----|---|----|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | cos | R | W |
| | OUT | Caro i con amo i i mori | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | ١. |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | |
| | 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 | Т |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | Т |
| | OUT | Food Identification | 1 | Ť | ۰ |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | Γ |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | |
| 37 | 885 | Contamination prevented during food preparation, storage & display | 0 | 0 | Г |
| 38 | 0 | Personal cleanliness | 0 | 0 | Г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | Т |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | г |
| | OUT | Proper Use of Utensils | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | Г |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | Н |
| 44 | 0 | Gloves used properly | O | O | Н |

| | | Compliance Status | cos | R | WT |
|----|-----|--|-----|----|-----|
| | OUT | Utensiis and Equipment | | | |
| 45 | 0 | 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 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | 2 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | - 1 |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 0 | 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 | 0 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ۰ |
| | | Compliance Status | YES | NO | WT |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 100 | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

Em rares 06/17/2021

06/17/2021

Signature of Person In Charge

Date

Date

**** 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: Tennessee Highway Patrol Training Center Cafeteria
Establishment Number

605240484

| 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 wenty-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. | Т |
| No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. | |
| Sarage type doors in non-enclosed areas are not completely open. | \vdash |
| Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. | \vdash |
| Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. | \vdash |
| Smoking observed where smoking is prohibited by the Act. | +- |

| Warewashing Info | | | | | | |
|-----------------------|----------------|-----|---------------------------|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | |
| L-temp machine | Chlorine | | | | | |
| Manual Dish Sink | QA | 400 | | | | |
| 3comp/Cloth Sanitizer | | 800 | | | | |

| Equipment Temperature | | | | |
|-----------------------|--------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
| Reach-In Cooler | 36 | | | |
| Reach in Freezer | -9 | | | |
| Reach in Freezer | -20 | | | |
| Reach-In Cooler | 34 | | | |

| Food Temperature | | |
|---------------------------------|---------------|--------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Cut cantaloupe, cold bar | Cold Holding | 51 |
| Commerical chicken | Cold Holding | 48 |
| Feta | Cold Holding | 22 |
| Lettuce | Cold Holding | 34 |
| Slice tomatoes | Cold Holding | 33 |
| Chicken fried rice | Cold Holding | 170 |
| Veggie spring roll | Hot Holding | 160 |
| Soft service mix | Cold Holding | 22 |
| Cut watermelon, Reach-In Cooler | Cold Holding | 41 |
| Lasagna, 6/16 Reach-In Cooler | Cold Holding | 41 |
| White gravy, Reach-In Cooler | Cooling | 47 |
| Cheese dip, Reach-In Cooler | Cold Holding | 36 |
| | | |
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| | | |

| Observed Violations | | | | | | |
|---|--|--|--|--|--|--|
| Total # B | | | | | | |
| 20: See food temps p. Cut canteloupe and dice chicken on cold bar of serving line not maintain at 41F or below. | | | | | | |
| | | | | | | |
| CA PIC removed discard items. Discuss cold holding on line. | | | | | | |
| 26: Unlable chemical spray stored under dish machine | | | | | | |
| CA label bottle | | | | | | |
| 37: Employee food and personal items stored on Prep table | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Tennessee Highway Patrol Training Center Cafeteria

Establishment Number: 605240484

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: No food handling observe
- 7: Gloves present,
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Us foods
- 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:

- 16: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 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:

25:

27: 57:

58:

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Additional Comments

See last page for additional comments.

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| Establishment Name: Tennessee Highway Patrol Training Center Cafeteria | | |
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| Establishment Number: 605240484 | | |
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| Comments/Other Observations (cont'd) | | |
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| Additional Comments (cont'd) | | |
| See last page for additional comments. | | |
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Establishment Information

| Establishment Number # 605240484 Establishment Number # 605240484 | | | | | |
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| Sources | | | | | |
| Source Type: | Source: | | | | |
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| Source Type: | Source: | | | | |
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