



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name Tennessee Highway Patrol Training Center
Address 275 Stewarts Ferry Pk
City Nashville
Inspection Date 06/17/2021
Risk Category 03
Number of Seats 54

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: 06/17/2021
Signature of Environmental Health Specialist: [Signature] Date: 06/17/2021

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 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)
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

Observed Violations

Total # 3

Repeated # 0

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



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:

***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.

Establishment Information

Establishment Name: Tennessee Highway Patrol Training Center Cafeteria

Establishment Number : 605240484

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Tennessee Highway Patrol Training Center Cafeteria

Establishment Number #: 605240484

Sources

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments