

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 208

Permanent O Mobile Type of Establishment

1501 E. Main St. O Temporary O Seasonal

Time in 01:30 PM AM / PM Time out 02:15: PM AM / PM

Follow-up Required

12/21/2021 Establishment # 605204039 Embargoed 0 Inspection Date

Gallatin Country Club

Gallatin

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

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10	4 ≃in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	⊃5 =∞	recte	d on-si	te
					Compliance Status	cos	R	WT				Ξ
	IN	OUT	NA	NO	Supervision					IN	оит	,
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	H
	IN	OUT	NA	NO	Employee Health				17	ō	ŏ	h
2	300	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	24	0	Γ
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	Г
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_	ď
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	Г
	IN	OUT	NA	NO	Approved Source				23	_	Ľ	Ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Ī
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	ľ	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	1
	IN	OUT	NA	NO	Protection from Contamination				25		0	
13	Ä	0	0		Food separated and protected	0	0	4	26	2	0	Π
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	Ī
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	;

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	0	0	0	黨	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			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

O Yes 疑 No

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	1
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision)				
		Compliance Status	cos	R	W		
	OUT Utensils and Equipment						
45 C		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
		Warewashing facilities, installed, maintained, used, test strips		0	1		
47	凝	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	3%	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	张	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	W		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act					
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	- 0	0			

in report in a conspicuous manner. You have the right to request a hearing regi 6, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

12/21/2021

Shu LAN Signature of Environmental Health Specialist Date

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) 6152061100 Please call (to sign-up for a class.

12/21/2021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Gallatin Country Club
Establishment Number #: |605204039

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.	\top
Sarage 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.	\top
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish machine	Cl	100							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep cooler	36					
Ric	35					
Freezer	10					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Burger	Cold Holding	40
Ham	Cold Holding	39
Cut lettuce	Cold Holding	38
Cut tomato	Cold Holding	38

Observed Violations
Total # 5
Repeated # ()
39: Wiping cloth on counter not stored in sanitizer
42: Plates over prep cooler not inverted
47: Mildew forming on lip of ice machine
53: Wall behind dish machine dirty
56:

^{***}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: Gallatin Country Club

Establishment Number: 605204039

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good hand washing when needed
- 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.
- 9: See list
- 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: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold food held at proper 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: (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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Gallatin Country Club	
Establishment Number: 605204039	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information							
The state of the s	allatin Country Club						
Establishment Number #:	605204039			[1			
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	lwc, csf				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						