



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: Golden Corral
Address: 315 Old Lebanon Rd
City: Hermitage
Inspection Date: 05/16/2022
Time in: 03:00 PM
Time out: 03:40 PM
Risk Category: 03
Number of Seats: 400

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.)

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, Compliance Status, 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: 05/16/2022
Signature of Environmental Health Specialist: [Signature] Date: 05/16/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Golden Corral
 Establishment Number #: 605240632

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)

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-In Cooler	36
Reach in warmer	170

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Roasted chicken, Reach in warmer	Hot Holding	168
Pulled pork, display line, thpc	Hot Holding	122
Green beans	Hot Holding	170
Cabbage	Hot Holding	166
Slice tomatoes, tphc! Exp 7: 14	Cold Holding	34
Seafood salad, display line	Cold Holding	34
Cut cantaloupe! Tphc exp 6:25,	Cold Holding	34
Pot roast, Reach in warmer	Hot Holding	146
Pulled pork, Reach in warmer	Hot Holding	163

Observed Violations

Total # 6

Repeated # 0

31: Cut tomatoes in Reach-In Cooler cooling at 45F with close lids

37: Employee cup stored above Prep table. Lids of cinnamon roll glaze is dirty.

45: Condensation leak in Reach in Freezer near fryers

COrrrected with new equipment

47: Can opener blade is dirty. Ovens has carbon buildup. Shelves are dirty in raw meats Walk-In Cooler.

53: Floors dirty in dish room. Ceiling tiles dirty near rolling racks in back of prep area/storage area

54: No light shield cover on light bulb in serving side....corrected



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 21:
- 22: Observe Time as a public health control is being used during the inspection correctly. Time logs are filled out for today every every 3hours and display stickers for hot and cold bar time 2:15-6:15pm with selective items on cold bar display line are re timed when items on bar are restocked.
- 23:
- 24:
- 25:
- 26:
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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Additional Comments

NOTE TPHC MUST CONTINUE TOBE FOLLOWED EVER DAY.