

Establishment Name

Inspection Date

Risk Category

Purpose of Inspection

Address

City

Golden Corral

Hermitage

Routine

315 Old Lebanon Rd

日本 Follow-up

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

Time in 03:00 PM AM / PM Time out 03:40; PM

O Farmer's Market Food Unit Remanent O Mobile

O Temporary O Seasonal

05/16/2022 Establishment # 605240632 Embargoed 0

О3

O Complaint

O Preliminary O Consultation/Other

Follow-up Required

04

Number of Seats 400 O Yes 疑 No

SCORE

COS R W

| Г | | | | | Compliance Status | cos | R | W |
|----|----|-----|----|----|---|-----|---|---|
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 盔 | ٥ | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | ЭK | 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 | ٥ |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 黨 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | × | 0 | | | 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 | П |
| 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 | | NO | Protection from Contamination | | | |
| 13 | × | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | M | 0 | | | Proper disposition of unsafe food, returned food not re- | 0 | 0 | 2 |

| | | | | | Tompiumoe others | | | |
|----|-----|-----|-----|----|---|---|----|-----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | X | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 00 | 5 |
| 17 | * | 0 | 0 | 0 | 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 | 245 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 21 | * | 0 | 0 | 0 | Proper date marking and disposition | 0 | 0 | * |
| 22 | X | 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 | 300 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Chemicals | | | |
| 25 | | 0 | X | | Food additives: approved and properly used | 0 | 0 | - 5 |
| 26 | 黨 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | , |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

| | | | | | ч. |
|----|-----|--|-----|---|----|
| | | OUT=not in compliance COS=con | | | |
| | | Compliance Status | cos | R | WT |
| | OUT | Safe Food and Water | | | |
| 28 | | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | | 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 | 氮 | 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 | 885 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 |
| 38 | 0 | Personal cleanliness | 0 | 0 | 1 |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | 1 |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | 1 |
| | OUT | Proper Use of Utensils | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | 1 |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 1 |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | 1 |
| 44 | _ | | | | |

| pect | (A) | R-repeat (violation of the same code provision | | | 1477 |
|------|-----|--|-----|----|------|
| | | Compliance Status Utensils and Equipment | cos | к | WT |
| | OUT | _ | | _ | |
| 45 | M | 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 | 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 | 麗 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | 0 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ۰ |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - X | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

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

05/16/2022

05/16/2022

**** 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) 6153405620 Please call (to sign-up for a class.

Date

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. | Т |
| 'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. | 1 |
| Sarage type doors in non-enclosed areas are not completely open. | \top |
| 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 (Fahrenhelt) | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | 1 | | |

| Equipment Temperature | | | | | |
|------------------------------|-----|--|--|--|--|
| Description Temperature (Fa | | | | | |
| 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 purk, 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 | | | |
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| Observed Violations | | | | | | | |
|---|--|--|--|--|--|--|--|
| Total # 6 | | | | | | | |
| Repeated # 0 | | | | | | | |
| 31: Cut tomatoes in Reach-In Cooler cooling at45F with close libs | | | | | | | |
| 37: Employee cup stored above Prep table. Lids of cinnamon roll glaze is dirty. | | | | | | | |
| 45: Condensation leak in Reach in Freezer near fryers | | | | | | | |
| COrrected 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 sidecorrected | | | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: Golden Corral | |
|--|--------|
| Establishment Number: 605240632 | |
| | |
| Comments/Other Observations | |
| | |
| 1: 2: 3: 4: 5: 6: 6: 7: 8: 9: 10: 11: 12: | |
| Z: | |
| 3. 4. | |
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| J. 7· | |
| 7. Q. | |
| 5. G | |
| 5. 10· | |
| 10. 11· | |
| 12 [.] | |
| 13 [.] | |
| 14: | |
| 14: 15: 16: | |
| 16: | |
| 1 7 : | |
| 17: 18: | |
| 19: | |
| 20: 21: | |
| 21: | |
| 22: Observe Time as a public health control is being used during the inspection correctly. Time logs are filled out for t | |
| every every 3hours and display stickers for hot and cold bar time 2:15-6:15pm with selective items on cold bar displa | y line |
| are re timed when items on bar are restocked. | |
| 23: | |
| 24: 25: | |
| 25: | |
| 26: 27: 57: 58: | |
| <u>27:</u> | |
| 57: | |
| 58: | |
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| Establishment Information | |
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| Establishment Name: Golden Corral | |
| Establishment Number: 605240632 | |
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| Comments/Other Observations (cont'd) | |
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| Establishment Information | | | | | |
|---------------------------------------|-----------|--|--|--|--|
| Establishment Name: Golden Corral | | | | | |
| Establishment Number #: 605240632 | | | | | |
| Sources | | | | | |
| Source Type: | Source: | | | | |
| Source Type: | Source: | | | | |
| Source Type: | Source: | | | | |
| Source Type: | Source: | | | | |
| Source Type: | Source: | | | | |
| Additional Comments | | | | | |
| NOTE TPHC MUST CONTINUE TOBE FOLLOWED | EVER DAY. | | | | |
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