## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Mt. Juliet High School Cafeteria														O Fermer's Market Food	d Unit	[ ]				
Establishment Name			nt Na	me	1875 Golden Bear Pkwy						_	O Farmer's Market Food Unit     Type of Establishment     O Mobile							J	
Address					o religionary o deasonai															
	City _																			
Insp								0		-			d			- Antion Million	L			
			nspec	otion	資Routine         O Follow-up         O Complaint         O Preliminary         O Consultation/Other           01         資2         03         04         Follow-up Required         O Yes 賞 No         Number of Seats								6	86						
RIS	(Cat								vior					rep	ortec	up Required O Yes to the Centers for Dise	ease Control and Pro	evention		00
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 (Wark 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.)																			
10	⊨in c	ompi	liance			e NA=not applicable	NO=not observe	d COS	R		)\$=co	recte	d on-s	ite duri	ing ins	Compliance Sta	violation of the same code p tue		6 R	WT
	IN	ou	r na	NO		Supervision			_			IN	ουτ	NA	NO	Cooking and Reheatin	g of Time/Temperatu lety (TCS) Foods	•		
1	黨				performs duties	esent, demonstrates know	viedge, and	0	0	5		X	0	0		Proper cooking time and terr	nperatures	0		5
2	X			NO		Employee Health od employee awareness:	reporting	0		_	17	0	0	0		Proper reheating procedures Ceeling and Holding, Da			0	
3	×	0			Proper use of restric			0	0	5		IN	OUT			a Public He	aith Control			
4	X	0	r na			d Hyglenic Practices g. drinking, or tobacco us	e	0	0		19	0		0		Proper cooling time and tem Proper hot holding temperati	-			1
5	澎	0	n NA	0 NO		yes, nose, and mouth g Contamination by H	ands	0	0	-		25	00	8		Proper cold holding tempera Proper date marking and dis		8		5
6	义	0		_	Hands clean and pro	operly washed ct with ready-to-eat foods	or approved		0	5		0	0	0		Time as a public health cont				1 1
7	医医	0	0	0	alternate procedures			0	0	2		IN	OUT	_	NO	Consume Consumer advisory provided	r Advisory			
9	N N 家	ou	NA	NO		Approved Source		0		_	23	O IN	O OUT	NA	NO	food	ible Populations	~ 0	0	4
10	0	0	0	12	Food received at pro	oper temperature		0	0	5	24	-	0	88		Pasteurized foods used; pro		0	0	5
11 12	<u>×</u>	0	x	0	Required records av	ion, safe, and unadulterat vailable: shell stock tags, p		0	0	Ĩ	H	IN	OUT	_	NO	Cher	nicals	+		-
H	IN	OU	NA	NO		tion from Contamination	on	-				0	0	X		Food additives: approved an	<u> </u>	0		5
	夏		8		Food separated and Food-contact surfac	es: cleaned and sanitized	1	0	8	4	26	<u> 第</u>	O OUT	NA	NO	Toxic substances properly ic Conformance with	Sentified, stored, used Approved Procedures	-	0	
15	箴	0			Proper disposition o served	f unsafe food, returned fo	od not re-	0	0	2	27	0	0	×		Compliance with variance, s HACCP plan	pecialized process, and	0	0	5
				God	d Retail Practice	a are preventive me	asures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physic	cal objects into food		_	-
								GOO												
F				00	T=not in compliance Compl	iance Status	COS=corre	cted o		during						R-repeat (violat Compliance St	ion of the same code provis		6 R	WT
	8	00		teuriza		ood and Water			0				UT	ood a	nd no	Utensils and Equi nfood-contact surfaces clean			-	-
	9	0	Wat	ter and	lice from approved s			0	8 8	2	4	-				and used	incer, property designed,	0	0	1
Ľ		ou	1		Food Tem	perature Control		<u> </u>		_	4	-	_			g facilities, installed, maintain	red, used, test strips	0	-	
1	1	0	Pro		oling methods used;	adequate equipment for to	emperature	0	0	2	4	_	UT O	lontoo	d-con	tact surfaces clean Physical Facili	ties	0	0	1
	23				properly cooked for thawing methods use			8	8	1	4					water available; adequate po talled; proper backflow device		- 8	8	
	4		The		eters provided and ad			0	0	1	5	0	o s	iewag	e and	waste water properly dispos s: properly constructed, supp	ed	0	0	2
	5	0	_	d prop		container, required record	ts available	0	0	1	5	_	_			use properly disposed; faciliti				1
		ou			Prevention of	Food Contamination			-		5	3	o P	hysica	al faci	lities installed, maintained, an	nd clean	0	0	1
Ľ	6	0	Inse	ects, ro	idents, and animals r	ot present		0	0	2	5	4	0 ^	vdequa	ste ve	ntilation and lighting; designa	ated areas used	0	0	1
	7	0	-			g food preparation, storag	ge & display	0	0	1			UT			Administrative I	items			
<u> </u>	8 9	-			cleanliness ths; properly used ar	nd stored		0	0	1	5	_			-	nit posted inspection posted		0		0
Ľ	0	0	÷	shing	ruits and vegetables	Use of Utensils		0	0	1		-	_	_	_	Compliance Sta Non-Smokers P		YE	S NC	WT
	1 2	0	In-u		nsils; properly stored		andlad	0	8	1	5	7				with TN Non-Smoker Protect ducts offered for sale		8	18	
	3	0	Sing	gle-usi	a/single-service article	; properly stored, dried, ha es; properly stored, used	andied	0	0	1	5	9				oducts are sold, NSPA surve	y completed	ŏ		
	44 O Gloves used properly O O 1 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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this																				
report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.																				
_	HOPE VV. 02/09/2023 02/09/2023																			
Signature of Person In Charge Date Signature of Environmental Health Specialist 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.     RDA 629																			
[PH4	267	(Rev	. 6-15	9		Please ca				445						p for a class.			F	RDA 629

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Mt. Juliet High School Cafeteria Establishment Number #: 605204966

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Meiko	Heat		180						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Wif #1	4
Wic #1	36
Wic #2	38
Wif #2	8

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Burgers	Hot Holding	146
Smiles potatoes	Hot Holding	148
Milk	Cold Holding	41
Chili	Hot Holding	149
Hotdogs	Cold Holding	39
Smile potatoes	Cooking	205
Hotdogs	Cooking	175
		1

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Mt. Juliet High School Cafeteria

Establishment Number : 605204966

#### 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: Employees washing hands when changing gloves

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 source info

- 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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: 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: (NO) Time as a public health control is not being used during the inspection.
- 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:

\*\*\*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: Mt. Juliet High School Cafeteria Establishment Number : 605204966

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Mt. Juliet High School Cafeteria Establishment Number #: 605204966

Sources							
Source Type:	Food	Source:	IWC, Purity				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

# Additional Comments