



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: Graymere Country Club
Address: 2100 Country Club Lane.
City: Columbia
Inspection Date: 04/12/2024
Time in: 10:21 AM
Time out: 11:15 PM
Risk Category: 03
Number of Seats: 140

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: Compliance Status and COS R WT. Sub-headers include 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, and 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: Compliance Status and COS R WT. Sub-headers include 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, and 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: 04/12/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/12/2024

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Graymere Country Club
 Establishment Number #: 605130368

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)
3 comp sink Warewasher	Quat Heat	200 163	

Equipment Temperature

Description	Temperature (Fahrenheit)
Fridge	38
Freezer	0
Walkin freezer	0
Walkin cooler	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked rice	On sheet pan walkin cooler	Cold Holding 38
Cooked zuchini		Cold Holding 37
Pimento cheese		Cold Holding 37
Diced tomatoes		Cold Holding 38
Marinara		Hot Holding 151
Cooked hamburger crumbles		Cold Holding 39
Sliced tomatoes		Cold Holding 38
Raw hamburger patty		Cold Holding 38
Raw shrimp skewers		Cold Holding 37
Raw salmon filet		Cold Holding 38
Raw seasoned chicken breast		Cold Holding 39
Precooked chicken wings		Cold Holding 39
Cooked spaghetti pasta		Cold Holding 38
Grilled pineapple salsa		Cold Holding 39
Stewed tomatoes and cabbage		Cooking 205

Observed Violations

Total # 5

Repeated # 0

23: Burgers and steak on dinner menu offered cooked to customers request. Those items are not properly marked for a consumer food advisory.

CA: advised pic about menu and proper markings for consumer food advisory.

37: Employee cell phone stored on rolling prep cart with gloves and utensils for service to prep

42: Pans on clean dishes rack have old labels on them from previous contents. Advised pic to check over dishes being placed on clean dish rack

55: Current permit not posted

56: Most recent inspection not posted



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Pic aware of policy
- 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 observed washing hands
- 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: GFS, Sysco, Creation Garden
- 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 cooking observed during inspection. Establishment just opened. No orders at this time.
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO: no foods actively cooling during inspection. Observed rice and cooked zucchini in walkin cooler cooled day before on sheet pans in thin profile to expedite cool down. Asked pic about cooling methods. Pic states ice baths and shallow pans used in kitchen.
- 19: Good hot holding observed equipment in establishment.
- 20: Good cold holding observed in equipment in kitchen.
- 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.
- 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.

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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: Water Source: CPWS

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments