TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No.	No.					1002 020												_	
	and a	militer	p#		Graymere	Country Club										O Fermer's Market Food Unit		1	
Establishment Name Address				Type of Establishment © Mobile 2100 Country Club Lane. © Temporary © Seasonal															
	1000				Columbia	<u> </u>		10).5	1. A	M		4/0	а ть		ut <u>11:15</u> : <u>PM</u> AM/PM			
City		_			04/12/2	024 Establishment									THE OL				
		n Da								-		-	d 0			nsuitation/Other			
			spect	non	 鼠Routine	O Follow-up	O Complaint			O Pro	Nimin	ary		-				1/	10
Risk	Cat	egorj R		act	O 1 ors are food p	xc2 preparation practice	O 3 s and employee	beha		04 8 mo	st co	min	nonly			up Required X Yes O No Number of to the Centers for Disease Control and Prev			+0
				as c	ontributing f									_		control measures to prevent illness or injury			
		(Me	ırk de	elgnet	ted compliance st											INTERVENTIONS ach Hem as applicable. Deduct points for category or sub-	ategory	.)	
IN	in co	mpii	ance		OUT=not in comp		e NO=not observ				S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code pro		1.0	1
	IN	оит	NA	NO		Supervision		cos		WI	Ь					Compliance Status Cooking and Reheating of Time/Temperature	100	N K	WT
\rightarrow	-	0				e present, demonstrates	knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health		-		-		00	-	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
	Ř	0				nd food employee aware	ness; reporting	0	8	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a	•		
	× IN	-	NA	NO		estriction and exclusion Good Hyglenic Practic		-		_	18	0	0	0	<u>8</u> 3	Public Health Centrol Proper cooling time and temperature	0	0	
4	20	0		0	Proper eating, t	asting, drinking, or tobac	co use	0	0	5	19	23	0	0		Proper hot holding temperatures	0	0	1
	XX IN		NA			om eyes, nose, and mou inting Contamination		0	0	-		14	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
_		0		0	Hands clean an	d properly washed		0	0	5	22		0	2	-	Time as a public health control: procedures and record		0	1
	鬣	0	0	0	alternate proces			0	0			IN	OUT	NA	NO	Consumer Advisory			
8		애	NA	NO	Handwashing s	inks properly supplied an Approved Source	d accessible	0	0	2	23	0	邕	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained f	from approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
		8	0	24		at proper temperature ondition, safe, and unadu	Iterated	8	00	5	24	0	0	80		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required record destruction	ds available: shell stock t	ags, parasite	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Pro	tection from Contam	ination					0		X		Food additives: approved and properly used	0	0	5
		0 0			Food separated Food-contact su	and protected urfaces: cleaned and san	itized		0	4	26	<u>実</u> IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	_	0	_		Proper dispositi	ion of unsafe food, return		-	0	_	27	_	0	_		Compliance with variance, specialized process, and	0	0	5
					served											HACCP plan			
				Goo	d Retail Prac	tices are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
				- 011			COS=come						íiCl≅	3					
				00		mpliance Status	COS-come		R		C	caon				R-repeat (violation of the same code provision Compliance Status		R	WT
2	_	001		au uricima	Sat ed eggs used wh	fe Food and Water		0	0	-			NT	ood ar	ud no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,		r -	-
2	9	Õ	Wate	r and	lice from approv	ved source		0	0	2	4	s (and used	0	0	1
3	-			ince d		cialized processing metho Temperature Control	005	0	0	1	4	5	0 V	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods us	sed; adequate equipment	for temperature	0	0	2	47	_	-	lonfoo	d-cor	tact surfaces clean	0	0	1
3		-	contr Plant		properly cooked	d for hot holding		0		1	41	_	UT OH	lot and	l cold	Physical Facilities water available; adequate pressure	0	0	2
3	3	0	Appr	oved	thawing method	s used		0	0	1	4	9	ΟP	lumbir	ng ins	stalled; proper backflow devices	0	0	2
3	_	O OUT		mome	eters provided ar	nd accurate od identification		0	0	1	50	_				waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
3	_			l prop		ginal container; required r	ecords available	0	0	1	5	_				use properly disposed; facilities maintained	ō	ō	1
		OUT				n of Food Contaminat					53		-	-		ities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	54	1	0 A	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	ation prevented of	during food preparation, s	torage & display	0	0	1		0	τυ			Administrative Items			
3	_				cleanliness			0	0	1	54					nit posted	0	0	0
3	_				ths; properly use ruits and vegeta			8			-54	\$ }	N N	iost re	cent	Compliance Status		O NO	WT
		OUT			Pro	per Use of Utensils										Non-Smokers Protection Act			
4					nsils; properly st equipment and lin	ored nens; properly stored, dri	ed handled	0	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale	8	8	
- 4	3	0	Singl	e-use	a/single-service a	articles; properly stored, u		0	0	1	55					oducts are sold, NSPA survey completed	lõ	ŏ	1
- 4	4	0	10101	es us	ed properly			0	0	1									

correct any violations of risk factor items within ten (10) days may result in suspension of your permit, items identified as constituting imminent health bazards shall be corrected in ion of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your foor corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuou nt pen ter 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 1. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-719, 78-14-719, 78-1

< \sim 72 04/12/2024

Signature of Person In Charge

04/12/2024	(111-
Date	Signature of Ephronmental Health Specialist

04/12/2024

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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

Please call () 9315601182 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	nth at the county health department.	RDA 629
	P192207 (Nev. 0-10)	Please call () 9315601182	to sign-up for a class.	104 625

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Graymere Country Club Establishment Number # 605130368

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 comp sink Warewasher	Quat Heat	200 163					

pment 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 # ()

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 cosumer 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



Establishment Information

Establishment Name: Graymere Country Club

Establishment Number : 605130368

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.

Establishment Information

Establishment Name: Graymere Country Club Establishment Number: 605130368

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Graymere Country Club Establishment Number #: 605130368

Sources				
Source Type:	Water	Source:	CPWS	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments