TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | Control 1 | | | | | | | | | | | | | | | | | | | |
|---|--|----------|--------|-------------|---|--|----------------------|-----------|---------|-----------|-----------|------------------------|--------------|----------|---------|---|---------------------|----------|-------|--------|
| - | Farmer's Market Food Unit | | | | | | | | | | | | | | | | | | | |
| Establishment Name Nashville Prep School Cafeteri | | | eteria | | | | | Tra | o of l | Establ | ie lineau | Remanent O Mobile | 9 | | 1 | | | | | |
| Address 1300 56th N. Ave. | | | | | | | | i yş | xe or i | Establ | ISAITA | O Temporary O Seasonal | | | | | | | | |
| City | | | | | Nashville | | Time in | 12 | 2:2 | 5 F | PM | A | M/P | мт | me o | ut 12:30: PM AM / PM | | | | |
| Inspe | unition | ~ D | ata | | 03/22/202 | 23 Establishment # | | | | | | _ | | | | | | | | |
| Purp | | | | | ORoutine | 愛 Follow-up | O Complaint | | | - O Pr | | | | | 0.00 | nsuitation/Other | | | | |
| Risk | | | | 20011 | 01 | XIC2 | 03 | | | 04 | | , | | | | up Required O Yes K No | Number of Se | oats | | |
| 15005 | Con | - | - | | ors are food pre | paration practices | and employee | | vior | 8 mo | | | | y rep | orte | d to the Centers for Disease Contr | ol and Prevent | | _ | |
| | | | | as c | ontributing fact | | | | | | | | | | | control measures to prevent illne | ss or injury. | | | |
| | | (11 | urk de | algna | ted compliance statu | | | | | | | | | | | INTERVENTIONS each item as applicable. Deduct points for c | alegory or subcate | gory.) | | |
| IN- | in c | mpī | ance | | | nce NA=not applicable pliance Status | NO=not observe | ed COS | R | | S=co | rrecte | d on-s | site dur | ing in: | spection R=repeat (violation of the Compliance Status | | | R | WT |
| T | IN | OUT | NA | NO | | Supervision | | | | | | IN | оит | NA | NO | Cooking and Reheating of Time/T | | | | |
| 1 | × | 0 | | _ | Person in charge p performs duties | present, demonstrates k | nowledge, and | 0 | 0 | 5 | 16 | 0 | | | | Control For Safety (TCS) P Proper cooking time and temperatures | | 0 | 0 | |
| | | | | NO | | Employee Health | | | | | | ŏ | | | 1.00 | Proper reheating procedures for hot hold | ng | 00 | ŏ | 5 |
| 2 3 | 風覚 | 0 | | | | food employee awarene iction and exclusion | iss; reporting | 0 | 0 | 5 | | IN | ουτ | NA | NO | Cooling and Holding, Date Marking a Public Health Contro | | | | |
| $ \rightarrow $ | _ | _ | _ | NO | | od Hygionic Practice | | - | - | - | 18 | 0 | 0 | × | 0 | Proper cooling time and temperature | | 0 | 0 | |
| 4 | | 0 | | _ | | ing, drinking, or tobacco eyes, nose, and mouth | | 0 | 0 | 5 | | 2 | 0 | 0 | 0 | Proper hot holding temperatures Proper cold holding temperatures | | 0 | 0 | |
| | IN | OUT | NA | NO | Preventi | ing Contamination by | | | | | | X | ŏ | | 0 | Proper date marking and disposition | | ŏ | ŏ | 5 |
| - | <u>×</u> | 0 | - | 0 | Hands clean and p No bare hand cont | roperly washed act with ready-to-eat for | ods or approved | _ | 0 0 | 5 | 22 | 0 | 0 | 8 | 0 | Time as a public health control: procedure | es and records | 0 | 0 | |
| | S) S | 0 | 0 | 0 | alternate procedure | | | 0 | 0 | 2 | | IN | OUT | _ | NO | Consumer Advisory Consumer advisory provided for raw and | Independent | — | _ | |
| 8 | ÎN | | NA | NO | | Approved Source | accessione | | | _ | 23 | | 0 | 黛 | | food | | 0 | ٥ | 4 |
| 10 | <u>家</u> | 0 | 0 | 52 | Food obtained from Food received at p | | | 8 | 0 | | | IN | OUT | _ | NO | Highly Susceptible Popula | | _ | | |
| 11 | × | õ | | _ | Food in good cond | ition, safe, and unadulte | | 0 | 0 | 5 | 24 | 0 | 0 | × | | Pasteurized foods used; prohibited foods | not offered | 0 | ٥ | 5 |
| | _ | | X | 0 | destruction | available: shell stock tag | | 0 | 0 | | | IN | OUT | | NO | Chemicals | | | | |
| 13 | | OUT O | | NO | Food separated an | ction from Contamin d protected | ation | 0 | 0 | 4 | | 0 度 | 0 | X | J | Food additives: approved and properly us Toxic substances properly identified, stor | | 8 | 응 | 5 |
| | | | 0 | 1 | | ces: cleaned and saniti | | Ō | | 5 | | IN | _ | NA | NO | Conformance with Approved P | rocedures | | _ | |
| 15 | 2 | 0 | | | Proper disposition served | of unsafe food, returned | a food not re- | 0 | 0 | 2 | 27 | 0 | 0 | 黨 | | Compliance with variance, specialized pr HACCP plan | ocess, and | 0 | 0 | 5 |
| | | | | Goo | d Retail Practic | es are preventive r | measures to co | ontro | l the | intr | oduc | tion | of p | atho | gen | s, chemicals, and physical objects | into foods. | | | |
| | | | | | | | | | | аr/Ч | | | | 5 | | | | | | |
| | | | | 00 | T=not in compliance Comp | liance Status | COS=come | | R | | Inspe | ction | | | | R-repeat (violation of the sam Compliance Status | | COS | R | WT |
| 28 | _ | OUT | _ | au uri mu | Safe I ed eggs used where | Food and Water | | 0 | 0 | - | | | UT | and a | ad as | Utensils and Equipment propertion of the second sec | v deciseed | | _ | |
| 29 |) | 0 | Wate | er and | ice from approved | source | | 0 | 0 | 2 | 4 | 5 | | | | , and used | y designed, | 0 | 0 | 1 |
| 30 | _ | 0 0UT | Varia | ance | btained for special Food Ter | ized processing method mperature Control | 5 | 0 | 0 | 1 | 4 | 6 | o v | Varew | ashin | g facilities, installed, maintained, used, ter | it strips | 0 | 0 | 1 |
| 31 | 1 | 0 | | | | adequate equipment fo | or temperature | 0 | 0 | 2 | 4 | _ | - | Vonfoo | d-cor | ntact surfaces clean | | 0 | 0 | 1 |
| 32 | | - | cont | | properly cooked for | r hot holding | | 0 | 0 | | 4 | | UT O | lot an | d cold | Physical Facilities 5 water available; adequate pressure | | 0 | 0 | 2 |
| 33 | 3 | | Appr | roved | thawing methods un | sed | | 0 | 0 | 1 | 4 | 9 | ΟP | Numbi | ng in | stalled; proper backflow devices | | 0 | 0 | 2 |
| 34 | _ | O OUT | Ther | mom | eters provided and a Food | accurate | | 0 | 0 | 1 | 5 | _ | - | | | I waste water properly disposed es: properly constructed, supplied, cleaned | | | | 2 |
| 35 | _ | 0 | Food | d prop | | I container; required rec | cords available | 0 | 0 | 1 | 5 | _ | _ | | | use properly disposed; facilities maintained | | 0 | ō | 1 |
| | | OUT | | | Prevention of | f Food Contaminatio | >n | | | _ | 5 | 3 | O F | hysica | al fac | ilities installed, maintained, and clean | | 0 | 0 | 1 |
| 36 | ; | 0 | Inse | cts, ro | dents, and animals | not present | | 0 | 0 | 2 | 5 | 4 | 0 A | \dequa | ate ve | entilation and lighting; designated areas us | ed | 0 | 0 | 1 |
| 37 | , | X | Cont | tamina | ation prevented duri | ing food preparation, sto | orage & display | 0 | 0 | 1 | | 0 | UT | | | Administrative items | | | | |
| 38 | _ | | | | leanliness | and stars d | | 0 | 0 | 1 | | | | | | mit posted | | 0 | 0 | 0 |
| 39 | _ | | | | ths; properly used a ruits and vegetable | | | 8 | 0 | | F | 6] | <u>s 1</u> 4 | AOST R | scent | inspection posted Compliance Status | | | | WT |
| 41 | _ | OUT | _ | | Proper nsils; properly store | Use of Utensils | | ~ | 0 | | 5 | - | | | | Non-Smokers Protection A with TN Non-Smoker Protection Act | | - | ~ | |
| 42 | 2 | 0 | Uten | sils, e | quipment and linen | s; properly stored, dried | | 0 | 0 | 1 | 5 | 8 | T | obacc | :o pro | oducts offered for sale | | <u>×</u> | 0 | 0 |
| 43 | _ | | | | single-service article set properly | cles; properly stored, us | ed | | 8 | | 5 | 9 | H | tobac | co pr | roducts are sold, NSPA survey completed | | 0 | 0 | |
| | 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 | | | | | | | | | | | | | | | | | | | |
| servic | | tabli | shmer | nt perm | nit. Items identified as | constituting imminent he | alth hazards shall b | e corre | cted i | mmed | ately | or op | eration | ns shal | l ceas | e. You are required to post the food service en | stablishment permit | in a c | onspi | icuour |
| | namer 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 (8)-14-703, 68-14-708, 68-14-709, 68-14-715, 78-14-715, 7 | | | | | | | | | | | | | | | | | | | |
| | | | > | 7 | Jen. | • | 03/2 | 22/2 | 023 | 3 | | ~ | 1 | 19 | a | ien | 0 | 3/2 | 2/2 | 2023 |
| Sign | Ort. T.C.A. sections 68-14-709, 68-14-709, 68-14-719, 68-14-715, 88-14-715, 88-14 | | | | | | | | | | | | | | | | | | | |

| **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** | |
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| PH-2267 (Rev. 6-15) | Free food safety training cl | asses are available each mor | RDA 629 | |
|---------------------|------------------------------|------------------------------|-------------------------|---------|
| (Net: 0-15) | Please call (|) 6153405620 | to sign-up for a class. | 100 020 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Nashville Prep School Cafeteria Establishment Number #: [605229397

| 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. | Γ |
| "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) | | | | | | |
| | | | | | | | | | |
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| Equipment l'emperature | | | | |
|------------------------|--------------------------|--|--|--|
| Description | Temperature (Fahrenheit) | | | |
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| escription | State of Food | Temperature (Fahrenheit |
|------------|---------------|--------------------------|
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| Observed Violations | | | | | |
|---------------------|--|--|--|--|--|
| Total # 2 | | | | | |
| Repeated # 0 | | | | | |
| 37: | | | | | |
| 56: | | | | | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nashville Prep School Cafeteria Establishment Number : 605229397

| Comments/Other Observations | |
|-----------------------------|--|
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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: Nashville Prep School Cafeteria Establishment Number : 605229397

Comments/Other Observations (cont'd)

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

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| Sources | | |
|--------------|---------|--|
| Source Type: | Source: | |

Additional Comments