

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit A.O. Smith/Country Concession Remanent O Mobile Establishment Name Type of Establishment 500 Tennessee Waltz Pkwy. O Temporary O Seasonal

08/15/2024 Establishment # 605217594 Embargoed 0 Inspection Date

**Ashland City** 

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 200 Risk Category О3 04 Follow-up Required O Yes 疑 No

Time in 11:03: AM AM / PM Time out 11:53: AM AM / PM

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for ea

| - 12 | N≃in c | ompli | ance                                    |    | OUT=not in compliance NA=not applicable NO=not observ                                     | ed  |   | C  | <b>05</b> =∞    | rrecte | d on-si | te dur | ing i |
|------|--------|-------|---|----|---|-----|---|----|-----------------|--------|---------|--------|-------|
|      |        |       | _                                       |    | Compliance Status   | cos | R | WT |                 |        |         |        |       |
|      | IN     | OUT   | NA                                      | NO | Supervisien   |     |   |    |                 | IN     | оит     | NA     | NK    |
| 1    | 盔      | 0     |   |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  | 16              | 200    | 0       | 0      | -     |
|      | IN     | OUT   | NA                                      | NO | Employee Health   |     |   |    | 17              |        | ŏ       | ŏ      | ВĬ    |
| 2    | 300    | 0     |   |    | Management and food employee awareness; reporting   | 0   | 0 |    |                 |        |         |        | r     |
|      |        |       | Proper use of restriction and exclusion | 0  | 0   | 5   |   | IN | OUT             | NA     | N       |        |       |
|      | IN     | OUT   | NA                                      | NO | Good Hygienic Practices   |     |   |    | 18              | 0      | 0       | 0      | X     |
| 4    | X      | 0     |   | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 |    | 19              | 黨      | 0       | 0      | To    |
| 5    | 滋      | 0     |   | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | 5  | 20              | 24     | 0       | 0      |       |
|      | IN     | OUT   | NA                                      | NO | Preventing Contamination by Hands   |     |   |    | 21              | 200    | 0       | 0      | 0     |
| 6    | 黨      | 0     |   | 0  | Hands clean and properly washed   | 0   | 0 |    | 22              | 0      | 0       | 922    | C     |
| 7    | 鼷      | 0     | 0                                       | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |                 | IN     | _       | NA.    | N     |
| 8    | ×      | 0     |   |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  | 23              | 0      | 0       | M      | П     |
|      | IN     | OUT   | NA                                      | NO | Approved Source   |     |   |    | L <sup>23</sup> | _      |         | 240    |       |
| 9    | 黨      | 0     |   |    | Food obtained from approved source  | 0   | 0 |    |                 | IN     | OUT     | NA     | N     |
| 10   | 0      | 0     | 0                                       | ×  | Food received at proper temperature   | 0   | 0 | 1  | 24              | 0      | 0       | 200    | П     |
| 11   | ×      | 0     |   |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  | 24              | 0      | ١ ٠     | 200    |       |
| 12   | 0      | 0     | ×                                       | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |                 | IN     | OUT     | NA     | N     |
|      | IN     | OUT   | NA                                      | NO | Protection from Contamination   |     |   |    | 25              |        | 0       | X      |       |
| 13   | 黛      | 0     | 0                                       |    | Food separated and protected  | 0   | 0 | 4  | 26              | 黨      | 0       |        |       |
| 14   | ×      | 0     | 0                                       |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |                 | IN     | OUT     | NA     | N     |
| 15   | ×      | 0     |   |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2  | 27              | 0      | 0       | X      |       |

|    | Compliance Status |     |    |    | COS   | R | WT |   |
|----|-------------------|-----|----|----|---|---|----|---|
|    | IN                | OUT | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |    |   |
| 16 | 凝                 | 0   | 0  | 0  | Proper cooking time and temperatures  | 0 | 0  | 5 |
| 17 | 0                 | 0   | 0  | 3% | Proper reheating procedures for hot holding                                 | 0 | 0  | ۰ |
|    | IN                | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>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 | 243               | 0   | 0  |    | Proper cold holding temperatures  | 0 | 0  | 5 |
| 21 | *                 | 0   | 0  | 0  | Proper date marking and disposition   | 0 | 0  | * |
| 22 | 0                 | 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<br>food                  | 0 | 0  | 4 |
|    | IN                | OUT | NA | NO | Highly Susceptible Populations  |   |    |   |
| 24 | 0                 | 0   | ×  |    | Pasteurized foods used; prohibited foods not offered                        | 0 | 0  | 5 |
|    | IN                | оит | NA | NO | Chemicals   |   |    |   |
| 25 | 0                 | 0   | X  |    | Food additives: approved and properly used                                  | 0 | 0  | 5 |
| 26 | 1                 | 0   |    |    | Toxic substances properly identified, stored, used                          | 0 | 0  | ۰ |
|    | IN                | OUT | NA | NO | Conformance with Approved Procedures  |   |    |   |
| 27 | 0                 | 0   | ×  |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0 | 0  | 5 |

### Good Retail Practices are preventive m res to control the introduction of pathoge is, chemicals, and physical objects into foods.

L PRACTICES

|    |     |  | GOO    |   |    |
|----|-----|--|--------|---|----|
|    |     | OUT=not in compliance COS=con  |        |   |    |
|    |     | Compliance Status  | cos    | R | W  |
|    | OUT | Safe Food and Water  |        |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0      | 0 | 1  |
| 29 | 0   | Water and ice from approved source   | 0      | 0 | _; |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0      | 0 | ١. |
|    | OUT | Food Temperature Control   |        |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0      | 0 | :  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0      | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0      | 0 | Ι. |
| 34 | 0   | Thermometers provided and accurate   | 0      | 0 | Т  |
|    | 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 |    |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0      | 0 | Γ. |
| 38 | 0   | Personal cleanliness   | 0      | 0 | Г  |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0      | 0 |    |
| 40 | 0   | Washing fruits and vegetables  | 0      | 0 | Г  |
|    | OUT | Proper Use of Utensils   | $\top$ |   |    |
| 41 | 0   | In-use utensils; properly stored   | 0      | 0 | Г  |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0      | 0 |    |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0      | 0 |    |
| 44 | 10  | Gloves used properly   | 0      | 0 |    |

Signature of Person In Charge

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                       | cos | R  | W   |
|-------|-----|--|-----|----|-----|
|       | OUT | Utensils and Equipment   | -   | -  |     |
| 45    | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>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    | 0   | Physical facilities installed, maintained, and clean                                     | 0   | 0  | 1   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | 1   |
|       | OUT | Administrative Items   |     |    |     |
| 55    | 0   | Current permit posted  | 0   | 0  | Γ,  |
| 56    | 0   | Most recent inspection posted  | 0   | 0  | `   |
|       |     | Compliance Status  | YES | NO | ٧   |
|       |     | Non-Smokers Protection Act   |     |    |     |
| 57    |     | Compliance with TN Non-Smoker Protection Act   | 186 | 0  |     |
| 58    |     | Tobacco products offered for sale  | 0   | 0  | ١.  |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  | _   |

and post the most recent inspection report in a conspicuous manner. You have the right to request a h T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

> 08/15/2024 Date Signature of Envi

\*\*\*\* 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 ) 6157924318 Please call ( to sign-up for a class.

08/15/2024 Date

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



## Establishment Information

Establishment Name: A.O. Smith/Country Concession

Smoking observed where smoking is prohibited by the Act.

Establishment Number #: 605217594

# 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.

| Warewashing Info |                |     |                           |  |  |  |
|------------------|----------------|-----|---------------------------|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature ( Fahrenhelt) |  |  |  |
| 3 comp sink      | CI             | 50  |                           |  |  |  |
|                  |                |     |                           |  |  |  |

| Equipment Temperature |                           |  |  |  |
|-----------------------|---------------------------|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |
| Ric 1                 | 38                        |  |  |  |
| Rif 1                 | -12                       |  |  |  |
| Rif 2                 | -10                       |  |  |  |
| Ric 2                 | 37                        |  |  |  |

| Food Temperature |               |                           |  |  |
|------------------|---------------|---------------------------|--|--|
| Description      | State of Food | Temperature ( Fahrenheit) |  |  |
| Tomatoes         | Cold Holding  | 39                        |  |  |
| Pasta            | Hot Holding   | 184                       |  |  |
| Hamburger        | Cooking       | 178                       |  |  |
| Hotdogs          | Cold Holding  | 39                        |  |  |
| Ham              | Cold Holding  | 40                        |  |  |
| Turkey           | Cold Holding  | 40                        |  |  |
| Boiled egg       | Cold Holding  | 41                        |  |  |
| Raw chicken      | Cold Holding  | 37                        |  |  |
| Raw beef         | Cold Holding  | 36                        |  |  |
| Lettuce          | Cold Holding  | 37                        |  |  |
| Raw chicken      | Cold Holding  | 37                        |  |  |
|                  |               |                           |  |  |
|                  |               |                           |  |  |
|                  |               |                           |  |  |
|                  |               |                           |  |  |

| Observed Violations   |
|---|
| Total # 1   |
| Repeated # ()   |
| 47: Vent hood, is dripping grease above cook surface.   |
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: A.O. Smith/Country Concession

Establishment Number: 605217594

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy in place.
- 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: Proper hand washing observed.
- 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.
- 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: Tcs items cooked during inspection were cooked to the proper doneness temperature.
- 17: (NO) No TCS foods reheated during inspection.
- 18: N/o
- 19: See temperature logs.
- 20: See temperature logs.
- 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.
- 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: Signs posted.
- 58: N/a

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Establishment Name: A.O. Smith/Country Concession |  |  |  |  |
|---|--|--|--|--|
| Establishment Number: 605217594                   |  |  |  |  |
|   |  |  |  |  |
| Comments/Other Observations (cont'd)              |  |  |  |  |
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| Additional Comments (cont'd)                      |  |  |  |  |
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Establishment Information

| stablishment Information | O. Smith/Country Conc | ession  |              |  |
|--------------------------|-----------------------|---------|--------------|--|
| stablishment Number #.   | 605217594             | 2331011 |              |  |
|                          |                       |         |              |  |
| Sources                  |                       |         |              |  |
| Source Type:             | Water                 | Source: | ACU          |  |
| Source Type:             | Food                  | Source: | Gfs, walmart |  |
| Source Type:             |                       | Source: |              |  |
| Source Type:             |                       | Source: |              |  |
| ource Type:              |                       | Source: |              |  |
| Additional Comme         | nts                   |         |              |  |
|                          |                       |         |              |  |
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