

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

05/20/2022 Establishment # 605170536 Embargoed 0 Inspection Date

₩ Follow-up

Nashville Big Picture High School (food)

160 Rural Ave.

Nashville

Routine

O Preliminary O Consultation/Other

Time in 10:30 AM AM / PM Time out 10:55; AM

Risk Category Follow-up Required O Yes 疑 No

O Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observe			C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	Γ.
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5
Π	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		3%	Hands clean and properly washed	0	0	Г
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	Г
10	×	0	0	0	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	_	0	黨		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	X	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	X	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	26		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
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	'
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	7
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	•
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	Т		
55	凝	Current permit posted	0	0	Г
56	談	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

05/20/2022

Signature of Person In Charge

Signature of Environmental He

05/20/2022

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	Establishment Information							
Establishment Name: Nashville Big Picture High School (food)								
Establishment Number #: 605170536								
	NSPA Survey - To be completed if							
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 per	rson attempting to gain entry	to submit acceptable for	m of identification.				
	"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at ever	ry entrance.				
Garage type doors in non-enclosed areas are not completely open.								
	Tents or awnings with removable sides or vent	s in non-enclosed areas are r	not completely removed	or open.				
	Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
	Smoking observed where smoking is prohibited	d by the Act.						
					_			
	Warewashing Info							
	Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)			
	Equipment Temperature							
	Description			Temperature (Fah	renhelf)			
				10				
				•				
	Food Temperature							
	Description		State of Food	Temperature (Fah	renhelt)			
			1	1				

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See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Nashville Big Picture High School (food)	
Establishment Number: 605170536	
Comments/Other Observations	
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13:	
13: 14: PIC corrected action by optaining sanitizing solution for 3 compartment sink. 15: 16: 17: 18: 19: 20: 21: 22: Observed completed TPHC log	
1 5:	
16: 17:	
11. 18·	
19·	
20:	
21:	
22: Observed completed TPHC log	
23:	
23: 24: 25:	
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26: 27: 57: 58:	
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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Nashville Big Picture High School (food)		
Establishment Number: 605170536		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information							
Establishment Name: Nashville Big Picture High School (food)							
Establishment Number # 605170536							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Searce Type.	Course.						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
TPHC log completed for current day. Please supply sanitizing solution for 3 compartment sink to clean trays and dishes. Please leave a roll of paper towels on the top of the paper towel dispenser closest to the cafeterria area due to machine still not working. In follow-up inspection, seen bare-hand contact with RTE product (fruit).							