# TENNESSEE DEPARTMENT OF HEALTH

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							DN REPORT	SCO	DRE							
C. C				Dodson Elementary- YMCA After School 7401 Chandler Rd Type of Establishment O Fermer's Market Food Unit © Permanent O Mobile O Mobile										)	ſ	١				
Establishment Name		ne	Type of Establishment O Mobile								nt Permanent O Mobile		<b>」</b>	L	J					
Add	ress				4401 Cha						_					O Temporary O Seasonal				
City					Hermitage Time in 03:15 PM AM / PM Time out 04:10: PM AM / PM															
Insp	ectio	on D	ate		08/30/2022 Establishment 605307559 Embargoed 0															
Puŋ	ose	of Ir	spec	tion																
Risi	Cat	tegor			01	802	<b>O</b> 3			<b>O</b> 4					ollow-	Number of S		_		
																to the Centers for Disease Control control measures to prevent illness		tion		
							ORNE ILLNESS RI													
IN	•in c		iance	alĝna		pliance NA=not applic			Rdin							ach item as applicable. Deduct points for calc pection Rerepeat (violation of the se				
Ē	_	_	_			ompliance Status			R		Ē					Compliance Status			R	WT
H	-	-	NA	NO	Person in chars	Supervision ge present, demonstra	tes knowledge, and					IN	ουτ	NA	NO	Cooking and Roheating of Time/Ter Control For Safety (TCS) For				
1	邕	0	NA	NO	performs duties		÷ ·	0	0	5	16 17	00	0	X		Proper cooking time and temperatures Proper reheating procedures for hot holding		00	<u> </u>	5
2	X	0	-	110		nd food employee awa	areness; reporting		0	5	Ë	IN	олт		NO	Cooling and Holding, Date Marking, a	-			
3	渓 IN	_	NA	NO		estriction and exclusio Good Hygionic Pro-		0	0	Ť	19	0	0			a Public Health Centrel Proper cooling time and temperature		0		
4	X	0	nun.	0	Proper eating.	tasting, drinking, or tob	acco use		0	5	19	X	0	õ	_	Proper hot holding temperatures		0	0	
5	高 IN		NA			rom eyes, nose, and m enting Contamination		0	0	Ľ	20	0	8	8	33	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	0	0		X	Hands clean ar	nd properly washed		_	0			×	o	ō		Time as a public health control: procedures	and records	ō	ō	
7	鬣	0	0	0	alternate proce	contact with ready-to-e dures followed		0	0	°		IN	OUT	NA	NO	Consumer Advisory				
	IN	OUT	NA	NO		sinks properly supplied Approved Source		0	0	2	23	0	0	黛		Consumer advisory provided for raw and un food	ndercooked	0	0	4
	8					from approved source at proper temperature		0	0			IN	OUT	NA	NO	Highly Susceptible Population	ons			
And the second s	×	ŏ			Food in good o	ondition, safe, and una	adulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods no	ot offered	0	٥	5
12	0	0	X	0	destruction	ds available: shell stop		0	0			IN	OUT			Chemicals				
13			NA	NO		d and protected	mination	0	0	4	25 26	<u>刻</u>	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored		8	8	5
14	0	0	X			urfaces: cleaned and s		0	0	5		IN	OUT	_	NO	Conformance with Approved Pro	cedures			
15	2	0			served	ion of unsafe food, reb	urned tood not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proc HACCP plan	jess, and	0	0	5
Г				God	d Retail Prac	tices are prevent	ive measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects i	nto foods.			
								600	DD R	at/A	L PR	ACT	1CE	;						
F				OL	T=not in complian	ce mpliance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same of Compliance Status		COS	R	WT
		OUT			5a	fe Food and Water							UT			Utensils and Equipment				
2	8	0	Wate	er and	ed eggs used wi d ice from appro-	ved source		0	0	2	4	5 (				nfood-contact surfaces cleanable, properly o and used	aesignea,	0	0	1
3	0	OUT		ince		cialized processing me Temperature Contr		0	0	1	40	6	0 V	Varew	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
3	1	0	Prop		oling methods u	sed; adequate equipm	ent for temperature	0	0	2	47	_	O N	onfoo	d-cor	tact surfaces clean		0	0	1
	2		Plan	t food		d for hot holding		0	0		48	5 0	0 H	_		Physical Facilities water available; adequate pressure		0		2
_	3 4	0	<u> </u>		thawing method eters provided a			0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed			0	2
Ľ	-	OUT				ood identification		Ŭ		_	5		-			s: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	i prop	perly labeled; original	ginal container; require	d records available	0	0	1	53	2	<b>0</b>   G	larbag	e/refi	use properly disposed; facilities maintained		0	0	1
E			_			on of Food Contami	nation	_			5	-	-			ities installed, maintained, and clean		_	0	1
$\vdash$	6	0	-		odents, and anim			0	0	2	P	-	-	aequa	ste ve	ntilation and lighting; designated areas used	1	0	0	1
	7	0				during food preparatio	n, storage & display	0	0	1			UT			Administrative items		0	0	
	8 9	-			cleanliness oths; properly us	ed and stored		0		1	54					nit posted inspection posted		0	0	0
4	0	O TUO	_	hing	fruits and vegeta				0			-	-			Compliance Status Non-Smokers Protection Act				WT
4		0	In-us		insils; properly s				0	1	57					with TN Non-Smoker Protection Act		20	0	
	23					nens; properly stored, articles; properly store		0	0	1	53 55	5				ducts offered for sale oducts are sold, NSPA survey completed		00	0	0
	4				sed properly				ŏ											
Fails serve	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. The service establishment permit is a conscisuous shall be corrected immediately or coercitions shall cease. You are required to post the food service establishment permit in a conscisuous																			

recent inspection report in a conspicuous manner. You have the right to request a he 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. missioner within ten (10) days of the date of this aring rega ding this re

2 Signature of Per Charge

08/30/2022 Date Signature of E

08/30/2022

Date

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

Health Specialist

ntal

PH-2267 (Rev. 6-15)	Free food safety training class		th at the county health department.	RDA 629
rivezor (new. o-ro)	Please call (	) 6153405620	to sign-up for a class.	104.025

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



#### Establishment Information

Establishment Name: Dodson Elementary- YMCA After School Establishment Number #: 605307559

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)							
Chlorine spray bottle	Chlorine	200								

Equipment Temperature	
Description	Temperature (Fahrenheit)
	· · · · · · · · · · · · · · · · · · ·

Decoription	State of Food	Temperature (Fahrenheit
Milk	Cold Holding	43.2
Cheeseburger, tphc	Hot Holding	98

L	
Observed Violations	
Total #	
Repeated # 0	
55: Current food permit not posted	

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#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: (IN): An employee health policy is available.
- 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:
- 6: No food Prep
- 7: Gloves present and use to serve
- 8: Use sanitizer
- 9: Trinity resources under New beginnings ministry
- 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: NRM
- 14: All prepackaged and disposal items use
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: Using tphc
- 20: Use tphc
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Observe food is held at room temp and not in a cambro. Delivery sheet shows meal was pack and place on time at 1pm and is to be served by 5pm and discard after the 4hour hold.
- 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: 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.

## Establishment Information

Establishment Name: Dodson Elementary- YMCA After School Establishment Number: 605307559

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

Observe all food sitting out on table and not held in cambro pack...recommended tcs items to remain in insulated bags or containers until ready to serve while on tphc.