

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Ensworth School** Remanent O Mobile Establishment Name Type of Establishment 211 Ensworth Ave. O Temporary O Seasonal

Nashville Time in 09:55 AM AM / PM Time out 10:55: AM AM / PM City 05/13/2024 Establishment # 605073803 Embargoed 0 Inspection Date

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

Number of Seats 270 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, HO) for

10	4 =in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	O.
					Compliance Status	cos	R	WT]
	IN	OUT	NA	NO	Supervisien	П			l
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				1
2	D)(0			Management and food employee awareness; reporting	0	0		1
3	寒	0			Proper use of restriction and exclusion	0	0	5	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	I
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	100	0		0	Hands clean and properly washed	0	0		1
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	X				Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		1
10	0	0	0	×	Food received at proper temperature	0	0	1	ı
11	20	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ı
	IN	OUT	NA	NO	Protection from Contamination				1
13	×	0	0		Food separated and protected	0	0	4]
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	1

	Compliance Status					cos	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5		
17	0	0	0	300	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	0	×	Proper cooling time and temperature	0	0			
19		120	0	0	Proper hot holding temperatures	0	0			
20	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 food	0	0	4		
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5		
	IN	оит	NA	NO	Chemicals					
25	0	0	3%		Food additives: approved and properly used	0	0	5		
26	菜	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		

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
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	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-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	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	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hi n ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320

> 05/13/2024 Date Signature of Environmental Health Specialist

05/13/2024

**** 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) 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: Ensworth School
Establishment Number #: |605073803

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	\vdash

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
High temp dish machine	Heat		165				
High temp dish machine	Heat		175				
3 compartment sink		100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk-in cooler	38				
Walk-in freezer	0				
Walk-in cooler	28				
Reach-in fridge	37				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken (walk-in cooler)	Cold Holding	38
Ground beef (warmer)	Hot Holding	143
Pasta (reach-in fridge)	Cold Holding	41
Soup (warmer)	Hot Holding	172
Rice (warmer)	Hot Holding	124
Chicken slices (reach-in fridge)	Cold Holding	41
Rice (line)	Hot Holding	119
Chicken (salad bar)	Cold Holding	51
Melons (salad bar)	Cold Holding	42
Hard boiled eggs (salad bar)	Cold Holding	46

Observed Violations
Total # 2
Repeated # 0
19: Rice in the warmer and on the line is out of temperature. Other tcs foods on the line are in temperature. CA: rice placed in oven to reheat to 165F 20: Several tcs food items out of temperature on the salad bars, other items in temperature. CA: ice added to salad bar. Advised Person in charge to go around and check everything to see what else may be out of temperature.

[&]quot;"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: Ensworth School Establishment Number: 605073803

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Copy available on site
- 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 handwashing procedures were 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: No cooking of raw tcs foods observed during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of tcs foods observed during inspection
- 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:

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 Name: Ensworth School	
Establishment Number: 605073803	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information			
Establishment Name: Ensworth School			
Establishment Number #: 605073803			
()			_
Sources			_
Source Type: Food	Source:	Pfg, creation garden	
Source Type:	Source:		1
Source Type:	Source:		1
Source Type:	Source:		1
Source Type:	Source:		١
Additional Comments			
			-
			-
			- 1
			- 1
			- 1
			- 1
			- 1
			-
			-
			- 1
			- 1
			- 1
			- 1
			- 1
			- 1
			- 1
			- 1
			- 1
			- 1
			- 1
			- 1
			_