

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Apollo Middle School Remanent O Mobile Establishment Name Type of Establishment 631 Richards Rd. O Temporary O Seasonal Antioch Time in 01:10 PM AM / PM Time out 01:20; PM

02/16/2023 Establishment # 605040570 Embargoed 0 Inspection Date

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

Number of Seats 125 Risk Category О3 04 Follow-up Required O Yes 疑 No

117	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting		0	
3	寒	0			Proper use of restriction and exclusion		0	٥
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	38	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	509	0			Proper disposition of unsafe food, returned food not re-	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	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	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 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	X		Food additives: approved and properly used	0	0	5
26	黨	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 HACCP plan	0	0	5

cals, and physical objects into foods.

L PRACTICES

					GOOD RET		
		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	\Box		
30	0	Variance obtained for specialized processing methods	0	0	l '		
	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	885	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	_		
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	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	r		
44	0	Gloves used properly	0	0			

		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	题	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	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50 O Sewage and waste water properly disposed		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	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	題	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		- X	0		
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ten (10) days of the date of the

02/16/2023

Date

Signature of Person In Charge

**** 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.

02/16/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Apollo Middle School									
Establishment Number #: [605040570									
#F7 :- #M-2									
	feelikken et eil kieren te en								
trict access to its buildings or	raciities at all times to pe	rsons wno are							
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.									
nto areas where smoking is p	rohibited.								
d by the Act.									
I		1							
Sanitizer Type	PPM	Temperature (Fah	renhelt)						
		•							
	State of Food	Tamasanhun / Esh							
	etate of Food	Temperature (Fam	ennew,						
	#57 is "No" trict access to its buildings or rson attempting to gain entry moking" symbol are not cons not completely open. s in non-enclosed areas are not not areas where smoking is p	#57 is "No" trict access to its buildings or facilities at all times to pe rson attempting to gain entry to submit acceptable form moking" symbol are not conspicuously posted at every not completely open. s in non-enclosed areas are not completely removed o into areas where smoking is prohibited. d by the Act.	#57 is "No" trict access to its buildings or facilities at all times to persons who are reson attempting to gain entry to submit acceptable form of identification. Importance are not conspicuously posted at every entrance. Into areas where smoking is prohibited. If by the Act. Sanittzer Type						

Observed Violations	
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6:	
3:	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Apollo Middle School	
Establishment Number: 605040570	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11:	
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1 4. 15:	
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17: 18:	
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20: 21:	
21:	
22: Observe all leftover items listed on tphc discard at the end of service period 1:05p	om
23: 24: 25:	
24: 25.	
25. 26:	
26: 27:	
57·	
57: 58:	
	No. of the Control of
***See page at the end of this document for any violations that could not be displayed in this	space.
Additional Comments	

Additiona	al Comments				
See las	st page for ad	ditional con	nments.		
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Apollo Middle School Establishment Number: 605040570				
comments/Other Observations (cont'd)				
dditional Comments (cont'd)				
ee last page for additional comments.				

Establishment Information

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Establishment Name: Apollo Middle School							
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Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							