

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

11/03/2021 Establishment # 605030036 Embargoed 0 Inspection Date

O Follow-up

Oakland High School School Food Service

2225 Patriot Dr.

Murfreesboro

KRoutine

O Preliminary O Consultation/Other

Time in 11:30, AM AM/PM Time out 12:35; PM AM/PM

Risk Category О3 Follow-up Required O Yes 疑 No

O Complaint

Number of Seats 201

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

12	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=0	отте	ctec
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					Ţ,	IN
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	0
	IN	OUT	NA	NO	Employee Health				1		Ó
2	700	0			Management and food employee awareness; reporting	0	0			т	
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	ľ	IN
	IN	OUT	NA	NO	Good Hygienic Practices				1	8	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 7	Ž.
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	٥	2	0	1
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	*
6	100	0		0	Hands clean and properly washed	0	0		l	9	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			IN
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	2	1	0
	IN	OUT	NA	NO	Approved Source				۱Ľ	1	٠
9	黨	0			Food obtained from approved source	0	0		ı	Т	IN
10	0	0	0	×	Food received at proper temperature	0	0		1 2	<u>.</u>	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	1	۷,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			ľ	IN
	IN	OUT	NA	NO	Protection from Contamination				2		0
13	Ä	0	0		Food separated and protected	0	0	4	2	6	Ř
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T	IN
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0

	Compliance Status						R	WT
	IN OUT NA NO Coolding 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	鼷	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 OUT NA NO Chemicals							
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			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 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	Т
	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	
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	\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	Г
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)			
			COS	R	W
	O Warewashing facilities, installed, maintained, used, test strips O Nonfood-contact surfaces clean OUT Physical Facilities O Hot and cold water available; adequate pressure O Plumbing installed; proper backflow devices O Sewage and waste water properly disposed O Toilet facilities: properly constructed, supplied, cleaned O Garbage/refuse properly disposed; facilities maintained				
45	0		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	0	-
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	
59		If tobacco products are sold, NSPA survey completed	0	0	

nner. You have the right to request a h ten (10) days of the date of the

11/03/2021



11/03/2021

Signature of Environmental Health Specialist

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Oakland High School School Food Service
Establishment Number #: |605030036

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)				
Dishmachine	Heat		164				

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Ham wic	Cold Holding	40
Ground beef taco	Hot Holding	187
Chicken	Hot Holding	188
Corn	Hot Holding	199
Fried apples	Hot Holding	196
Chicken patties warmer	Hot Holding	168
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number: 605030036

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: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: 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: Iwc purity palmer
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Good hot holding temps
- 20: Great cold temp
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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:

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.

omments/Other Observations (cont'd)	
Iditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Number #	akland High School Sci 605030036	1001 F000 Service		
Sources				-
Source Type:	Water	Source:	Cud	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
Lewisf@rcsscholls.n	et			

Establishment Information