

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

R=repeat (violation of the same code provision

O Farmer's Market Food Unit Gallatin Country Club Permanent O Mobile Establishment Name Type of Establishment 1501 E. Main St. O Temporary O Seasonal Address Gallatin Time in 02:07; PM AM / PM Time out 02:54; AM 11/21/2023 Establishment # 605204039 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 208 Risk Category О3 04 Follow-up Required 级 Yes O No

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	)S=	COFF	ecte	d on-si
			_		Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision				П		IN	оит
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0
	IN	OUT	NA	NO	Employee Health			-		17	ŏ	ŏ
2	100	0			Management and food employee awareness; reporting	0	0		ı	$\rightarrow$		
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				ŀ	18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		ŀ	19	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	1	20	25	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 7	21	×	0
6	0	0		300	Hands clean and properly washed	0	0		l [	22	0	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ		IN	OUT
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l ľ			
Ť	IN	OUT	NA	NO	Approved Source		_	-	H	23	0	0
9	黨	0			Food obtained from approved source	0	0		П	$\neg$	IN	OUT
10	0		0	3%	Food received at proper temperature	0	0	1 1	l li	24	$\overline{}$	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l ľ	24	0	١٩١
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит
	IN	OUT	NA	NO	Protection from Contamination					25	0	0
13	0	100	0		Food separated and protected	125	0	4		26	ĸ	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	OUT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[	27	0	0

					Compliance Status	COS	R	WT
	IN	оит	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	35	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	黨	Proper hot holding temperatures	0	0	
20	24	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	335		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	2	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

		OUT=not in compliance COS=con						
		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				

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	Ħ	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	
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- ;
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l ten (10) days of the date of the

11/21/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Golm #

11/21/2023

\*\*\*\* 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 ) 6152061100 Please call ( to sign-up for a class.

Date

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



### Establishment Information

Establishment Name: Gallatin Country Club
Establishment Number #: |605204039

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.	Т
"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.	Т
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)							
Dish machine	CI	100								

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Wif	-2					
Wic	33					
Prep cooler	37					
Ric	39					

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Cooked chicken	Cold Holding	34
Cut tomatoes	Cold Holding	35
Raw chicken	Cold Holding	36
Deli ham	Cold Holding	39
Ground beef	Cold Holding	39
Dressing	Cold Holding	37
Cut lettuce	Cold Holding	40

Observed Violations
Total # 4
Repeated # 0
13: Sealed packages of raw pork tenderloins stored over shell eggs in reach in cooler. Corrected on site. 37: Food boxes stored on floor in walk in freezer. 45: Pitted stained cutting board on prep cooler. 47: Grease build up on sides of fryers.

<sup>&</sup>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: Gallatin Country Club

Establishment Number: 605204039

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Illness policy 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: Good 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: See list
- 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.
- 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 performed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling performed day of inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold food held at proper temps.
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Gallatin Country Club	
Establishment Number: 605204039	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional comments.	

Establishment Information

Establishment Information									
Telephone and the control of the con	allatin Country Club								
Establishment Number #	605204039								
Sources									
Source Type:	Water	Source:	City						
Source Type:	Food	Source:	Sysco, iwc, sams						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								