

Establishment Name

Inspection Date

Nashville

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

MIDDLE COLLEGE HIGH SCHOOL FOOD

Type of Establishment 120 WHITE BRIDGE PIKE

O Temporary O Seasonal

Time in 11:00; AM AM/PM Time out 11:30; AM AM/PM

O Farmer's Market Food Unit

Remanent O Mobile

04/03/2023 Establishment # 605261821 Embargoed 0

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

Number of Seats 35 Risk Category Follow-up Required O Yes 疑 No

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$ =∞	rrecte	d on-si	te duri	ing ins
_					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	XX	0
	IN	OUT	NA	NO	Employee Health				17		0	1	o
2	300	0			Management and food employee awareness; reporting	0	0						
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	×	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	20	0.00	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	0	282	0
6	巡	0		0	Hands clean and properly washed	0	0		22	×	ا ہ ا	0	0
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_	_	_
	-	-	_	_	alternate procedures followed	-		-		IN	OUT	NA	NO
8	IN.	OUT	NA	N/A	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	麗	
9	SEC.	0	ren	NO	Food obtained from approved source	0	0		—	IN	OUT	NA	NO
30	8	ö	0	0		8	ŏ	1			001	TEM	NO.
10	8	ŏ	_	_	Food received at proper temperature Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	800	0	0	
	~	-	0.0		Required records available: shell stock tags, parasite	-	_	1 "	⊢				
12	0	0	×	0	destruction	0	0			IN	ОИТ	NA	NO
	IN	OUT		NO	Protection from Contamination				25	0	0	200	
13	0	0	黨		Food separated and protected	0	0	4	26	氮	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	COS	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	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	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	X	0	0		Proper cold holding temperatures	0	0	5
21	0	0	386	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	氮	0	0		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	8	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

troduction of pathogens, 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	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	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	1
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	
40	0	Washing fruits and vegetables	0	0	ļ
	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	
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	$\overline{}$	_	
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	T.
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	- 0	0	

anner. You have the right to request a n (10) days of the date of the

> 04/03/2023 Date

04/03/2023

Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MIDDLE COLLEGE HIGH SCHOOL FOOD

Establishment Number #: | 605261821

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)					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach-in cooler 1	39					
Upright warmer	178					
Milk cooler	37					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Great northern beans in upright warmer	Hot Holding	168
Spicy chicken sandwich In upright warmer	Hot Holding	151
Milk cartons in milk cooler (sanwiched)	Cold Holding	38

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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: Observed employees washing their hands at appropriate times and with correct technique.
- 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 information.
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: No raw meat is present at site.
- 14: Establishment uses Hillwood High School for warewashing.
- 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: Proper cooling time and temperatures were not observed during the time of inspection.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: Observed proper TPHC procedures.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: No prohibited food 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: Tobacco products are not sold.

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.

Establishment Name: MIDDLE COLLEGE HIGH SCHOOL FOOD				
Establishment Number: 605261821				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: MII	DDLE COLLEGE HI	GH SCHOOL FOOD				
Establishment Number #;	605261821					
1000						
Sources						
Source Type:	Food	Source:	IWC, Purity, Mcclain			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Commen	nts					