

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Riverdale Hs Warrior Walkup Remanent O Mobile Establishment Name Type of Establishment 802 Warrior Dr. O Temporary O Seasonal Murfreesboro Time in 12:44 PM AM/PM Time out 01:26; PM AM/PM 03/14/2022 Establishment # 605161592 Embargoed 0 Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0	05=	con	recte	d on-si	te dur	in
					Compliance Status	COS	R	WT	] [					
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	ı
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	16	0	0	0	ł
	IN	OUT	NA	NO	Employee Health					17		0	0	t
2	300	0			lanagement and food employee awareness; reporting		О		11					Ì
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1 [	18	0	0	0	Ī
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	19	×	0	0	Ī
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П	20	0	0	200	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [	21	0	0	0	Ī
6	100	0		0	Hands clean and properly washed	0	0		1 I	22	0	0	×	Ī
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	ł
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [	23	0	0	M	Ī
	IN	OUT	NA	NO	Approved Source				1 L	23	~	_		1
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	ı
10	0	0	0	×	Food received at proper temperature	0	0		Ιſ	24	0	0	333	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιl	24	•	_	(40)	l
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	I
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X	J
13	×	0	0		Food separated and protected	0	0	4	] [	26	黨	0		ì
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	] [		IN	OUT	NA	ĺ
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	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	×	_	0	0	Proper hot holding temperatures	0	0	
20	0	0	200	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	黨	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

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	
40	0	Washing fruits and vegetables	0	0	-
	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	

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	

a conspicuous manner. You have the right to request a hearing regarding this report by filing a wr 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

03/14/2022

03/14/2022

Signature of Person In Charge

enta Pleath Specialist

Date

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

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



Facilities and facilities										
Establishment Information										
Establishment Name: Riverdale Hs W										
Establishment Number #:  605161592	2									
-										
NSPA Survey - To be completed it	f #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 con:	spicuously posted at eve	ry entrance.							
Garage type doors in non-enclosed areas are	not completely open.									
Tents or awnings with removable sides or ven	its in non-enclosed areas are	not completely removed	or open.							
Smoke from non-enclosed areas is infiltrating	into areas where smoking is p	prohibited.								
Smoking observed where smoking is prohibite	ed by the Act.									
W										
i warewashing into										
Warewashing Info	Sanitizer Type	PPM	Temperature ( Fah	renhelt)						
Machine Name	Sanitizer Type		Temperature ( Fah	renhelt)						
	Sanitizer Type	<b>PPM</b> 50	Temperature ( Fah	renhelt)						
Machine Name			Temperature ( Fah	renheit)						
Machine Name			Temperature ( Fah	renhelt)						
Machine Name			Temperature ( Fah	renheit)						
Machine Name			Temperature ( Fah	renheit)						
Machine Name  3 comp sink			Temperature ( Fah							
Machine Name 3 comp sink  Equipment Temperature										
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Machine Name 3 comp sink  Equipment Temperature										
Machine Name 3 comp sink  Equipment Temperature										
3 comp sink  Equipment Temperature Decoription										
S comp sink  Equipment Temperature Description  Food Temperature		50	Temperature ( Fahi	renheit)						
3 comp sink  Equipment Temperature Decoription				renheit)						

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



#### Establishment Information

Establishment Name: Riverdale Hs Warrior Walkup

Establishment Number: 605161592

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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 good hand washing.
- 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 food 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: All food separated and protected.
- 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: See food temp.
- 20: (NO) No TCS foods are being held cold during the 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:

### 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: Riverdale Hs Warrior Walkup					
Establishment Number: 605161592					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
Jee last page for additional comments.					

Establishment Information

# Establishment Information Establishment Name: Riverdale Hs Warrior Walkup Establishment Number # 605161592

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Source Type: Food Source: Sams, palmers

Source Type: Water Source: Murfreesboro city

Source Type: Source:

Source Type: Source:

Source Type: Source:

#### **Additional Comments**

Nelsont@rcschools.net

Menu: popcorn chicken, packaged snacks.

Discussed proper hand washing, ware washing, food source, food storage, holding and cook temps, cooling when applicable, employee hygiene, employee health, demonstration of knowledge, and storage and use of toxic items. Food Establishment Regulations can be found at

https://publications.tnsosfiles.com/rules/1200/1200-23/1200-23-01.20150716.pdf. Please be sure you and all food handling employees are familiar with these regulations. Guidance/Educational documents can be found at https://www.tn.gov/health/health-program-areas/eh/eh-foodlaw.html. These are an excellent resource to help reduce the risk of a food borne illness. If you have any questions please do not hesitate to contact me.

Will send applicable food safety fact sheets.