

Establishment Number #: 605053724

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Manual dish sink	QA	200	122
Cloth bucket	QA	150	
High temp dish machine			

Description	Temperature (Fahrenheit)
Ice cream freezer	0
Reach in cooler	38
Reach in cooler	32
Walk in cooler	38

Description	State of Food	Temperature (Fahrenheit)
Catfish in fryer	Cooking	186
Sliced tomatoes in open top cooler	Cold Holding	41
Raw chicken in cooler, dated 12/13	Cold Holding	41
Sliced roast beef in open top cooler, dated 12/14	Cold Holding	41
Chicken tenders in warmer	Hot Holding	137
Raw chicken in walk in cooler	Cold Holding	41
Milk in reach in cooler, dated 12/12	Cold Holding	41
Vegetable soup in warmer	Hot Holding	165

Observed Violations

Total # 4

Repeated # 0

14: Final rinse on the high temp dish machine is 122 degrees. CA- Triple sink will be used until the dish machine is repaired and working properly. A repairman has been called.

21: Two cartons of liquid eggs had no date mark and the PIC was unsure when they were opened. CA- Eggs were discarded.

53: Heavy dust on kitchen ceiling tiles, light shields, ceiling vents, and chains.

55: Current permit is not posted.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

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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: Employees wash hands.
- 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: Food source: Sysco, U.S. Foods, Halsey
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Food temps listed.
- 20: Food temps listed.
- 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: Pasteurized eggs are used.
- 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:

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

Additional Comments

See last page for additional comments.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Sysco, U.S. Foods, Halsey
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments