

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 201

COS R WT

0 0

0 0

0 0

0 0

0 0

0 0

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

09/26/2022 Establishment # 605030127 Embargoed 0 Inspection Date

Lakeview Elementary School Cafeteria

O Follow-up

6211 Saundersville Rd.

Mt Juliet

KRoutine

O Preliminary

O Consultation/Other

Time in 09:52 AM AM/PM Time out 10:39; AM AM/PM

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IK, OUT, HA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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	N≃in c	ompli	iance		OUT=not in compliance NA=not applicable NO=not observ	ed		co	\$=co	rrecte	d on-sit	te duri	ng ins	pection R=repeat (violation of the same code provis			
Compliance Status COS R WT Compliance								Compliance Status									
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
Ε.	88	0	-		Person in charge present, demonstrates knowledge, and	6		_						Control For Safety (TCS) Foods			
ין	560	0			performs duties	١٥	0	5	16	黨	0	0	0	Proper cooking time and temperatures			
			NA	NO	Employee Health				17	0	0	0	X	Proper reheating procedures for hot holding			
2	DK.	0			Management and food employee awareness; reporting	0	0			l				Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	0 0 0			IN	OUT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature			
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0		19	1	0	0		Proper hot holding temperatures			
5	滋	0	1		No discharge from eyes, nose, and mouth	0	0	ů	20		0	0		Proper cold holding temperatures			
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition			
6	巡	0		0	Hands clean and properly washed	0	0		22	0	lol	0	800	Time as a public health control: procedures and records			
17	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	5		_	1				-		
ļ.,			_	_	alternate procedures followed	-		_	\vdash	IN	OUT	NA	NO	Consumer Advisory			
8	IN.		NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked food			
9	300	0	ren	NO	Food obtained from approved source	0	О	-	ь	IN	ОИТ	NA	NO	Highly Susceptible Populations			
10	8	8	-	-00-		8	ŏ		\vdash	114	001		NO.	riginy susceptible repulations			
11	100		-	-	Food received at proper temperature Food in good condition, safe, and unadulterated	8	ŏ	5	24	0	0	200		Pasteurized foods used; prohibited foods not offered			
-			0.0		Required records available: shell stock tags, parasite			1	\vdash								
12	_	0	×	0	destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: approved and properly used			
13	×	0	0		Food separated and protected	0	0	4	26	黛	0			Toxic substances properly identified, stored, used			
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan			

						L PRA		3.
		OUT=not in compliance COS=com				inspecti	on	
	Lave	Compliance Status	cos	к	WT	\vdash		_
	OUT	Safe Food and Water	-	_			OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Food a
29		Water and ice from approved source	0	0	2		_	constru
30	_	Variance obtained for specialized processing methods	0	0	1	46	0	Warew
	OUT	Food Temperature Control	,	_	_		-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfoc
	_	control		_			OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	_	Hot an
33	0	Approved thawing methods used	0	0	1	49	0	Plumbi
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewag
	OUT	Food Identification				51	0	Toilet f
35	0	Food properly labeled; original container, required records available	0	0	1	52	0	Garbas
	OUT	Prevention of Food Contamination				53	0	Physic
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequ
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Curren
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Most re
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils			-			
41	0	In-use utensils; properly stored	0	0	1	57		Compli
42	_	Utensils, equipment and linens; properly stored, dried, handled	0	ō	1	58	1	Tobacc
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobac
44	0	Gloves used properly	0	O	-			

pecs		Compliance Status	Cos	R	WT
	OUT	Utensils and Equipment			
45	0	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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48		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	6
56	0	Most recent inspection posted	0	0	Ů
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

09/26/2022

09/26/2022

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



Establishment Information

Establishment Name: Lakeview Elementary School Cafeteria
Establishment Number ≠: |605030127

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Bucket M Meiko	QA Heat	200	174					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Wic	35					
Wif 1	8					
Wif 2	0					
True ric	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken patty	Cooking	180
Smile potatoes	Hot Holding	157
Broccoli	Cooking	203
Salsa	Cold Holding	39
Milk	Cold Holding	41

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Establishment Name: Lakeview Elementary School Cafeteria

Establishment Number: 605030127

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 washed hands when changing gloves
- 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 info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 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.

Establishment Name: Lakeview Elementary School Cafeteria	
Establishment Number: 605030127	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: La	akeview Elementary S	school Cafeteria						
Establishment Number #	605030127							
Sources								
Source Type:	Food	Source:	IWC, Purity					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							