



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Cason Lane Academy Food Service Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1330 Cason Ln ☐ Temporary ☐ Seasonal
City Murfreesboro Time in 12:09 PM AM / PM Time out 12:43 PM AM / PM
Inspection Date 04/04/2024 Establishment # 605090339 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 300

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| IN=in compliance | | | | | OUT=not in compliance | | | | | NA=not applicable | | | | | NO=not observed | | | | | COS=corrected on-site during inspection | | | | | R=repeat (violation of the same code provision) | | | | |
|-------------------|--|--|--|--|----------------------------------------------------------------------------------------|--|--|--|--|-------------------|--|--|--|--|-----------------|--|--|--|--|-----------------------------------------|--|--|--|--|-------------------------------------------------|--|--|--|--|
| Compliance Status | | | | | | | | | | COS | | | | | R | | | | | WT | | | | | | | | | |
| | | | | | Supervision | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Person in charge present, demonstrates knowledge, and performs duties | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Employee Health | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Management and food employee awareness, reporting | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper use of restriction and exclusion | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Good Hygienic Practices | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper eating, tasting, drinking, or tobacco use | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | No discharge from eyes, nose, and mouth | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Hands clean and properly washed | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Handwashing sinks properly supplied and accessible | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Approved Source | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Food obtained from approved source | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Food received at proper temperature | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Food in good condition, safe, and unadulterated | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Required records available: shell stock tags, parasite destruction | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Protection from Contamination | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Food separated and protected | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Food-contact surfaces: cleaned and sanitized | | | | | | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper disposition of unsafe food, returned food not re-served | | | | | | | | | | | | | | | | | | | | | | | | |

| Compliance Status | | | | | | | | | | COS | | | | | R | | | | | WT | | | | |
|-------------------|--|--|--|--|--------------------------------------------------------------------------|--|--|--|--|-----|--|--|--|--|---|--|--|--|--|----|--|--|--|--|
| | | | | | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper cooking time and temperatures | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper reheating procedures for hot holding | | | | | | | | | | | | | | | | | | | |
| | | | | | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper cooling time and temperature | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper hot holding temperatures | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper cold holding temperatures | | | | | | | | | | | | | | | | | | | |
| | | | | | Proper date marking and disposition | | | | | | | | | | | | | | | | | | | |
| | | | | | Time as a public health control: procedures and records | | | | | | | | | | | | | | | | | | | |
| | | | | | Consumer Advisory | | | | | | | | | | | | | | | | | | | |
| | | | | | Consumer advisory provided for raw and undercooked food | | | | | | | | | | | | | | | | | | | |
| | | | | | Highly Susceptible Populations | | | | | | | | | | | | | | | | | | | |
| | | | | | Pasteurized foods used; prohibited foods not offered | | | | | | | | | | | | | | | | | | | |
| | | | | | Chemicals | | | | | | | | | | | | | | | | | | | |
| | | | | | Food additives: approved and properly used | | | | | | | | | | | | | | | | | | | |
| | | | | | Toxic substances properly identified, stored, used | | | | | | | | | | | | | | | | | | | |
| | | | | | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | |
| | | | | | Compliance with variance, specialized process, and HACCP plan | | | | | | | | | | | | | | | | | | | |

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DIVISION OF ENVIRONMENTAL HEALTH
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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) |
|--------------|----------------|-----|---------------------------|
| 3 comp sink | Qa | 150 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------|---------------------------|
| Wic | 38 |
| Ric 1 | 39 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|--------------------------------|---------------|---------------------------|
| All tcs foods wic | Cold Holding | 38 |
| Sloppy joe line 1 | Hot Holding | 143 |
| Sloppy joe line 1 hot box | Hot Holding | 136 |
| Vegetable mix line 1 | Hot Holding | 156 |
| Corn line 2 | Hot Holding | 140 |
| Sloppy joe line 2 | Hot Holding | 139 |
| Sloppy joe line 2 hot box | Hot Holding | 140 |
| Ham and cheese sandwich line 2 | Cold Holding | 43 |

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic has health policy on file
- 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 employee 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: No raw animal foods used
- 14: Pic stated dish machine is currently out of order. 3 comp sink was set up with a Qa reading of 150 ppm. (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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Establishment does not cook-cool foods
- 19: All hot tcs foods holding at 135F or higher
- 20: All cold tcs foods holding at 41F or less
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: Milk from Dairy Pure and Tru Moo on hand are pasteurized
- 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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|-------------------------|-----------|

| | | | |
|--------------|-------|---------|------|
| Source Type: | Water | Source: | City |
| Source Type: | Food | Source: | Iwc |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |

Additional Comments