



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name JOHN OVERTON HIGH SCHOOL
Address 4820 FRANKLIN RD
City Nashville
Inspection Date 04/09/2024
Risk Category 01
Number of Seats 500

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge [Signature] Date 04/09/2024
Signature of Environmental Health Specialist [Signature] Date 04/09/2024

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: JOHN OVERTON HIGH SCHOOL
 Establishment Number #: 605249482

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)
Manual dish sink	QA	200	
Sanitizer bucket	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Milk cooler	38
Hot holding cabinet	135
Hot holding cabinet	143
Refrigerator	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken in top cooler in serving area	Cold Holding	40
Ham in top cooler in serving area	Cold Holding	39
Turkey in top cooler in serving area	Cold Holding	40
Chickpeas in refrigerator	Cold Holding	42
Corn in top cooler in serving area.	Cold Holding	41
Cut lettuce in top cooler	Cold Holding	39
Fried rice in Hot holding cabinet	Hot Holding	175
Chocolate milk in milk cooler	Cold Holding	35
Chicken meatballs in steam table	Hot Holding	160
Roasted onions and peppers in steam table	Hot Holding	135
Fried rice in steam table	Hot Holding	152
Asian chicken in Hot holding cabinet	Hot Holding	158
Fried rice in Hot holding cabinet	Hot Holding	148
Tuna salad in Walk in cooler	Cold Holding	40

Observed Violations

Total # 1

Repeated # 0

43: Single service cups and lids stored uncovered in storage room.



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy 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: Proper handwashing procedures were observed.
- 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.
- 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 products stored or cooked on site.
- 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 raw animal products stored or cooked on site.
- 17: (NO) No TCS foods reheated during inspection.
- 18: They use blast chiller and freezer to cool down.
- 19: Proper hot holding temperatures were observed.
- 20: Proper cold holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 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: "No Smoking" signs or the international symbols are not conspicuously posted at every entrance.
- 58: No

***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:	Water	Source:	City
Source Type:	Food	Source:	IWC, Purity, McCartney
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments