## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Lebanon Academy Food Servic			Service	O Fermer's Market Food Unit     Type of Establishment     Ø Permanent     O Mobile								]							
Address 30				3065 Murfreesboro Road O Temporary O Seasonal															
City Lebanon Time in			12	2:2	7: F	PM	A	M/P	мті	me o	ut 01:13: PM AM / PM								
Insp		on Da	te		02/22/20	22 Establishmen						_	<u>d</u>						
			spect		Routine	O Follow-up	O Complaint			- O Pr			~ =		Co	nsuitation/Other			
Risk	Ca	teacr	v		01	8072	03			04				Fo	-wollo	up Required O Yes K No Numb	er of Seat	18	}
		-	isk I			reparation practice								rep	ortec	to the Centers for Disease Control and P	evention		
	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																		
		(1	ırk de	algaa	ted compliance sta											ach Hem as applicable. Deduct points for category or	ubcategor	<i>.</i> )	
IN	•in c	ompii	ance			ance NA=not applicab mpliance Status	le NO=not observe		R		)\$≖∞ Γ	rrecte	d on-s	ite dur	ing int	spection R=repeat (violation of the same code Compliance Status		S R	WT
$\square$	IN	OUT	NA	NO		Supervision			· · ·			IN	OUT	NA	NO	Cooking and Reheating of Time/Temperat			
1	×	0			Person in charge performs duties	present, demonstrate	s knowledge, and	0	0	5		23		0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	6
2			NA	NO	Management an	Employee Health d food employee aware	-	0			17	0	0	0	22	Proper reheating procedures for hot holding		0	L°.
	×	0	1			striction and exclusion		0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Tim a Public Health Control	• •••		
			NA			ood Hygienic Pract					18	8	0	0		Proper cooling time and temperature	0	0	
	区区				No discharge fro	sting, drinking, or toba m eyes, nose, and mo	uth	8	0	5	20	25	0	0	25	Proper hot holding temperatures Proper cold holding temperatures	0	0	5
	IN X	OUT	NA	_		ting Contamination properly washed	by Hands	0	0	_		*		0	-	Proper date marking and disposition		0	ľ
-	×	0	0	0	No bare hand co	ntact with ready-to-eat	foods or approved	0	ō	5	22	O	0	O NA		Time as a public health control: procedures and rec Consumer Advisory	ords O	0	
		0			alternate proced Handwashing sin	nks properly supplied a		0	0	2	23	_	0	22	- NO	Consumer advisory provided for raw and undercool	ed o	0	4
8 9	IN 家	0	NA			Approved Source orm approved source	1	0	0		H	IN	OUT		NO	food Highly Susceptible Populations		1-	
10 11	0	0	0	2		proper temperature indition, safe, and unad	ulterated	8	0	5	24	83	0	0		Pasteurized foods used; prohibited foods not offere	0	0	5
	õ	ō	×	0		s available: shell stock		ō	ō			IN	OUT	NA	NO	Chemicals		-	
			NA	NO	Prot	ection from Contam	ination					0	0	X	<del> </del>	Food additives: approved and properly used	0	0	5
13 14	夏送	0	0		Food separated a Food-contact sur	faces: cleaned and sa	nitized	8	0	4	26	民 IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedure		0	
15	X	0		·	Proper dispositio served	n of unsafe food, return	ned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Pract	ices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	geni	s, chemicals, and physical objects into foo	da.		
				01	T=not in compliance		COS=come			ar A				3		R-repeat (violation of the same code prov	sion)		
					Con	npliance Status	000-001		R		Ē					Compliance Status		S R	WT
2	8				ed eggs used whe			0	0	1	4		NUT O	ood a	nd no	Utensils and Equipment prod-contact surfaces cleanable, properly designed		0	1
2		00	Wate Varia	er and ance (	fice from approve obtained for specia	ed source alized processing meth	ods	8	8		$\vdash$	-	- c			and used	-	+	
		OUT	Dree			emperature Control					4	_	_			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	-	1
3	1	0	contr		oling methods use	id; adequate equipmen	t for temperature	0	0	2	F	0	TUK	4011100	4-001	Physical Facilities	-	-	<u> </u>
3:					properly cooked thawing methods			8	0	1	4					stalled; proper backflow devices		8	2
3	_	0	<u> </u>		eters provided and	d accurate		ō	ō	1	5	0	<b>o</b> [8	Sewag	e and	i waste water properly disposed	0	0	2
3	5	OUT	Enter	1000		od Identification	moonle sustable	0	0	1	5	_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0		1
<b>_</b>	9	OUT	F-000	s prop		nal container; required		-	<u> </u>	'	5		-		·	lities installed, maintained, and clean		6	
3	6	0	Insec	cts, ro	dents, and anima			0	0	2	5	_	-			entilation and lighting; designated areas used	ő	-	1
3	7	X	Cont	amin	ation prevented d	uring food preparation,	storage & display	0	0	1		0	тих			Administrative items			
3	-	-			cleanliness			0	0	1		_				nit posted	0	0	0
3	_				ths; properly used ruits and vegetable			0	0		P	6	0 [/	AOST LE	cent	Compliance Status			WT
		OUT			Proper Use of Utensils						Non-Smokers Protection Act     Compliance with TN Non-Smoker Protection Act				10				
4		0	Uten	sils, e		ens; properly stored, dr		0		1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	0	8	0
4	-				a/single-service an ed properly	ticles; properly stored,	used		8		5	9	H	tobac	co pr	roducts are sold, NSPA survey completed	0	0	1
Failu	re to	o corr	ect an	y viol	ations of risk factor	items within ten (10) day	s may result in susper	vision o	ef your	r food	servic	e est	ablish	ment p	ermit.	Repeated violation of an identical risk factor may result i	n revocation	h of yo	ur food
servi marv	ce e ver a	stabli nd po	shmer st the	nt per most	nit. Items identified recent inspection re	as constituting imminent port in a conspicuous m	health hazards shall b anner. You have the rig	e com pht to r	eques	mmed	iately	or op	eration	ns shal	l ceas	e. You are required to post the food service establishmen filing a written request with the Commissioner within ten (	t permit in a	consp	vicuous
						8-14-708, 68-14-709, 68-14					-	T	>	-	-	2			
_	02/2			22/2	022	2	_	1		rez	<ul> <li>–</li> </ul>	Dars	02/	22/2	2022				
Sigr	natu	re of	Pers	on In	Charge	** Additional food sa	fety information car	be fo		Date on ou		-				ental Health Specialist			Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
	Please call (	) 6154445325	to sign-up for a class.	

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



#### Establishment Information

Establishment Name: Lebanon Academy Food Service Establishment Number # 605254835

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 wenty-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.	
Sarage 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.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Three comp sink								

Equipment Temperature							
	Description	Temperature (Fahrenheit)					
	Traulsen RIC	36					
	Traulsen RIF	2					
	Frigidaire RIC	38					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Baked Chicken	Cooking	209			
Diced Tomatoes		36			

· · · · · · · · · · · · · · · · · · ·
Observed Violations
Total # 1 Repeated # 0
Repeated # ()
37: Scoop handle stored down in flour storage cntainer

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



#### Establishment Information

Establishment Name: Lebanon Academy Food Service

Establishment Number : 605254835

#### 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:

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 sources

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 temps
- 17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

- 19: (NO) TCS food is not being held hot during inspection.
- 20: See 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:

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.

# Establishment Information

Establishment Name: Lebanon Academy Food Service Establishment Number : 605254835

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Lebanon Academy Food Service Establishment Number # 605254835

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Three comp sink not set up