TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A.	in the second	HACK OF													^		
Est	ablisi	imen	nt Nar		Mt. View Elementary School					Тур	xe of E	Establ	ishme	Farmer's Market Food Unit Set Permanent O Mobile		1	
Add	fress				3820 Murfreesboro Rd.				_					O Temporary O Seasonal			
City	,				Antioch Time i	<u>1</u>):5	<u>5</u> /	١M	A	M/PN	A Ti	me o	а <u>11:25</u> : <u>АМ</u> ам/рм			
Insp	pectio	n Da	ate		03/21/2024 Establishment # 60513304	7		_	Emba	irgoe	d 0						
Pur	pose	of In	spect		展Routine O Follow-up O Complaint			O Pr					Cor	nsultation/Other			
Risi	k Cat	eacr	v .		01 102 03			04				Fo	allow-	up Required O Yes 🕄 No Number of S	Seats	27	2
			isk I		ors are food preparation practices and employee							rep	ortec	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak												
		(14	uric de	elgne	FOODBORNE ILLNESS RJ ted compliance status (IK, OUT, KA, HO) for each numbered liter										egosy.)	
IN	⊫in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ	-		_	5=00	recte	d on-si	te dur	ing ins	pection R=repeat (violation of the same code provis			
Ь	IN	оит	NA	NO	Compliance Status Supervision	cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	1	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
H		-	NA	NO	Employee Health	-	•	-		0 家	00	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
	Ж				Management and food employee awareness: reporting	-	0	5		IN	олт			Cooling and Holding, Date Marking, and Time as			
3	2	0		110	Proper use of restriction and exclusion	0	0	Ľ		0				a Public Health Control			
4	IN XX	001	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			区	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	윙	
5	1			0	No discharge from eyes, nose, and mouth	0	0	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N N	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			**				Proper date marking and disposition	0		
7	1	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	22	嵩	0	0	-	Time as a public health control: procedures and records	0	٥	
8	25				alternate procedures followed Handwashing sinks property supplied and accessible	0	0	2		IN O	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0		
	IN 高	OUT	NA	NO	Approved Source				23		0	X	110	food	<u> </u>	٥	•
10	0	0	0	2	Food obtained from approved source Food received at proper temperature	6	0			IN	OUT	NA	NO	Highly Susceptible Populations	-		
11	X	0		_	Food in good condition, safe, and unadulterated	0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals			
13	IN S	OUT	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 炭	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14	x	ŏ	0		Food-contact surfaces: cleaned and sanitized	ŏ		5	Ē	IN	OUT	NA	NO	Conformance with Approved Procedures	Ť	-	
15	黛	~			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
1	~	~			Iserved	<u> </u>	-									- 1	
Ľ	~	•		_	served										-	-	
	~	0		Goo	served d Retail Practices are preventive measures to c	ontro	l the				of p	atho	geni				
		•			d Retail Practices are preventive measures to c	ontro	l the	ET/A	L PR	ACT	of p	atho	gena	, chemicals, and physical objects into foods.			
					d Retail Practices are preventive measures to co Trinct in compliance COS=com Compliance Status	ontro	I the	arA during	L PR	ACI ction	of p	atho	gena	R-repeat (violation of the same code provision) Compliance Status	cos		WT
		OUT		00	d Retail Practices are preventive measures to contract in compliance COS-comton Compliance Status Safe Food and Water	ected o	l the D R n-site R	during WT	inspe	ction	of p (CES) (TE	atho		R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment		R	
	28 19		Past	OU eurize	d Retail Practices are preventive measures to content of the compliance COS=come Compliance Status Safe Food and Water ed eggs used where required frice from approved source	contro contro cos cos cos cos	R O	aring during WT	L PR	ction	ofp (CE≲ UT	atho	nd no	R-repeat (violation of the same code provision) Compliance Status	cos O		WT 1
	28	0UT 0 0	Past Wate Varia	OU eurize	A Retail Practices are preventive measures to compliance COS=com Compliance Status Safe Food and Water deggs used where required lice from approved source sobtained for specialized processing methods	ected of cos	D R n-site R O	aring during WT	inspe	ction 5	of p (CES)	atho	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		R	
	28 29 10		Past Wate Varia	OU eurize er and ance o	d Retail Practices are preventive measures to content of the compliance COS=come Compliance Status Safe Food and Water ed eggs used where required frice from approved source	cos cos 0 0	R O O O	during WT	inspe	ction 5	оfр (СЗ О Г О М	atho 3 ood a onstru /arew	nd no cted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	R	1
	28 19 10		Past Wate Varia Prop	eurize er ance ance o rol	A Retail Practices are preventive measures to contend of the second	cted o cos 0 0 0	0 0 0	1 2 2	4 4	Ction 5 0 6 0		atho ood a onstru /arew	nd no cted, ashin d-cor	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0	R 0 0	1 1 1
	28 29 10		Past Wate Varia Prop contr Plant	eurize er ance ance o rol t food	d Retail Practices are preventive measures to content in compliance COS=comtent Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding	cted o cos 0 0 0	R O O O	during WT	4 4 4	Ction 5 0 6 7 0 8 0		atho ood a onstru /arew onfoo	nd no cted, ashin d-cor	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure	0 0 0	R 0 0	1 1 2
	28 19 10 11		Past Wate Varia Prop contr Plant Appr Ther	eurize er and ance o rol t food	d Retail Practices are preventive measures to content in compliance COS=come Compliance Status Safe Food and Water d eggs used where required Tice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate		0000	Auring WT	4 4 4 5	Cion 5 6 7 9 9		atho ood a onstru /arew onfoo ot and fumbi ewag	nd no cted, ashin d-cor 5 cold ng ins e and	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Pacilities water available; adequate pressure italled, proper backflow devices waste water properly disposed	0000	R 0 0 0 0	1 1 1 2 2 2
	28 29 30 31 31 33 34		Past Wate Varia Prop contr Plant Appr Ther	eurize er and ance o rol t food toved mome	d Retail Practices are preventive measures to content in compliance COS=comtent Compliance Status Safe Food and Water deggs used where required fice from approved source sobtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cocked for hot holding thawing methods used eters provided and accurate Food Identification	Cos Cos Cos O O O O O O O O	0 0 0 0 0 0 0 0	arin during WT 1 2 1 1 2 1 1 1 1	4 4 4 5	Con Con S S C S S C C S S C C S S C C S S C C S S C C S S C C S S C C S S C C S C S C S C S S C S S C S		atho ood a onstru /arew onfoo ot and lumbi ewag oliet fi	nd no cted, ashin d-cor 5 cold ng ins e and acilitie	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities (water available; adequate pressure tailed, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0	1 1 2 2 2 1
	28 29 10 11		Past Wate Varia Prop contr Plant Appr Ther	eurize er and ance o rol t food toved mome	A Retail Practices are preventive measures to compliance COS=com T=not in compliance Cos=com Compliance Status Safe Food and Water cd eggs used where required Food and Water ice from approved source Safe Food and Water obtained for specialized processing methods. Food Temperature Control properly cooked for hot holding thawing methods used eters provided and accurate Food Identification eterly labeled; original container; required records available Food Identification	cos cos cos o o o o o o o o	0 R 0 0 0 0 0 0 0 0	Auring WT	4 4 4 4 5 5 5	A Calor Color 5 6 7 0 8 9 0 1		atho cod a constru- /arew ionfoo ot and fumbii ewag collet fi arbag	nd no ccted, ashin d-cor d cold ng ins e and acilitie se/refr	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities water available; adequate pressure italled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1
	28 29 30 31 33 34 44		Past Wate Varia Prop contr Plant Appr Ther Food	eurize er and ance o ver co- rol t food mom-	d Retail Practices are preventive measures to content in compliance COS=come Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination	cost cost		ar () duriny WT 1 2 1 1 1 1 1	4 4 4 4 5 5 5	Color Color		atho ood a onstru /arew oofoo out and umbii ewag oilet fi aarbag	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained; and clean	000000000000000000000000000000000000000	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
	28 29 30 33 33 34 35 36		Past Wate Varia Prop contr Plant Appr Ther Food	eurize er and ance o ver co- rol t food mom-	A Retail Practices are preventive measures to compliance COS=com T=not in compliance Cos=com Compliance Status Safe Food and Water cd eggs used where required Food and Water ice from approved source Safe Food and Water obtained for specialized processing methods. Food Temperature Control properly cooked for hot holding thawing methods used eters provided and accurate Food Identification eterly labeled; original container; required records available Food Identification	00000000000000000000000000000000000000	0000 0000 0000 0000	ar A during WT 1 2 1 1 1 1 1 1 1 1 2	4 4 4 4 5 5 5	Constant Con		atho ood a onstru /arew oofoo out and umbii ewag oilet fi aarbag	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used	0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0	1 1 2 2 2 1 1
	28 29 30 31 33 34 44		Pasti Wate Varia Prop contr Plant Appr Ther Food	eurize er and ance o rol t food momori i prop	d Retail Practices are preventive measures to content in compliance COS=come Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination	Cost Cost Cost Cost Cost Cost Cost Cost		ar () duriny WT 1 2 1 1 1 1 1	4 4 4 4 5 5 5	Constant Con		atho ood a onstru /arew oofoo out and umbii ewag oilet fi aarbag	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained; and clean	0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
	28 29 30 33 33 34 44 55 56 66 37 88		Past Wate Varia Prop Prop Then Then Food Cont Pers	eurize er and ance o mer col rol t food momi- d prop cts, ro amini- conal o	Image: second	Cost Cost Cost Cost Cost Cost Cost Cost		arfA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4 4 4 4 5 5 5 5 5 5	Clion Clion 5 6 7 0 7 0 1 2 2 3 3 2 4 0 0 5 5		atho ood a onstru /arew oolet fi arbag olet fi arbag olet fi arbag	nd no icted, ashin d-cor d cold acilitie e/refi al faci t perm	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean Physical Facilities water available; adequate pressure ttalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
	28 29 60 11 12 33 34 44 35 36 37		Pasta Wate Varia Prop Prop Then Then Then Then Cont Pers Wipi	eurize er and ance o mer co rol t food momi f prop cts, ro tamini onal o ng cio	Image: Compliance Cost compliance Compliance Status Safe Food and Water Ed eggs used where required Ice from approved source Ice from approved source Safe Teod and Water Sold eggs used where required Ice from approved source Ice from approved source Safe Teod Temperature Control Ding methods used; adequate equipment for temperature Ice from approved source properly cocked for hot holding Items provided and accurate Provention of Identification Items available Prevention of Feed Contamination Idents, and animals not present ation prevented during food preparation, storage & display Items	Cost Cost Cost Cost Cost Cost Cost Cost		arA during WT 1 2 1 1 1 1 1 1 1 1 1 1 1	4 4 4 4 5 5 5 5 5 5	Clion Clion 5 6 7 0 0 1 2 2 3 3 2 4 0 0 5 5		atho ood a onstru /arew oolet fi arbag olet fi arbag olet fi arbag	nd no icted, ashin d-cor d cold acilitie e/refi al faci t perm	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities (water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items		R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
	28 19 10 11 12 33 33 14 55 56 66 17 88 19 10		Past Wate Varia Prop contr Plant Appr Then Then Then Cont Pers Wipi Was	eunze er and ance o ver co rol t food roved mom t prop cts, ro tamini cnal o hing f	Image: second	Cost cost cost cost cost cost cost cost c		ar 44 durin; WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4 4 4 4 5 5 5 5 5 5 5	Con Con Con Con Con Con Con Con		atho ood a onstru /arew /arew oolet fo arbag olet fo arbag olet fo arbag olet fo arbag	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1
	28 29 30 33 33 34 44 55 56 66 37 88 59		Pasti Wate Varia Prop contr Plant Appr Then Then Then Cont Pers Wipi Was	eunzei er and ance o ver co rol t food t food t prop cts, ro tamini cnal o hing f se ute	Image: Second	Cost cost cost cost cost cost cost cost c		ar 44 during WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Contraction Contra		atho ood a onstru /arew onfoc ot and fumbi ewag oilet fi arbag hysica dequa hysica dequa	nd no cted, ashin d-cor d cold ng ins e and acilitie refrefi al faci the ve t perm cent	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status			1 1 1 2 2 2 2 1 1 1 1 1 1 0
	28 29 30 31 33 44 35 36 66 37 38 39 10 31 31 31 31 31 31 31 31 31 31 31 31 31		Pasti Varia Prop contr Plant Prop Contr Pers Wipi Was Uten Sing	eurize er and ance o rol t food t foo	Image: series of the			1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Contraction Contra		atho ood a onstru /arew onfoo ot and ot and out and ou	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 2 1 1 1 1 1 1 0
	28 29 10 11 12 13 14 14 15 15 15 15 16 16 17 17 18 18 19 10 10 11 12 13 13 14		Past Wate Varia Prop contr Plant Food Insec Cont Pers Wipi Was In-us Sing Glov	eurize er and ince o rol t food momo if prop cts, ro chain ing clo hing f ie-use es us	Image: second	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		4 A A A A A A A A A A A A A A A A A A A	4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Con Con Con Con Con Con Con Con		atho ood a onstru /arew ionfoo ot and iumbii ewag oilet fa arbag hysica dequa iumeni lost re obacc tobacc	nd no cted, ashin d-cor d cold acilitie ge/refi al faci tre ve t perm cent ance o pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment rfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0
22 23 33 33 33 33 33 33 33 33 33 33 44 44 44	28 29 10 11 12 13 14 15 15 16 16 17 18 18 19 10 11 12 13 14 11 12 13 14 11 12 13 14 11 12 13 14 11 11 12 13 14 14 14 14 14 14 14 14 14 14 14 14 14		Pasti Varia Prop contr Plant Prop Cont Pers Wipi Was Uten Sing Glov	ou eurize er and ance o rol t food toved t prop cts, ro tamini onal o ng ck sits, o le-use es us y violi t per	Image: status COS=com Compliance Status Safe Food and Water ed eggs used where required Fice from approved source Dice from approved source Safe Temperature Control obtained for specialized processing methods. Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Provention of Food Contamination etents, and animals not present ation prevented during food preparation, storage & display cleanliness ths: properly used and stored Proper Use of Utensils nsils; properly stored equipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used ed properly			4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Con Con Con Con Con Con Con Con		atho ood a onstru /arew onfoo ot and out and o	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent ance o pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment perm			1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0
22 22 23 33 33 33 33 34 44 44 44 44 44 44 44	28 29 30 33 33 44 35 36 36 37 38 39 30 40 11 12 33 44 9 40 9 11 12 33 44 9 9 40 9 9 10 9 11 11 12 12 13 13 14 14 14 14 14 14 14 14 14 14 14 14 14		Past Wate Varia Prop contr Plant Appr Appr Appr Appr Appr Appr Appr App	ou eurize er and ance (rol t food t food food t food t fo	Image: series of the			4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Con Con Con Con Con Con Con Con		atho ood a onstru /arew onfoo ot and out and o	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t perm cent ance o pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment perm			1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0
22 22 23 33 33 33 33 34 44 44 44 44 44 44 44	28 29 10 11 12 13 14 15 15 16 16 17 18 18 19 10 11 12 13 14 11 12 13 14 11 12 13 14 11 12 13 14 11 11 12 13 14 14 14 14 14 14 14 14 14 14 14 14 14		Past Wate Varia Prop contr Plant Appr Appr Appr Appr Appr Appr Appr App	ou eurize er and ance (rol t food t food food t food t fo	Instant COS=com Compliance COS=com Compliance Status Safe Food and Water ed eggs used where required Dice from approved source Dice from approved source Dice from approved source Ding methods used; adequate equipment for temperature Ding methods used; adequate equipment for temperature properly cocked for hot holding Thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness The proper Use of Utensils nsils; properly used and stored nuts and vegetables Proper Use of Utensils Nadied Advisingle-service articles; properly stored, dried, handled Advisingle-service articles; properly stored, used ed properly used as constituting imminent health hazards shall be frecent inspection report in a conspicuous manner. You have the if 14-700, 6E-14-700, 6E-14-70	COS COS COS COS COS COS COS CO CO CO CO CO CO CO CO CO CO CO CO CO		arAA durin; WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Con Con Con Con Con Con Con Con		atho ood a onstru /arew onfoo ot and lumbii ewag oilet fi arbag oilet fi arbag	nd no cted, ashin d-cor d cold ng ins e and acilitie e/refi al faci the ve errefi the ve cont co pro co pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment Infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale poducts are sold, NSPA survey completed			1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0
22 22 23 33 33 33 34 44 44 44 44 44	28 29 30 31 33 44 35 33 44 35 33 44 35 36 66 37 33 44 35 31 44 35 31 44 35 31 44 35 31 44 35 31 44 35 31 44 35 31 44 31 31 31 31 31 31 31 31 31 31 31 31 31		Pasti Wate Varia Prop contr Piant Prop Cont Pers Wipi Was In-us Uten Sing Glov	ou eurize er and ance o rol t food t	Image: status COS=com Compliance Status Safe Food and Water ed eggs used where required Tenot in compliance Status Safe Food and Water Safe Food and Water ed eggs used where required Tice from approved source bits of the specialized processing methods. Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used teens provided and accurate Provention of Food Contamination Prevention of Food Contamination etents, and animals not present ation prevented during food preparation, storage & display cleanliness Theoper Use of Utensils nsils; properly used and stored proper Use of Utensils nsils; properly stored used equipment and linens; properly stored, dried, handled visingle-service articles; properly stored, used ed properly editors of risk factor items within ten (10) days may result in suspection is shell to recent inspection report in a conspicuous marker. You have the risk iteration report in a conspicuous marker. You have the risk iteration report in a conspicuous marker. You have the risk iteration report in a conspicuous marker. You have the risk iteration report in a conspicuous marker. You have the risk iteration report in a conspicuous marker. You			1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4 4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5	Con C		atho ood a onstru (arew onfoo ot and out and o	nd no cted, ashin d-cor d cold ng ins e and acilitie ge/refi al faci the ve t permit cent co pro co pro co pro co pro	Arepeat (violation of the same code provision) Compliance Status Utensils and Equipment flood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items hit posted Non-Smokers Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoo s. You are required to post the food service establishment permiting a written request with the Commissioner within ten (10) day			1 1 1 2 2 2 1 1 1 1 1 1 1 1 0 WT 0 0 WT 0 0
22 22 23 33 33 33 34 44 44 44 44 44	28 29 30 31 33 44 35 33 44 35 33 44 35 36 66 37 33 44 35 31 44 35 31 44 35 31 44 35 31 44 35 31 44 35 31 44 35 31 44 31 31 31 31 31 31 31 31 31 31 31 31 31		Pasti Wate Varia Prop contr Piant Prop Cont Pers Wipi Was In-us Uten Sing Glov	ou eurize er and ance o rol t food t	Instant COS=com Compliance COS=com Compliance Status Safe Food and Water ed eggs used where required Dice from approved source Dice from approved source Dice from approved source Ding methods used; adequate equipment for temperature Ding methods used; adequate equipment for temperature properly cocked for hot holding Thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display cleanliness The proper Use of Utensils nsils; properly used and stored nuts and vegetables Proper Use of Utensils Nadied Advisingle-service articles; properly stored, dried, handled Advisingle-service articles; properly stored, used ed properly used as constituting imminent health hazards shall be frecent inspection report in a conspicuous manner. You have the if 14-700, 6E-14-700, 6E-14-70	Cos Cos Cos Cos Cos Cos Cos Cos Cos Cos		4 4 4 4 4 4 4 4 4 4 4 4 4 4	4 4 4 4 4 4 4 4 5 5 5 5 5 5 5 5 5 5 5 5	Control Contro Control Control Control Control Control Co		atho ood a onstru /arew onfoo ot and fumbig olet fa arbag olet fa arbag hysici dequa turreni lost re obacc tobacc tobacc	nd no cted, ashin d-cor d cold ge/refr al faci the ve errit cont ance o pro co pro co pro co pro co pro co pro co pro co pro co pro	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed as: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day ental Identify Specialist			1 1 1 2 2 2 1 1 1 1 1 1 1 0 WT 0 0

	Free food safety training ck	asses are available each mor	th at the county health department.	
PH-2267 (Rev. 6-15)	Please call () 6153405620	to sign-up for a class.	RDA 629
		, 0100100020		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. View Elementary School Establishment Number # 605133047

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 compartment sink	Quarternary	200	

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Refrigerator	31	
Walk-in freezer	-3	
Walk-in cooler	33	
Hot holding cabinet	161	

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Cooked corn in refrigerator	Cold Holding	34	
Hams sandwich in walk-in cooler	Cold Holding	36	
Melon fruit cup in walk-in cooler	Cold Holding	35	
Chicken patty in hot holding cabinet	Hot Holding	154	
Chicken patty in hot holding cabinet	Hot Holding	157	
Chef salad with eggs in cold holding cabinet	Cold Holding	36	
Chicken stew on food line (TPHC)	Hot Holding	137	
Green beans on food line (TPHC)	Hot Holding	138	
Chicken patty	Hot Holding	139	
cooked potatos on food line	Hot Holding	136	

Observed Violatio	ns				
Total #					
Repeated # ()					
53: Air vents a	ove prep area	s have aacun	nulation of dust	t.	
				-	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. View Elementary School

Establishment Number : 605133047

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and 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: Observed employees washing their hands at appropriate times and with correct technique.

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 information.

- 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: Proper cooking time and temperatures were not observed during the time of inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No TCS food being actively cooled during inspection
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Observed proper TPHC procedures.
- 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:

***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: Mt. View Elementary School Establishment Number : 605133047

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Mt. View Elementary School Establishment Number #: 605133047

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	IWC, mcartney, purity.
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments