



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name EAGLE VIEW ELEMENTARY Type of Establishment ☒ Farmer's Market Food Unit
Address 1470 EAGLE VIEW BLVD ☒ Permanent ☐ Mobile
City Antioch Time in 11:55 AM AM / PM Time out 12:45 PM AM / PM
Inspection Date 03/18/2024 Establishment # 605257425 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 0

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 | | | | | | | | | |
| | IN | OUT | NA | NO | Supervision | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | 5 | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Employee Health | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Management and food employee awareness, reporting | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | 5 | | | | | | | | | | | | | | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Proper use of restriction and exclusion | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | | | | | | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input type="checkbox"/> | No discharge from eyes, nose, and mouth | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | <input type="checkbox"/> | Hands clean and properly washed | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | | | | | | |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Handwashing sinks properly supplied and accessible | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 2 | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Food obtained from approved source | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | | | | | | | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Food in good condition, safe, and unadulterated | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Required records available: shell stock tags, parasite destruction | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food separated and protected | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 4 | | | | | | | | | | | | | | | | |
| 14 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Food-contact surfaces: cleaned and sanitized | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | | | | | | | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Proper disposition of unsafe food, returned food not re-served | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 2 | | | | | | | | | | | | | | | | |

| Compliance Status | | | | | | | | | | COS | | | | | R | | | | | WT | | | | |
|-------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--|--|--|--|--|--------------------------|--------------------------|--|--|---|---|--|--|--|--|----|--|--|--|--|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | | | | | | | |
| 16 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooking time and temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper reheating procedures for hot holding | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | | | | | | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time and temperature | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Proper cold holding temperatures | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking and disposition | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Time as a public health control: procedures and records | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Consumer Advisory | | | | | | | | | | | | | | | | | | | |
| 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Consumer advisory provided for raw and undercooked food | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 4 | | | | | | | | | | |
| | IN | OUT | NA | NO | Highly Susceptible Populations | | | | | | | | | | | | | | | | | | | |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Pasteurized foods used; prohibited foods not offered | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |
| | IN | OUT | NA | NO | Chemicals | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Food additives: approved and properly used | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | | | Toxic substances properly identified, stored, used | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | |
| 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | | Compliance with variance, specialized process, and HACCP plan | | | | | <input type="checkbox"/> | <input type="checkbox"/> | | | 5 | | | | | | | | | | |

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

GOOD RETAIL PRACTICES

| OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision) | | | | | Compliance Status | | | COS R WT | | |
|---|-----|--|--|--|---|-----|--|-----------|--|---|
| Safe Food and Water | | | | | Compliance Status | | | COS R WT | | |
| 28 | OUT | | | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | 1 |
| 29 | OUT | | | | Warewashing facilities, installed, maintained, used, test strips | | | | | 1 |
| 30 | OUT | | | | Nonfood-contact surfaces clean | | | | | 1 |
| Food Temperature Control | | | | | Physical Facilities | | | COS R WT | | |
| 31 | OUT | | | | Hot and cold water available; adequate pressure | | | | | 2 |
| 32 | OUT | | | | Plumbing installed; proper backflow devices | | | | | 2 |
| 33 | OUT | | | | Sewage and waste water properly disposed | | | | | 2 |
| 34 | OUT | | | | Toilet facilities: properly constructed, supplied, cleaned | | | | | 1 |
| Food Identification | | | | | 52 | OUT | | | | |
| 35 | OUT | | | | Garbage/refuse properly disposed; facilities maintained | | | | | 1 |
| 36 | OUT | | | | Physical facilities installed, maintained, and clean | | | | | 1 |
| 37 | OUT | | | | Adequate ventilation and lighting; designated areas used | | | | | 1 |
| Prevention of Food Contamination | | | | | Administrative Items | | | COS R WT | | |
| 38 | OUT | | | | Current permit posted | | | | | 0 |
| 39 | OUT | | | | Most recent inspection posted | | | | | 0 |
| Proper Use of Utensils | | | | | Compliance Status | | | YES NO WT | | |
| 40 | OUT | | | | Non-Smokers Protection Act | | | COS R WT | | |
| 41 | OUT | | | | Compliance with TN Non-Smoker Protection Act | | | | | 0 |
| 42 | OUT | | | | Tobacco products offered for sale | | | | | 0 |
| 43 | OUT | | | | If tobacco products are sold, NSPA survey completed | | | | | 0 |
| 44 | OUT | | | | | | | | | |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person in Charge Leontia Bon Date 03/18/2024 Signature of Environmental Health Specialist J. Houting Date 03/18/2024

**** 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: | EAGLE VIEW ELEMENTARY |
| Establishment Number #: | 605257425 |

| | |
|---|--|
| 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 compartment sink | Quaternary | 100 | |

| | |
|------------------------------|----------------------------------|
| Equipment Temperature | |
| Description | Temperature (Fahrenheit) |
| Freezer | 4 |
| Hot holding cabinet | 136 |
| Refrigerator | 35 |
| Hot holding cabinet | 134 |

| | | |
|-----------------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Hamburger patty On food line | Cold Holding | 149 |
| Hamburger patty on food line | Hot Holding | 150 |
| Chili on food line | Hot Holding | 162 |
| Chili on food line | Hot Holding | 165 |
| Sausage biscuit in walk-in cooler | Cold Holding | 33 |
| Hot dogs in walk-in cooler | Cold Holding | 34 |

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: EAGLE VIEW ELEMENTARY

Establishment Number : 605257425

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: (NA) No raw animal foods served.
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: EAGLE VIEW ELEMENTARY

Establishment Number : 605257425

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: EAGLE VIEW ELEMENTARY

| | |
|-------------------------|-----------|
| Establishment Number #: | 605257425 |
|-------------------------|-----------|

Sources

| | |
|--------------|------|
| Source Type: | Food |
|--------------|------|

Source: lwc, maccartney

| | |
|--------------|-------|
| Source Type: | Water |
|--------------|-------|

| | |
|---------|------|
| Source: | City |
|---------|------|

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments