#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	1.00	114												O Fermer's Market Food Unit	1	ſ	1
Es	abis	hmer	nt Nar		Bailey Station Elementary School					Ту;	pe of	Establ	ishme	O Fermer's Market Food Unit ent O Mobile	J		J
Address			3435 Bailey Station									O Temporary O Seasonal					
Cit	y					12	2:2	<u>5</u> F	PM	_ A	M/P	M Ti	me o	ut <u>12:45</u> : <u>PM</u> AM / PM			
Ins	pecti	ion Da	ate		04/20/2023 Establishment # 60524245	51		_	Emb	argoe	d C	)					
Pu	rposk	e of In	spec	tion	Routine O Follow-up O Complaint			O Pr	elimir	ary	_	c	Co	nsultation/Other			
Ris	k Ca	rtegor	y		O1 第2 O3			<b>O</b> 4				Fo	-wollo	up Required O Yes 🕱 No Number of S	eats	0	
Г		R	lisk		ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
				450	FOODBORNE ILLNESS RI												
		(14	uric de	algna	ed compliance status (IN, OUT, NA, NO) for each numbered liter										9057.)		
-	N⊨in o	compil	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		)S=∞	rrecte	d on-t	site dur	ing int	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
F	IN	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	12	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
Ļ	IN V		NA	NO	Employee Health					õ				Proper reheating procedures for hot holding	00	ŏ	5
3	X	6			Management and food employee awareness: reporting Proper use of restriction and exclusion	6	0	5		IN	007	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN		NA		Good Hygienic Practices					0	0		-	Proper cooling time and temperature	0	0	_
4	X	8			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		8	0	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN	OUT	NA	NO	Preventing Contamination by Hands					X			0	Proper date marking and disposition	ŏ	ŏ	5
6 7	皇鼠	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
		0	-		alternate procedures followed Handwashing sinks properly supplied and accessible		0	2		IN	_	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		-	
Ľ	N N	OUT	NA	NO	Approved Source				23	-	0	黛		food	0	٥	4
9	8	0	0	1	Food obtained from approved source Food received at proper temperature		0			IN		_	NO	Highly Susceptible Populations	-		
11	X	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	-	-	0		Pasteurized foods used; prohibited foods not offered	0	0	•
12		0	×	0	destruction	0	0			IN	001		NO	Chemicals	-		
13	54	OUT	0		Protection from Contamination Food separated and protected	0		4	25	0 夏	6	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	00	읭	5
14	X	Ō	Ō	1	Food-contact surfaces: cleaned and sanitized	0	0			IN		NA	NO	Conformance with Approved Procedures			
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
					d Retail Practices are preventive measures to co	ontro	the	intr	oduc	tion	of	atho	Gent	, chemicals, and physical objects into foods.			
				_		GOO								, encouncient, and hill encouncient or from the research			
				00	T=not in compliance COS=com	ected o	n-site	during						R-repeat (violation of the same code provision)		- 1	
H		OUT	1		Compliance Status Safe Food and Water	cos	R	WT			TUK			Compliance Status Utensils and Equipment	cos	ĸ	WT
_	28 29				d eggs used where required lice from approved source	8	8	1	4	5				profood-contact surfaces cleanable, properly designed, and used	0	0	1
_	30	Ō	Varia		obtained for specialized processing methods	ŏ	ŏ	1		6	_			g facilities, installed, maintained, used, test strips	0	0	1
H		OUT	_	er co	Feed Temperature Control bing methods used; adequate equipment for temperature				4	_	-			ntact surfaces clean	0	0	1
	31	0	cont	lon		0	0	2			TUK			Physical Facilities	-		
	32 33				properly cocked for hot holding thawing methods used		0	1		_	-			i water available; adequate pressure stalled; proper backflow devices	0	8	2
<u> </u>	34	0	Ther		eters provided and accurate	0	0	1	5	0	0	Sewag	e and	i waste water properly disposed	0	0	2
H		OUT	_		Food Identification					_	_			es: properly constructed, supplied, cleaned	0	0	1
Ľ	35	O		1 prop	erly labeled; original container; required records available Prevention of Feed Contamination	0	0	1			-		·	use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
	36	-	_	cts. ro	dents, and animals not present	0	0	2	-	-	-			entilation and lighting; designated areas used	õ	ŏ	1
⊢	37		-			0	0	1	H	+	TUK	,		Administrative Items	-	- 1	
	38				ation prevented during food preparation, storage & display	0	0	-		_	_	Suman	toor		0		
	39	-			ths; properly used and stored			1						nit posted inspection posted		0	0
<u> </u>	40		_	hing f	ruits and vegetables	0	0	1		Compliance Status					YES	NO	WT
	41	OUT	_	e ute	Proper Use of Utensils nsils; properly stored	0	0	1	5	7	-	Sompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	_
	42 43	0	Uten	sils, e	quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0	1		8		lopaco	o pro	ducts offered for sale oducts are sold, NSPA survey completed	ò		0
	44				ed property		ŏ		2	- 11			pi	second and every, and in and they were prevent	5	-	
					tions of risk factor items within ten (10) days may result in susper												
		and po	ist the	most	bit. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the in a transfer of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the stat	ght to r	eques										
b	J	y A	sectio	115 68-	14-203 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7	-				7		$\mathbf{Y}$		24			
<		\			04/2	20/2			_		$\succeq$	16	H		)4/2	0/2	2023
Sig	natu	ure of	Pers	on In	Charge			Date			ure of			ental Health Specialist			Date
					**** Additional food safety information car	n be fo	und	on ou	ir wel	bsite,	http	c//tn.g	jow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training class Please call (	ses are available each mon ) 9012229200	th at the county health department. to sign-up for a class.	RDA 629

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



#### Establishment Information

Establishment Name: Bailey Station Elementary School Establishment Number #: 605242451

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Automatic dishwasher	Heat		140				

juipment Temperature			
Description	Temperature (Fahrenheit)		
Walk in cooler	41		
Walk in freezer	25		

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Chicken sandwich	Hot Holding	143		
Spicy chicken sandwich	Hot Holding	145		
Broccoli	Hot Holding	135		
Corn	Hot Holding	138		
Milk	Cold Holding	40		
Chicken patties	Cooking	201		
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Bailey Station Elementary School Establishment Number : 605242451

Comments/Other Observations	
1:	
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***See page at the end of this document for any violations that could not	be displayed in this space.

\*\*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: Bailey Station Elementary School Establishment Number : 605242451

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Bailey Station Elementary School Establishment Number #: 605242451

Sources			
Source Type:	Food	Source:	Sysco
Source Type:	Food	Source:	Forestwoods Produce
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments