



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: St Paul Senior Living Community
Address: 5031 Hillsboro Rd.
City: Nashville
Inspection Date: 05/08/2024
Establishment #: 605053724
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01
Number of Seats: 96

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.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include 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, and Chemicals.

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: Compliance Status and Compliance Status. Rows include 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, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 05/08/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/08/2024

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



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**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	
Low temperature dish machine	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Refrigerator	40
Ice cream freezer	-5
Refrigerator	36
Hot holding cabinet	160

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Milk in refrigerator	Cold Holding	41
Mac and cheese	Cooking	170
Fried fish in oven	Hot Holding	128
Fried chicken in Hot holding cabinet	Hot Holding	116
Green beans in Hot holding cabinet	Hot Holding	156
Veggie soup in Hot holding cabinet	Hot Holding	170
Sliced tomatoes in top cooler	Cold Holding	39
Ham in top cooler	Cold Holding	40
Blue cheese in top cooler	Cold Holding	38
Chicken in Prep cooler	Cold Holding	40
Chicken salad in top cooler	Cold Holding	38
Tuna salad in top cooler	Cold Holding	40
Eggs in Walk in cooler	Cold Holding	37
Mac and cheese in Walk in cooler	Cold Holding	36

**Observed Violations**

Total # 4

Repeated # 0

19: Fried fish @ 128F in oven, fried chicken @ 116F in Hot holding cabinet. CA: reheat @ 165F.

21: Half and half with open date 4/30/2024 and today is 5/8/2024. CA: embargoed

37: Employee cup stored on prep table.

47: Can opener blade dirty with old food debris.



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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: (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: No tcs food cooked during this inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cool down in 2 hours from 135 to 70 degrees and in 4 hours from 70 to 41 degrees.
- 20: Proper cold holding temperatures were observed.
- 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: (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:	US Foods, Sysco, Halsey, Mid-
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**