TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		4141) 2744	₹ A	1											10			
Establishment Name Mt. Juliet Middle School Cafeteria								_	Tvr	e of l	Establ	ishme	O Fermer's Market Food Unit ent Permanent O Mobile					
Address 3565 N. Mt. Juliet Rd.						. ,,			Lan Inte	O Temporary O Seasonal								
City Mt. Juliet Time in			11	L:2	7: A	M	A	M/P	м ті	me o	It 12:22: PM AM / PM							
							d O											
Purpose of Inspection Routine OFollow-up OComplaint				O Pro			-			nsuitation/Other		_						
				10011					04	,	<i>w</i> , <i>y</i>				up Required O Yes 🕄 No Number of S	Caste	20	1
Risk Category O1 22 O3 Risk Factors are food preparation practices and employee t								* mo				rep	ortec	to the Centers for Disease Control and Prever		20	-	
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																		
FOODBORNE ILLNESS RIS (Mark designated compliance status (IH, OUT, HA, HO) for each aumbered item.															egory.)			
	N⊨in (com	pliance		OUT=not in compliance NA=not appl					\$=co	recte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis			
h	IN	OL	T NA	NO	Compliance Status Supervision		cos	R	WT	h		aur			Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	8	-	_		Person in charge present, demonstr		0	0	5		IN		NA		Control For Safety (TCS) Foods		~	
	IN	OL	IT NA	NO	performs duties Employee He						0 家	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	0	5
23		_	_		Management and food employee av Proper use of restriction and exclusion		0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
Ļ	_	-	T NA	NO	Good Hygienic Pr		-		-	18	0	0	0	33	Public Health Control Proper cooling time and temperature	0	0	
4	黨	0			Proper eating, tasting, drinking, or to	obacco use	0	0	5	19	100	0	8		Proper hot holding temperatures	0	0	
9	IN	OL	JT NA		No discharge from eyes, nose, and Preventing Contaminat		0	0	_		100		8	0	Proper cold holding temperatures Proper date marking and disposition	0	8	5
6		-	—	_	Hands clean and properly washed No bare hand contact with ready-to-	eat foods or approved	-	0	5	22	0	0	0	鼠	Time as a public health control: procedures and records	0	0	
7	×			0	alternate procedures followed		0	0	·		IN	OUT	_	NO	Consumer Advisory			
	_	OL	IT NA	NO	Handwashing sinks properly supplie Approved Sou	irce		0	2	23	-	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨			152	Food obtained from approved source Food received at proper temperature			0			IN	OUT	-	NO	Highly Susceptible Populations			
	Ř)		Food in good condition, safe, and up	nadulterated	ŏ	0	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		c		0	Required records available: shell sto destruction		0	0			IN	OUT		NO	Chemicais			
13	IN X		D O		Protection from Con Food separated and protected	tamination	0	0	4	25	0 度	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	X	C	ō		Food-contact surfaces: cleaned and			ŏ			IN		NA	NO	Conformance with Approved Procedures	Ť	_	
15	X	c			Proper disposition of unsafe food, re served	eturned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																	
				_					arA)			-			a sussing and hilds an other and search			
				00	T+not in compliance		ected o	n-site	te during inspection R-repeat (violation of the same code provision						R-repeat (violation of the same code provision)			
H		OL	л		Compliance Status Safe Food and Wate		cos	R	WT	Compliance Status OUT Utensils and Equipment						cos	R	WT
	28 29				ed eggs used where required d ice from approved source			8		4	5	0 1			nfood-contact surfaces cleanable, properly designed,	0	0	1
	30	C	Vari		obtained for specialized processing n		ŏ	ŏ	2	4	6	-	constructed, and used Warewashing facilities, installed, maintained, used, test strips			0	0	1
		OL	Drog	oer co	Feed Temperature Con oling methods used; adequate equip						47 O Norfood-contact surfaces clean				•	0	0	1
	31	C	cont	lor		nent for temperature	0	0	2		OUT Physical Facilities				Physical Facilities			
	32 33				properly cooked for hot holding thawing methods used		8	0	1	_	Alignment Alignment				0	0	2	
	34				and the second second						9	OIP	Plumbi	na ins	dalled: proper backliow devices	0	01	2
<u> </u>		C) The	mom	eters provided and accurate		ō	ŏ	1	5	0	o 🛛	šewag	e and	waste water properly disposed	0	0	1
Þ		OL OL) The л		Food Identification		0	0	1	5	0	0 8 0 1	Sewag foilet fa	e and acilitie	waste water properly disposed s: properly constructed, supplied, cleaned	0	0	
Þ	35) The T Foo		Food Identification verly labeled; original container; requi	red records available	_			5/ 5/	0 1 2	0 8 0 1 0 0	šewag Toilet fa Sarbaş	e and acilitie ge/ref	waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0000	0 0 0	1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
reaction (new or to)	Please call () 6154445325	to sign-up for a class.	101020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria Establishment Number #: 605030134

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Hobart	Heat		165						
Bucket	QA	200							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
True ric	31					
True ric 2	36					
True ric 3	36					
Wic	38					

Food Temperature						
State of Food	Temperature (Fahrenheit)					
Hot Holding	148					
Hot Holding	142					
Reheating	171					
Hot Holding	140					
Cold Holding	40					
Hot Holding	150					
	Hot Holding Hot Holding Reheating Hot Holding Cold Holding					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria

Establishment Number : 605030134

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Discussed policy with pic

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: Employees washed hands before putting on gloves to start serving

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 info

- 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 food cooked during inspection
- 17: See food temps
- 18: No food being cooled during inspection
- 19: See food temps
- 20: See food 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: (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. Juliet Middle School Cafeteria Establishment Number : 605030134

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Mt. Juliet Middle School Cafeteria Establishment Number #: 605030134

Sources							
Source Type:	Food	Source:	IWC, Purity, Pure Milk				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments