TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			and the second		Plack Fox Flomontory Food Syn									O Farmer's Market Food Unit	٦	ſ	٦
Estal	dist	hme	nt Nar		Black Fox Elementary Food Svc 1753 S. Rutherford Blvd.					Ту	pe of	Estab	lishm		J		J
Addr	155					1.	1.4	<u> </u>						O Temporary O Seasonal			
City													ime o	DUT 12:15: PM AM / PM			
Inspe	ctic	m D	ate		04/16/2024 Establishment # 6050599	66		_	Embe	argo	ed C)					
Purp	:se	of Ir	nspec	tion	篇Routine O Follow-up O Complai	nt		O Pro	əlimin	ary		0	0 Co	insultation/Other			
Risk	Cat	ego	ŋy		O1 382 O3			O 4				F	ollow	-up Required O Yes 🕅 No Number of S	Seats	51	-
			lisk		tors are food preparation practices and employe contributing factors in foodborne illness outbrea										ntion		
					FOODBORNE ILLNESS												
		(1	ark de	elgne	ted compliance status (IN, OUT, NA, NO) for each numbered II									each item as applicable. Deduct points for category or subcat)	
IN-	in c	ompi	iance		OUT=not in compliance NA=not applicable NO=not obse Compliance Status	_	R	and the local division of the local division	S=co/	mecte	id on-	site du	ring in	spection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουι	NA	NO	Supervision					IN	our	T NA	NO	Cooking and Reheating of Time/Temperature		_	
1	8	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	22	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
		-	NA	NO			10			õ				Proper reheating procedures for hot holding	ŏ	00	5
		0			Proper use of restriction and exclusion	Ťŏ	6	5		IN	00	T NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
$ \rightarrow$	_		NA	NO	Good Hygienic Practices	-	-		18	0	0		12	Proper cooling time and temperature	0	0	
4 5		00	-		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	19	100	0	8	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	out	NA	NO	Preventing Contamination by Hands				21	X			0	Proper date marking and disposition	ŏ	ŏ	5
-		0	-	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
8		0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible		6	2		IN	out	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source		_		23		0			food	0	0	4
9 10	8	00	0	22	Food obtained from approved source Food received at proper temperature	+8	0			IN	out	-	NO		0		
11	×	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	5
	0	0	×	0	destruction	0	0			IN	001		NO				
13			NA O	NO	Food separated and protected	0	0	4	25	0	18	X	1	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	X	Ō	Ō	1	Food-contact surfaces: cleaned and sanitized	Ō		5		IN		T NA	NO	Conformance with Approved Procedures		_	
15	I				Proper disposition of unsafe food, returned food not re-												
<u>"</u>	8	0			served	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
	ŝ(0			served			2						HACCP plan	0	0	5
	2	0				ontro	d the		oduc	tion	n of j	patho	gen	HACCP plan	0	0	5
	2	0		God	od Retail Practices are preventive measures to T=not in compliance COS=co	contro CO	of the	during	oduc	tio: AC	n of p	patho	gen	HACCP plan s, chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
		0	1	God	served od Retail Practices are preventive measures to	contro CO	l the	during	oduc	tion ACC	n of p	patho	gen	R-repeat (violation of the same code provision) Compliance Status			5 WT
28		001	Past	Goo OU eurize	Served od Retail Practices are preventive measures to of Tenot in compliance COS=co Compliance Status Safe Food and Water ed eggs used where required	rected of	of the	during WT	oduc	tion A G	of I	Food a	and no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment onfood-contact surfaces cleanable, properly designed,			
		0000	Past Wate Varia	Goo OU eurize er and	served od Retail Practices are preventive measures to T=not in compliance COS=cc Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods	costruction of the second seco	of the consite R	during WT	inspe 4	tion 7.(c) ction	of I	Patho E3	and no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment onfood-contact surfaces cleanable, properly designed, and used	COS O	R	WT
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28			Past Wate Varia Prop cont	Goo OU eurize er and ince o rol	served Alternative and preventive measures to Alternative compliance and water COS=cc Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature		To the rest of the	during WT	inspe 4	stion 74G scion 5 6 7		Food a constru Warev	and nu ucted vashir od-co	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment onfood-contact surfaces cleanable, properly designed, and used ing facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities	0 0	R 0 0	WT
28 29 30 31 32		0 0 00 00 0 0	Past Wate Varia Prop conto Plan	Goo OU eurize er and ince o rol er co rol	Served Of Retail Practices are preventive measures to T=not in compliance COS=cc Compliance Status Safe Food and Water ed eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cocked for hot holding			during WT 1 2 1 2 1	4 4	tion AG ction 5 6 7 (8		Food a constru- Warev Nonfoo	ucted vashir od-co	ACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment onfood-contact surfaces cleanable, properly designed, and used ing facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities d water available; adequate pressure	0 0 0	R 0 0 0	WT 1 1 2
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PH-2267 (Rev. 6-15)	Free food safety training clas	sses are available each mor	th at the county health department.	RDA 629
recorder. or top	Please call () 6158987889	to sign-up for a class.	101015

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Black Fox Elementary Food Svc Establishment Number #: 605059966

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.	
	<u> </u>

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Dish machine 3 comp set up	Heat Quat	200	165					

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Ric	38
Wic	37

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
Cheese quesadilla serving line	Hot Holding	140		
Cheese dip	Hot Holding	133		
Cheese quesadillas in hot box	Hot Holding	150		
All tcs foods in wic	Cold Holding	41		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Black Fox Elementary Food Svc

Establishment Number : 605059966

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Pic has knowledge.

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 good hand washing.

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: (NÁ) 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 cooking observed during inspection

- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed no tcs foods in cooling process during inspection

19: All tcs foods held during inspection were 135 degrees pr higher

20: All tcs foods held during inspection were 41 degrees or less.

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

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: Black Fox Elementary Food Svc Establishment Number : 605059966

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Black Fox Elementary Food Svc Establishment Number #: 605059966

Sources				
Source Type:	Food	Source:	lwc	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments