

Establishment Name

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Five Oaks Golf & Country Club Kitchen Permanent O Mobile Type of Establishment

621 Five Oaks Blvd O Temporary O Seasonal Address

Lebanon Time in 10:39 AM AM/PM Time out 12:08; PM AM/PM City

10/12/2023 Establishment # 605259690 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 120

Follow-up Required

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N=in ¢				OUT=not in compliance NA=not applicable NO=not observe	ed		0	О\$≃соп	¥
					Compliance Status	COS	R	WT		
	IN	OUT	NA	NO	Supervision				П	i
1	麗	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	
	IN	OUT	NA	NO	Employee Health				17	
2	ПX	0			Management and food employee awareness; reporting	0	0			Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	
	IN	OUT	NA	NO	Good Hygienic Practices				18	
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	7
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	1
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	7
6	100	0		0	Hands clean and properly washed	0	0		22	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	
8	38	0			Handwashing sinks properly supplied and accessible	0	0	2	1 🗔	Ĭ
	IN	OUT	NA	NO	Approved Source				23	
9	黨	0			Food obtained from approved source	0	0			i
10	0	0	0	×	Food received at proper temperature	0	0	1	1 1	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			
	IN	OUT	NA	NO	Protection from Contamination				25	
13	黛	0	0		Food separated and protected	0	0	4	26	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		i
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23		0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

trol the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			Ince Status Id and Water Suired Ince Ince Ince Ince Ince Ince Ince Inc	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0		0	0	
30	0		0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Safe Food and Water	·		
	OUT	Proper Use of Utensils	-		
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43			0	0	г
44			0	0	

pecti	on	R-repeat (violation of the same code provision)		_	
		Compliance Status	COS	R	¥
	OUT	Utensils and Equipment			
45	×	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	_	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/12/2023

Date Signature of Environmental Health Specialist

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10/12/2023 Date

Signature of Person In Charge

RDA 629

**** 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: Five Oaks Golf & Country Club Kitchen Establishment Number ≠: |605259690

Smoking observed where smoking is prohibited by the Act.

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.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Sani Bucket	DDBSA LACTIC	700	
Ecolab Dishwasher	Chlorine	100	

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Blue Air Prep Table RIC	40				
Asber Prep Table RIC	40				
True RIF	7				
Asber Prep Table RIC #2	30				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shredded Cheese	Cold Holding	40
Sliced Tomatoes	Cold Holding	40
Leaf Lettuce	Cold Holding	39
Turkey	Cold Holding	39
Ham	Cold Holding	39
Hamburger Patty	Cold Holding	41
Prime Rib	Cold Holding	39
Rice	Cold Holding	40
Lingerie Noodles	Cold Holding	40
Roast Beef	Hot Holding	157
Chicken Pot Pie	Hot Holding	173
Shrimp	Cold Holding	40
Catfish	Cold Holding	40
Ceasar Dressing	Cold Holding	40
Lettuce Mix	Cold Holding	40

Observed Violations
Total # 3
Repeated # ()
42: Metal pans stacked wet on shelving next to WIC
45: Grooved and stained cutting boards on prep table RIC
53: Ceiling leaking in prep area work order in place for AC repair

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605259690

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Establishment has employee illness policy
- 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.

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- 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 sources
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling or cooled during inspection
- 19: See temps
- 20: See 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:

24:

- 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:

Additional Comments

See last page for additional comments.

^{***}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 extra Additional Comments that could not be displayed in this space.

Establishment Name: Five Oaks Golf & Country Club Kitchen		
Establishment Number: 605259690		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information Establishment Name: Five Oaks Golf & Country Club Kitchen Establishment Number #: 605259690						
Sources						
Source Type:	Water	Source:	City			
Source Type:	Food	Source:	US FOODS Creation Gardens			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					