



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Smyrna Primary School Service Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 200 Walnut St. ☐ Temporary ☐ Seasonal  
City Smyrna Time in 10:24 AM AM / PM Time out 11:02:AM AM / PM  
Inspection Date 02/21/2024 Establishment # 605030058 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 201

**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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
<b>Supervision</b>					<b>Employee Health</b>					<b>Good Hygienic Practices</b>					<b>Preventing Contamination by Hands</b>					<b>Approved Source</b>					<b>Protection from Contamination</b>				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Person in charge present, demonstrates knowledge, and performs duties.					Management and food employee awareness, reporting					Proper eating, tasting, drinking, or tobacco use					No discharge from eyes, nose, and mouth					Food obtained from approved source					Food separated and protected				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion					Proper reheating procedures for hot holding					Hands clean and properly washed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					Food received at proper temperature					Food-contact surfaces: cleaned and sanitized				
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Proper cooling time and temperature					Handwashing sinks properly supplied and accessible					Required records available: shell stock tags, parasite destruction					Food in good condition, safe, and unadulterated					Proper disposition of unsafe food, returned food not re-served				
Proper use of restriction and exclusion					Proper date marking and disposition					Approved Source					Protection from Contamination					Required records available: shell stock tags, parasite destruction					Proper disposition of unsafe food, returned food not re-served				
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Time as a public health control: procedures and records					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected				
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Consumer Advisory					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized				
Proper use of restriction and exclusion					Time as a public health control: procedures and records					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Highly Susceptible Populations					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Chemicals					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
12	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	Compliance with Approved Procedures					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

GOOD RETAIL PRACTICES																
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)						
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT	
Safe Food and Water					Utensils and Equipment											
28	OUT	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	OUT	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1			
29	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1					
30	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1					
Food Temperature Control					Physical Facilities											
31	OUT	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	OUT	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2			
32	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2					
33	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2					
34	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1					
Food Identification					Administrative Items											
35	OUT	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1				
Prevention of Food Contamination					Compliance Status											
36	OUT	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	53	<input type="radio"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1				
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1					
38	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	Administrative Items										
39	<input type="radio"/>	Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	1	55	OUT	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	0				
40	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	0					
Proper Use of Utensils					Compliance Status											
41	OUT	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act									
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input type="radio"/>	0					
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	0					
44	<input type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	0					

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 02/21/2024 Signature of Environmental Health Specialist [Signature] Date 02/21/2024

\*\*\*\* 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**



***Establishment Information***

Establishment Name: Smyrna Primary School Service  
Establishment Number #: 605030058

***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)
3 comp sink	Quat tablets	200	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk in cooler	36
Walk in freezer	10
Warmer box	150

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Popcorn chicken warmer	Hot Holding	140
Yogurt cooler	Cold Holding	40
Pulled pork buffet tphc 30 min	Hot Holding	160
Yogurt buffet tphc 30 mins	Cold Holding	40
Pulled pork buffet 2 tphc 30 min	Hot Holding	160
Egg patties wic	Cold Holding	38
Raw sausage patties wic	Cold Holding	38

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**Establishment Information**

Establishment Name: Smyrna Primary School Service

Establishment Number : 605030058

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Management awareness
- 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 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 food 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: Not observed. Discussed raw sausage patties
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed, will discard left over foods
- 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: Time policy is posted and available with food items listed
- 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.***

\*\*\*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: Smyrna Primary School Service

Establishment Number : 605030058

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

<b>Establishment Information</b>	
Establishment Name:	Smyrna Primary School Service
Establishment Number #:	605030058

<b>Sources</b>			
Source Type:	Food	Source:	lwc, purity
Source Type:	Water	Source:	Smyrna city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Yahyaz@rcschools.net			