TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	110	1714			Ct. Deep Of Lines Food Convice									O Fermer's Market Food Unit	٦	ſ	١
Est	ablis	hme	nt Nar	me	St. Rose Of Lima Food Service 1601 N. Tennessee Blvd.					Тур	e of l	Establ	shme	O Fermer's Market Food Unit ant @ Permanent O Mobile	J		J
Adk	dress	5						0 5	_					O Temporary O Seasonal	-		-
City	y						2:2	<u>0</u> F	2M	_ A!	M / PI	м ті	me o	ut 01:00; PM AM / PM			
Insp	pecti	ion D	ate		02/22/2024 Establishment # 60507246	8		_	Embe	irgoe	d 0)					
Pur	rpose	e of I	nspec	tion	鼠Routine O Follow-up O Complaint			O Pr	Nimin	ary		c	Cor	nsuitation/Other			
Ris	k Ca	rtego	N		O1 302 O3			04				F	low-	up Required O Yes 🕱 No Number of S	Seats	80	
Г		-			ors are food preparation practices and employee									I to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak												
		(ark de	algae	FOODBORNE ILLNESS RJ red compliance status (IH, OUT, HA, HO) for each numbered has										egory.		
10	N⊨in o	compi	iance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS			<u>5=</u> 00	recte	d on-s	ite dur	ng ins	pection R+repeat (violation of the same code provis Compliance Status			WT
h	IN	our	NA	NO	Supervision	1000	<u> </u>		h	IN	~	NA		Cooking and Reheating of Time/Temperature	005	~	wi
1	黨	0			Person in charge present, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) Foods			
	IN	out	NA	NO	Employee Health	-	-	-		00	00	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
		0	-		Management and food employee awareness; reporting	_	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as			
3	SK IN	-	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0		12	0	0	0	14	Public Health Control Proper cooling time and temperature	0		
4	X	0	nu-		Proper eating, tasting, drinking, or tobacco use	0	0	5	19	12	0	0		Proper locking time and temperatures	0	0	
5	XX IN		NA		No discharge from eyes, nose, and mouth Proventing Contamination by Hands	0	0	Ľ	20	20	00	8	34	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	12	0			Hands clean and properly washed	0	0			0	0	x		Time as a public health control: procedures and records	ō	ŏ	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT				Ľ	-	
8		0	NA		Handwashing sinks properly supplied and accessible	0	0	2	23		0	12		Consumer advisory provided for raw and undercooked	0	0	4
9	高	-	NA	NO	Approved Source Food obtained from approved source	0	0			IN	OUT		NO	food Highly Susceptible Populations		_	
	0 ※		0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12		6	×	0	Required records available: shell stock tags, parasite	ŏ	6	Ť	H	IN	OUT	NA	NO	Chemicals			
H		-	NA	-	destruction Protection from Contamination	ľ	-	-	25	0	0			Food additives: approved and properly used	0	তা	
13	×	0	0		Food separated and protected		0		26	鬣	0		·	Toxic substances properly identified, stored, used	0	0	5
		_	0	J	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	_	0			IN	-	NA	1.4.4	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	22	0			served	0	0	2	27	0	0	8		HACCP plan	0	0	5
Γ				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DR	ETAI	L PR	ACT	ICE	8					
					T=not in compliance COS=com	ected o						-		R-repeat (violation of the same code provision)			WT
				00			D		inspe	ction					0.06	B	**1
		001	1	00	Compliance Status Safe Food and Water	COS	R		Inspe		UT			Compliance Status Utensils and Equipment	COS	R	
	28	0	Past	eurize	Compliance Status Safe Food and Water d eggs used where required	0	0	WT	4	0	UT O F			Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	R	1
	28 29 30	000	Past Wat Vari	eurize er and	Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods	0		WT	4	5	υτ Ο ^Γ ο	onstru	cted,	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	0	1
	29	000000	Past Wat Vari	eurize er and ance o	Compliance Status Safe Food and Water d eggs used where required lice from approved source bitained for specialized processing methods. Food Temperature Control		000	WT	4	5 0 5 1	υт Ο ^F Ο V	onstru Varew	cted, ashin	Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	1
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PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mon	th at the county health department.	RDA 629
(Net. 0-10)	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: St. Rose Of Lima Food Service Establishment Number #: [605072468

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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 wenty-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.	
Sarage 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 set up Dish machine	Quat Cl	200 25	

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

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cheesburgers in hot box	Hot Holding	150
Chicken fajita hot box	Hot Holding	145
All tcs foods in wic	Cold Holding	41
Shredded lettuce ric	Cold Holding	42

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: St. Rose Of Lima Food Service

Establishment Number : 605072468

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: (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: Foods already prepared.

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

19: In range

20: In range

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: St. Rose Of Lima Food Service Establishment Number : 605072468

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: St. Rose Of Lima Food Service

Establishment Number # 605072468

Sources				
Source Type:	Food	Source:	Gfs	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
	_			

Additional Comments

Great job!