

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: The Manor at Dickson

Establishment Number #: 605322387

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)
Dishwasher	Cl	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Warmer	170
Warmer	150
Ric	38
Ric	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Fried chicken in warmer	Hot Holding	137
Fried fish in warmer	Hot Holding	147
Ham in warmer	Hot Holding	158
Milk in ric	Cold Holding	45
Butter in ric	Cold Holding	46
Raw fish in wic	Cold Holding	36
Ham in wic	Cold Holding	40
Raw hamburger in lowboy	Cold Holding	39
Bologna in lowboy	Cold Holding	39
Cheese cake in ric	Cold Holding	3
Ham, coleslaw on buffet	Cold Holding	39
Rice on buffet	Hot Holding	140
Chicken breast on hotline	Hot Holding	135
Fish on hotline	Hot Holding	139
Collared greens on hotline	Hot Holding	155

Observed Violations

Total # 1

Repeated # 0

20: One ric was not holding at the correct temperature range. Asked pic to discard 4 cartons of milk amd some egg whites stored in it. Estimated 15 pounds. Rics should maintain a temperature of no more than 41 degrees. Will require a follow up within 10 days

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Posted
- 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 proper handwashing
- 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: No cooking during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection
- 19: See temperatures
- 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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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

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Sources

Source Type: Food Source: Us foods, coke

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Themanoratdickson@gmail.com