

Establishment Name

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Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit The Manor at Dickson Permanent O Mobile Type of Establishment

237 Beasley Drive O Temporary O Seasonal

Dickson Time in 01:20 PM AM / PM Time out 02:20: PM AM / PM City 03/27/2024 Establishment # 605322387 Embargoed 15 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category О3 04 Follow-up Required 级 Yes O No rted to the Centers for Dis ase Control and Prevention

Number of Seats 265

ID PUBLIC HEALTH INTERVENTIONS

		(Ma	rk de	elgnet	FOODBORNE ILLNESS RI ted compliance status (IH, OUT, HA, HO) for each numbered ited			
115	≱ in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN OUT NA NO Employee Health							
2	1 1 0				Management and food employee awareness; reporting	0	0	-
3	第〇				Proper use of restriction and exclusion	0	0	5
	IN OUT NA NO Good Hygienic Practices				\top			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	X O ON		0	No discharge from eyes, nose, and mouth	0	0		
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	86 O O O		0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN OUT NA NO Approved Source							
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
					Food in good condition, safe, and unadulterated	0	0	5
12 O O Sill O Required records available: shell stock tags, parasite						0		

Protection from Contamination

Food separated and protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	×	Proper cooling time and temperature	0	0	
19	X	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	0	0	M		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	1	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

od Retail Practices are preventive m trol the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

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0 0

			GOO				
		OUT=not in compliance COS=con	ected or COS				
	Compliance Status OUT Safe Food and Water 8 O Pasteurized eggs used where required 9 O Water and ice from approved source 0 O Variance obtained for specialized processing methods OUT Food Temperature Control 1 O Proper cooling methods used; adequate equipment for temperature control 2 O Plant food properly cooked for hot holding 3 O Approved thawing methods used						
	OUT	Safe Food and Water					
28	0	Pasteurized eggs used where required	0	0	Г		
29	0	Water and ice from approved source	0	0			
30	_		0	0	Ľ		
	OUT	Food Temperature Control					
31	0		0	0			
32	0	Plant food properly cooked for hot holding	0	0	Г		
33	0	Approved thawing methods used	0	0	1		
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	Washing fruits and vegetables	0	0	ļ		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	Г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43	0	Single-use/single-service articles; properly stored, used	0	0			
44	10	Gloves used properly	0	0			

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	WT
	OUT	Utensils and Equipment	1 1 1		
45	0	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	ा	ा	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	0	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	0	Current permit posted	0	०	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	- 0	0	

ny violations of risk factor items within ten (10) days may result in suspension of your ent permit. Items identified as constituting imminent health hazards shall be corrected i nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by 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. n ten (10) days of the date of th

03/27/2024

03/27/2024

Signature of Person In Charge

Date Signature or Environn

Date

**** 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: 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	1.
"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.	\rightarrow
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Dishwasher	CI	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 # ()
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

[&]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



Establishment Information

Establishment Name: The Manor at Dickson

Establishment Number: 605322387

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.

Establishment Name: The Manor at Dickson	
Establishment Number: 605322387	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information								
Establishment Name: The Manor at Dickson								
Establishment Number #:	605322387							
Sources								
Source Type:	Food	Source:	Us foods, coke					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							
Themanoratdickson	@gmail.com							