

Purpose of Inspection

**E**Routine

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Consultation/Other

SCORE

O Farmer's Market Food Unit **Bailey Station Elementary School** Remanent O Mobile Establishment Name Type of Establishment

3435 Bailey Station O Temporary O Seasonal Collierville Time in 12:10 PM AM / PM Time out 12:45; PM

09/07/2023 Establishment # 605242451 Embargoed 000 Inspection Date

O Complaint

Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 10 | ¥=in ¢   | compli | ance |    | OUT=not in compliance NA=not applicable NO=not observe                   | ed  |   | Ö  | )\$=co | rrecte | d on-si | te dur | ing ir |
|----|----------|--------|------|----|--|-----|---|----|--------|--------|---------|--------|--------|
|    |          |        |      |    | Compliance Status  | cos | R | WT |        |        |         |        |        |
|    | IN       | OUT    | NA   | NO | Supervision  |     |   |    |        | IN     | оит     | NA     | NO     |
| 1  | 盔        | 0      |      |    | Person in charge present, demonstrates knowledge, and<br>performs duties | 0   | 0 | 5  | 16     | 0      | 0       | 0      | 500    |
|    | IN       | ОИТ    | NA   | NO | Employee Health  |     | _ |    | 17     |        | ŏ       | ŏ      | 18     |
| 2  | - NC     | 0      |      |    | Management and food employee awareness; reporting                        | 0   | 0 |    | -      | Ť      | Ť       | Ť      | -      |
| 3  | ×        | 0      |      |    | Proper use of restriction and exclusion                                  | 0   | 0 | 5  |        | IN     | OUT     | NA     | NO     |
|    | IN       | OUT    | NA   | NO | Good Hygienic Practices  |     |   |    | 18     | 0      | 0       | 0      | 涎      |
| 4  | X        | 0      |      | 0  | Proper eating, tasting, drinking, or tobacco use                         | 0   | 0 |    | 19     | 黨      | 0       | 0      | 0      |
| 5  | 滋        | 0      |      | 0  | No discharge from eyes, nose, and mouth                                  | 0   | 0 | 5  | 20     | 24     | 0       | 0      |        |
|    | IN       | OUT    | NA   | NO | Preventing Contamination by Hands  |     |   |    | 21     | *      | 0       | 0      | 0      |
| 6  | 巡        | 0      |      | 0  | Hands clean and properly washed  | 0   | 0 |    | 22     | 0      | 0       | 0      | 100    |
| 7  | 800      | 0      | 0    | 0  | No bare hand contact with ready-to-eat foods or approved                 | 0   | 0 | 5  | ["     | 0      | _       | _      |        |
| •  | 580      | _      | _    | •  | alternate procedures followed  | _   | _ |    |        | IN     | OUT     | NA     | NC     |
| 8  | <b>X</b> | 0      |      |    | Handwashing sinks properly supplied and accessible                       | 0   | 0 | 2  | 23     | 0      | 0       | ×      |        |
|    | IN       |        | NA   | NO | Approved Source  |     | _ |    |        | _      | _       |        | _      |
| 9  | 200      | 0      |      |    | Food obtained from approved source                                       | 0   | 0 |    |        | IN     | OUT     | NA     | NC     |
| 10 | 0        | 0      | 0    | ×  | Food received at proper temperature                                      | 0   | 0 |    | 24     | 0      | 0       | 320    |        |
| 11 | ×        | 0      |      |    | Food in good condition, safe, and unadulterated                          | 0   | 0 | 5  | 24     | 0      | •       | 500    |        |
| 12 | 0        | 0      | ×    | 0  | Required records available: shell stock tags, parasite<br>destruction    | 0   | 0 |    |        | IN     | оит     | NA     | NO     |
|    | IN       | OUT    | NA   | NO | Protection from Contamination  |     |   |    | 25     | 0      | 0       | 3%     |        |
| 13 | 黛        | 0      | 0    |    | Food separated and protected   | 0   | 0 | 4  | 26     | 窦      | 0       |        |        |
| 14 | ×        | 0      | 0    |    | Food-contact surfaces: cleaned and sanitized                             | 0   | 0 | 5  |        | IN     | OUT     | NA     | NC     |
| 15 | Ħ        | 0      |      |    | Proper disposition of unsafe food, returned food not re-<br>served       | 0   | 0 | 2  | 27     | 0      | 0       | X      |        |

O Follow-up

|   |    |     |    |     | Compliance Status   | cos | R | WT |
|---|----|-----|----|-----|---|-----|---|----|
| IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods |    |     |    |     |   |     |   |    |
| 16  |    | 0   | 0  | 黨   | Proper cooking time and temperatures                                      | 0   | 0 | 5  |
| 17  | 0  | 0   | 0  | 300 | Proper reheating procedures for hot holding                               | 0   | 0 | ٥  |
|   | IN | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>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  | 鼷   | 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<br>food                | 0   | 0 | 4  |
|   | IN | OUT | NA | NO  | Highly Susceptible Populations  |     |   |    |
| 24  | 0  | 0   | ×  |     | Pasteurized foods used; prohibited foods not offered                      | 0   | 0 | 5  |
|   | IN | оит | NA | NO  | Chemicals   |     |   |    |
| 25  |    | 0   | X  |     | Food additives: approved and properly used                                | 0   | 0 | 5  |
| 26  | 1  | 0   |    |     | Toxic substances properly identified, stored, used                        | 0   | 0 | 9  |
|   | IN | OUT | NA | NO  | Conformance with Approved Procedures                                      |     |   |    |
| 27  | 0  | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan          | 0   | 0 | 5  |

### eduction of pathogens, chemicals, and physical objects into foods.

|    |     |  | GOO |   |        |
|----|-----|--|-----|---|--------|
|    |     | OUT=not in compliance COS=corr   |     |   |        |
|    |     | Compliance Status  | cos | R | W      |
|    | OUT |  |     |   |        |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | ,      |
| 29 |     | Water and ice from approved source   | 0   | 0 | $\Box$ |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | l '    |
|    | OUT | Food Temperature Control   |     |   |        |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 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 Feed Contamination   |     |   |        |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :      |
| 37 | 885 | 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 | Г      |
|    | 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 | 1      |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | r      |
| 44 | 0   | Gloves used properly   | 0   | 0 |        |

| pecti |     | R-repeat (violation of the same code provision)  Compliance Status                        | cos | R  | W  |
|-------|-----|---|-----|----|----|
|       | OUT | Utensils and Equipment  | _   |    |    |
| 45    | 0   | Food and norifood-contact surfaces cleanable, properly designed,<br>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    | 窳   | 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    | 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  | Т   |    |    |
| 55    | 0   | Current permit posted   | ि   | 0  | Γ, |
| 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  | 100 | 0  |    |
| 58    |     | Tobacco products offered for sale   | 0   | 0  | 0  |
| 59    |     | If tobacco products are sold, NSPA survey completed                                       | 0   | 0  |    |

er. You have the right to request a h n (10) days of the date of the

09/07/2023 Signature of Person In Charge Date

09/07/2023

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

Date

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



#### Establishment Information

Establishment Name: Bailey Station Elementary School
Establishment Number # | 605242451

| 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) |  |  |  |  |
|                  |                |     |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |

| Equipment Temperature |                           |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |
| Walk in cooler        | 40                        |  |  |  |  |
| Walk in freezer       | -10                       |  |  |  |  |
|                       |                           |  |  |  |  |
|                       |                           |  |  |  |  |

| Food Temperature |               |                           |
|------------------|---------------|---------------------------|
| Description      | State of Food | Temperature ( Fahrenheit) |
| Carrots          | Hot Holding   | 150                       |
| Broccoli         | Hot Holding   | 160                       |
| Lettuce          | Cold Holding  | 41                        |
| Turkey           | Cold Holding  | 41                        |
| Watermelon       | Cold Holding  | 39                        |
| Milk             | Cold Holding  | 42                        |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |
|                  |               |                           |

| Observed Violations  |
|--|
| Total # 2  |
| Repeated # ()  |
| 37: Seveal boxes of food stored on the floor of walk in cooler and freezer. Please |
| elevate 6 inches off the floor.  |
| 48: Hand washing sink near ice machine does not have hot water. Please repair.     |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |

<sup>\*\*\*</sup>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: Bailey Station Elementary School                           |   |
|--|---|
| Establishment Number: 605242451  |   |
|  |   |
| Comments/Other Observations  |   |
|  |   |
| 1:   |   |
| 2:   |   |
| 5.<br>4.   |   |
| 4.<br>F:   |   |
| 5.<br>6·   |   |
| 0.<br>7·   |   |
| 8.   |   |
| 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:   |   |
| 10:  |   |
| 11:  |   |
| 12:  |   |
| 13:  |   |
| 14:<br>15:   |   |
| 15:  |   |
| <b>16</b> :  |   |
| 17:  |   |
| 18: Spaghetti sauce, chili and vegetables are cooled down before placi         | ng in the walk in cooler. PIC states the food items |
| are broken down into small portions, placed in metal pans, then placed         | on ice.   |
| 19.<br>20·   |   |
| 20.<br>21·   |   |
| 19:<br>20:<br>21:<br>22:<br>23:<br>24:<br>25:                                  |   |
| 23·  |   |
| 24:  |   |
| 25:  |   |
| 26:  |   |
| 27:<br>57:<br>58:  |   |
| 57:  |   |
| 58:  |   |
|  |   |
|  |   |
|  |   |
|  |   |
|  |   |
|  |   |
|  |   |
|  |   |
|  |   |
|  |   |
|  |   |
| ***See page at the end of this document for any violations that could not be d | isplayed in this space.                             |
|  |   |
| Additional Comments  |   |
| radia dia diminina   |   |

See last page for additional comments.

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

| Establishment Name: Bailey Station Elementary School |  |
|--|--|
| Establishment Number: 605242451                      |  |
|  |  |
| Comments/Other Observations (cont'd)                 |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
| Additional Comments (cont'd)                         |  |
| See last page for additional comments.               |  |
| see last paye for auditional comments.               |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |

Establishment Information

| Establishment Information  |                           |         |       |  |  |  |  |
|----------------------------|---------------------------|---------|-------|--|--|--|--|
| Establishment Name: Bailey | Station Elementary School |         |       |  |  |  |  |
|                            | 5242451                   |         |       |  |  |  |  |
| -                          |                           |         |       |  |  |  |  |
| Sources                    |                           |         |       |  |  |  |  |
| Source Type:               | Food                      | Source: | Sysco |  |  |  |  |
| Source Type:               |                           | Source: |       |  |  |  |  |
| Source Type:               |                           | Source: |       |  |  |  |  |
| Source Type:               |                           | Source: |       |  |  |  |  |
| Source Type:               |                           | Source: |       |  |  |  |  |
| Additional Comments        |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |
|                            |                           |         |       |  |  |  |  |