



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Eagleville School Food Service Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 300 Highway 99 ☐ Temporary ☐ Seasonal
City Eagleville Time in 11:14 AM AM / PM Time out 11:44 AM AM / PM
Inspection Date 02/21/2024 Establishment # 605030043 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			COS R WT		
Supervision						Compliance Status			COS R WT		
1	IN	OUT	NA	NO		Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health						Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO		Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO		Proper use of restriction and exclusion					5
Good Hygienic Practices						Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO		Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO		No discharge from eyes, nose, and mouth					5
Preventing Contamination by Hands						Consumer Advisory			COS R WT		
6	IN	OUT	NA	NO		Hands clean and properly washed					5
7	IN	OUT	NA	NO		No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
8	IN	OUT	NA	NO		Handwashing sinks properly supplied and accessible					2
Approved Source						Highly Susceptible Populations			COS R WT		
9	IN	OUT	NA	NO		Food obtained from approved source					5
10	IN	OUT	NA	NO		Food received at proper temperature					5
11	IN	OUT	NA	NO		Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO		Required records available: shell stock tags, parasite destruction					5
Protection from Contamination						Chemicals			COS R WT		
13	IN	OUT	NA	NO		Food separated and protected					4
14	IN	OUT	NA	NO		Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO		Proper disposition of unsafe food, returned food not re-served					2
16	IN	OUT	NA	NO		Proper cooking time and temperatures					5
17	IN	OUT	NA	NO		Proper reheating procedures for hot holding					5
18	IN	OUT	NA	NO		Proper cooling time and temperature					5
19	IN	OUT	NA	NO		Proper hot holding temperatures					5
20	IN	OUT	NA	NO		Proper cold holding temperatures					5
21	IN	OUT	NA	NO		Proper date marking and disposition					5
22	IN	OUT	NA	NO		Time as a public health control: procedures and records					5
23	IN	OUT	NA	NO		Consumer advisory provided for raw and undercooked food					4
24	IN	OUT	NA	NO		Pasteurized foods used; prohibited foods not offered					5
25	IN	OUT	NA	NO		Food additives: approved and properly used					5
26	IN	OUT	NA	NO		Toxic substances properly identified, stored, used					5
27	IN	OUT	NA	NO		Compliance with variance, specialized process, and HACCP plan					5

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		
Safe Food and Water						Compliance Status			COS R WT		
28	OUT					Pasteurized eggs used where required					1
29	OUT					Water and ice from approved source					2
30	OUT					Variance obtained for specialized processing methods					1
Food Temperature Control						Utensils and Equipment			COS R WT		
31	OUT					Proper cooling methods used; adequate equipment for temperature control					2
32	OUT					Plant food properly cooked for hot holding					1
33	OUT					Approved thawing methods used					1
34	OUT					Thermometers provided and accurate					1
Food Identification						Physical Facilities			COS R WT		
35	OUT					Food properly labeled; original container; required records available					1
Prevention of Food Contamination						Administrative Items			COS R WT		
36	OUT					Insects, rodents, and animals not present					2
37	OUT					Contamination prevented during food preparation, storage & display					1
38	OUT					Personal cleanliness					1
39	OUT					Wiping cloths: properly used and stored					1
40	OUT					Washing fruits and vegetables					1
Proper Use of Utensils						Compliance Status			YES NO WT		
41	OUT					In-use utensils; properly stored					1
42	OUT					Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT					Single-use/single-service articles; properly stored, used					1
44	OUT					Gloves used properly					1
45	OUT					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
46	OUT					Warewashing facilities; installed, maintained, used, test strips					1
47	OUT					Nonfood-contact surfaces clean					1
48	OUT					Hot and cold water available; adequate pressure					2
49	OUT					Plumbing installed; proper backflow devices					2
50	OUT					Sewage and waste water properly disposed					2
51	OUT					Toilet facilities: properly constructed, supplied, cleaned					1
52	OUT					Garbage/refuse properly disposed; facilities maintained					1
53	OUT					Physical facilities installed, maintained, and clean					1
54	OUT					Adequate ventilation and lighting; designated areas used					1
55	OUT					Current permit posted					0
56	OUT					Most recent inspection posted					0
Non-Smokers Protection Act						Compliance Status			YES NO WT		
57	OUT					Compliance with TN Non-Smoker Protection Act					0
58	OUT					Tobacco products offered for sale					0
59	OUT					If tobacco products are sold, NSPA survey completed					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:	Eagleville School Food Service
Establishment Number #:	605030043

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	Cl	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Hot box 1	140
Hot box 2	170
Rics	35
Wic	34

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Popcorn chicken, hot box 1	Hot Holding	135
Mac n cheese, hot box 2	Hot Holding	158
Taco, tphc log, 1.5 hr	Hot Holding	194
Bbq, tohc log, 1.5 hr	Hot Holding	191
Mac n cheese, tphc log, 1.5 hr	Hot Holding	196
Hot ham n cheese, tphc log, 1.5 hr	Hot Holding	148
Yogurt pairfaits, tphc log, 1.5hr	Cold Holding	39
Deli meat, wic	Cold Holding	40
Cut lettuce, wic, 2 hr	Cooling	42
All other tcs, wic	Cold Holding	39

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Pic aware, included in staff training every year/new employees
- 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 handwashing when needed
- 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 - manager stated iwc bought out by USFoods and will switch over in April
- 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 raw foods made today
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temps
- 19: See temps - did suggest raising the temp on hot box 1
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Posted and followed
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: Milks are pasteurized
- 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:	lwc, dod
Source Type:	Water	Source:	Eagleville city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Great job!