TENNESSEE DEPARTMENT OF HEALTH ADI IQUMENT ING

FOOD SERVICE ESTAB					BLI	ISH	IM	ENT	r 11	ISI	PEC	TI	ON REPORT SC	ORE		_	
Esta	bish	men	Nar		Ivy Academy Cafeteria				_	Typ	xe of l	Establi	shme	O Farmer's Market Food Unit ent © Permanent O Mobile		()
Add	ess				8520 Dayton Pike					.,,	no 101 1	2.000.011	2000	O Temporary O Seasonal			-
City					Soddy-Daisy	10):5	5 A	١M	AI	M/P	M Tir	ne o	ut 11:15:AM AM/PM			
	o e Nie	n Da	to.		09/21/2021 Establishment # 605219084	_			Emba	_							
			spect		Routine O Follow-up O Complaint			- O Pr			-		Co	nsuitation/Other			
		egon			O1 102 O3			04						up Required O Yes 💢 No Number o	Seats	16	
	0.00		isk I	acto	ors are food preparation practices and employee I	beha	vior	8 mo	st c	omn	only	y repo	rte	to the Centers for Disease Control and Preve	ntion	_	
				as c	ontributing factors in foodborne illness outbreaks FOODBORNE ILLNESS Ris												
		(46	rk de	elgnet	ted compliance status (IK, OUT, KA, NO) for each numbered item.	. For	ite ma	mark		л, н	irk Co	OS or R	for e	ach Hem as applicable. Deduct points for category or subc	itegory.	ð	
IN	in co	mpīt	nce		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R)\$=co	recte	d on-s	site duri	ng ins	pection R*repeat (violation of the same code prov Compliance Status		R	WT
Π	IN	ουτ	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			_
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	×	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ю	
			NA	NO	Employee Health Management and food employee awareness, reporting	0			17			õ		Proper reheating procedures for hot holding	_	8	5
	X X	ð			Proper use of restriction and exclusion	ŏ	6	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a: a Public Health Control	1		
		оит	NA	NO	Good Hygienic Practices					0	0		X	Proper cooling time and temperature		0	
4	8	0			Proper eating, tasting, drinking, or tobacco use	0	8	5	19	_	0		×	Proper hot holding temperatures	0	<u>o</u>	
9		our	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	10	_		12		8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	1	0			Hands clean and properly washed	0	0		22		ō	8		Time as a public health control: procedures and records	ō	ō	1
7	7 I O O O No bare hand contact with ready-to-eat foods or approved		0	0	5	"		-	1.0.0			<u> </u>	<u>۷</u>				
8	20	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2		_	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	_	Approved Source		_	_	23	0	0	X		food	0	0	4
	8		~		Food obtained from approved source	0	8			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	×	8	0	24	Food received at proper temperature Food in good condition, safe, and unadulterated	00	8	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
	IN	ουτ	NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	5
13	2	0	0		Food separated and protected		0		26	篾	_			Toxic substances properly identified, stored, used	0	0	Ľ
	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5	H	IN	OUT	-	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and	-	_	
15	2	٥			served	0	0	2	27	0	0	窝		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntrol	l the	intr	oduc	tion	of p	atho	jeni	, chemicals, and physical objects into foods.			
					· · · · · · · · · · · · · · · · · · ·	600					_		_				
				-00	T=not in compliance COS=correct						IVE			R-repeat (violation of the same code provision)			
					Compliance Status	COS	R	WT						Compliance Status	COS	R	WT
	_	OUT	Dect		Safe Food and Water	0				0	UT			Utensils and Equipment		_	
2					d eggs used where required lice from approved source	8	8	2	4	5 0				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	>	Õ			obtained for specialized processing methods	ŏ	Õ	ĩ	4	6 (-			g facilities, installed, maintained, used, test strips	0	0	1
-		ουτ	Dree		Food Temperature Control			_		_	-			nact surfaces clean	0	0	1
3	1		contr		oling methods used; adequate equipment for temperature	0	이	2	F	_	UT	40111000		Physical Facilities	ľ		
3	2	0	Plan	t food	properly cooked for hot holding	0	0	1	4	8 (0 F	lot and	cold	water available; adequate pressure	0	0	2
3	_				thawing methods used	0	0	1	4	_	_			stalled; proper backflow devices	0	0	2
3	_	0 OUT	Ther	mome	eters provided and accurate Food Identification	0	0	1	5	_	-			waste water properly disposed	0	0	2
3	_	_	Food	1 proc	erly labeled; original container; required records available	0	0	1	5	_			_	es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
Ľ	_	OUT		, prop	Prevention of Food Contamination	-	<u> </u>	-		_	-	-		lities installed, maintained, and clean	6	6	1
3	_		Insec	ts, ro	dents, and animals not present	0	0	2	-	_			_	intilation and lighting; designated areas used	ŏ	0	1

Contamination prevented during food preparation, storage & display			1	1		OUT	Administrative items			
Personal cleanliness	0	0	1	1	55	0	Current permit posted	0	0	0
Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	•
Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
Proper Use of Utensils		_		11			Non-Smokers Protection Act			
n-use utensils; properly stored	0	0	1	1	57 58		Compliance with TN Non-Smoker Protection Act	25	0	
Utensils, equipment and linens; properly stored, dried, handled	0	0	1	11			Tobacco products offered for sale		0	0
Single-use/single-service articles; properly stored, used	0	0	1	11	59		If tobacco products are sold, NSPA survey completed	0	0	
Gloves used properly	0	0	1	1						
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										

ood mit in a co ely or og nost recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by s 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ith the Commissioner within ten (10) days of the date of this and post the n o a written recu T.C.A

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Signature of P	erson In C	Charge	

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09/21/2021	toh
Date	Signature of Environmental Health Specialist

09/21/2021

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
(192201 (1987. 0-10)	Please call () 4232098110	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ivy Academy Cafeteria Establishment Number #: 605219084

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-Bmoking" 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 l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit
Sliced ham	Cold Holding	40
Sliced turkey	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ivy Academy Cafeteria

Establishment Number : 605219084

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

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: Proper handwashing observed.

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: Food obtained from approved 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.

18: (N.O.) No cooling of TCS foods during inspection.

- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures observed.
- 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.

Establishment Information

Establishment Name: Ivy Academy Cafeteria Establishment Number : 605219084

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Ivy Academy Cafeteria

Establishment Number # 605219084

Sources			
Source Type:	Food	Source:	Laughing Sprouts
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments