

Establishment Name

Inspection Date

Risk Category

Signature of Person

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

11/12/2021 Establishment # 605259690 Embargoed 0

Five Oaks Golf & Country Club Kitchen

621 Five Oaks Blvd

Lebanon

∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other

Purpose of Inspection О3

04

Follow-up Required

Time in 01:50 PM AM / PM Time out 02:04; PM

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>ê</b> ∙in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		
_					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
П	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	°
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands			
3	100	0		0	Hands clean and properly washed	0	0	$\Box$
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
3	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2
Ī	IN	OUT	NA	NO	Approved Source			
,	黨	0			Food obtained from approved source	0	0	$\Box$
0	0	0	0	×	Food received at proper temperature	0	0	
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			$\neg$
3	黛	0	0		Food separated and protected	0	0	4
4	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	1
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive m res to control the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	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	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\top$		
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	

specti	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	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	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	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0 0 0	
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a h 6, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

> 11/12/2021 Date

\*\*\*\* 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 ) 6154445325 Please call ( to sign-up for a class.

SCORE

Number of Seats 120

11/12/2021

Date

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



Eivo Oaks Colf								
Establishment Name: Five Oaks Golf & Country Club Kitchen								
Establishment Number #: [605259690								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.	trict access to its buildings	or facilities at all times to	persons who are					
Age-restricted venue does not require each pe	rson attempting to gain entr	y to submit acceptable for	orm of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not cor	rspicuously posted at ev	ery entrance.					
Garage type doors in non-enclosed areas are	not completely open.							
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	or open.					
Smoke from non-enclosed areas is infiltrating i	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	d by the Act.							
<u></u>								
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahr	enhelt)				
Dish machine	CI	100						
Dien maemine		100						
	Į.							
F								
Equipment Temperature			I					
Description			Temperature ( Fahr	enheit)				
Food Temperature								
Food Temperature		State of Food	Temperature ( Fahr	enheit)				
		State of Food	Temperature ( Fahr	enheit)				
		State of Food	Temperature ( Fahr	enheit)				
		State of Food	Temperature (Fahr	enheit)				
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		State of Food	Temperature (Fahr	enheit)				
		State of Food	Temperature (Fahr	enhelt)				
		State of Food	Temperature (Fahr	enhelit)				

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
39:
45:
<b>-10.</b>
***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: Five Oaks Golf & Country Club Kitchen	
Establishment Number: 605259690	
Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7:	
3:	
4:	
5: c.	
0: 7.	
1.	

9:
10:
11:
12:
13:
14: Item corrected. Dish machine now sanitizing dishes
15:
16:
17:
18:
19:
20:
21:
22:
23:
24:
25:
26:
27:
57:
58:

# Additional Comments

See last page for additional comments.

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

<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: Five Oaks Golf & Country Club Kitchen		
Establishment Number: 605259690		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Name: Five Oaks Golf & Country Club Kitchen							
Establishment Number #: 605259690							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
See routine inspection for comments							

Establishment Information