

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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	СC	DR	E

O Farmer's Market Food Unit Travel Inn Cont. Breakfast Remanent O Mobile Establishment Name Type of Establishment 914 Murfreesboro Rd. O Temporary O Seasonal Lebanon Time in 09:10 AM AM/PM Time out 09:32; AM AM/PM

03/25/2021 Establishment # 605074936 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 16 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=co	rrecte	d on-si	te duri	ing ins
					Compliance Status	cos	R	WT					_
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	20X
	IN	ОИТ	NA	NO	Employee Health		_		17		ŏ	ŏ	8
2	300	0			Management and food employee awareness; reporting	0	0						
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	0	涎
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	黨
5	0	0		3%	No discharge from eyes, nose, and mouth	0	0		20	245	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0
6	0	0		X	Hands clean and properly washed	0	0		22	0	0	×	0
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		
		-	_	~	alternate procedures followed	-	_	2	-	IN	OUT	NA	NO
0	500	OUT	NA	N/A	Handwashing sinks properly supplied and accessible Approved Source	0	0	×	23	0	0	麗	
9	300	0	TEA	NO	Food obtained from approved source	0	0	-	Н	IN	OUT	NA	NO
40	ô	ŏ	0	3	Food received at proper temperature	ŏ	ŏ		-				110
11	Š	ŏ	_	~	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	333	
	~	-	0.0	_	Required records available: shell stock tags, parasite	-		1	-				
12	0	0	×	0	destruction	0	0			IN	ОUТ	NA	NO
	IN		NA	NO	Protection from Contamination				25	0	0	-XX	
13	Ä	0	0		Food separated and protected	0	0	4	26	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

Compliance Status				COS	К	WI		
	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	,
	IN	оит		NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	寒	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	0	3%		Food additives: approved and properly used	0	0	5
26	8	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

introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			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	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	X	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	ŀ
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	·
	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	Г
43	100	Single-use/single-service articles; properly stored, used	0	0	r
44		Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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	725	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	•
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		Ī
55	0	Current permit posted	ि	0	_
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	
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of th 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

on or Signature of Person in Charge 03/25/2021

Signature of Environmental Health Specialist

03/25/2021

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 6154445325 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



1				
Establishment Information				
Establishment Name: Travel Inn Cont.				
Establishment Number #: 605074936				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively restwenty-one (21) years of age or older.			•	
Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable for	orm of identification.	
"No Smoking" signs or the international "Non-S	smoking" symbol are not cons	picuously posted at eve	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 r	not completely removed	i or open.	
Smoke from non-enclosed areas is infiltrating	into areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibite	d by the Act.			
W				
Warewashing Info	Sanifizer Type	PPM	Temperature (Fait	renhelfi
modified Hallo	- Camazor 13po		Tomporatare () an	ii oraiione,
Equipment Temperature				
Description			Temperature (Fah	renheif)
Rif				· · · · · · · · · · · · · · · · · · ·
KII			0	
5 17				
Food Temperature		State of Food	Townsonton (Feb.	
Description		State of Food	Temperature (Fah	renheit)
Milk		Cold Holding	40	
			1	

Observed Violations
Total # 5
Repeated # ()
34: No thermometer found in ric
43: Stir straws not covered or wrapped
46: 3 comp sink missing drain board
47: Food debris build up in bottom of ric
51: Restroom door does not have self closure
101. Rook oom door door not have oon sloodie

^{***}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: Travel Inn Cont. Breakfast

Establishment Number: 605074936

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: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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) No raw animal foods cooked during inspection.
- 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: See food temps
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Travel Inn Cont. Breakfast						
Establishment Number: 605074936						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						
see last page for additional comments.						

Establishment Information

Establishment Information									
Establishment Name: Travel Inn Cont. Breakfast									
Establishment Number #:	605074936								
Sources									
Source Type:	Food	Source:	Aldi, sam's club						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	ents								
3 comp sink not set	up								