

Establishment Name

Inspection Date

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 276

3436 LEBANON PIKE Address

Hermitage

HERMITAGE STRIKE & SPARE

Time in 12:05 PM AM/PM Time out 12:40: PM AM/PM

08/22/2022 Establishment # 605254783 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	N=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	55=	con	recte	d on-si	te duri	ing in
					Compliance Status	COS	R	WT	[
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	0	0	0	32
	IN	OUT	NA	NO	Employee Health					17		ŏ	ŏ	18
2	100	0			Management and food employee awareness; reporting	0	0		ı					
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				ľ	18	0	0	0	×
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1	19	×	0	0	0
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	ľ		20	24	0	0	
	IN	-	NA	NO	Preventing Contamination by Hands					21	×	0	0	0
6	滋	0		0	Hands clean and properly washed	0	0		П	22	0	0	×	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OUT	NA.	NO
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	l i		$\overline{}$	_	612	
	IN	OUT	NA	NO	Approved Source				l l	23	0	0	M	
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	NA	NO
10	0	0	0	3%	Food received at proper temperature	0	0	1	1	24	0	$\overline{}$	323	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l l'	24	o	0	300	
12	0	0	×	0	Required records available: shell stock tags, parasite 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	2	0		
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	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	*	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	M		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	X		Food additives: approved and properly used	0	0	5
26	X	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 HACCP plan	0	0	5

e to control the introduction of pathoge ns, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=corr			_
	OUT	Compliance Status Safe Food and Water	cos	K	LW
00	-		-		_
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	Г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	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	
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			ī
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
		Gloves used properly	0	0	

pect	ion	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	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48		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		Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	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	Г ₀
56	0	Most recent inspection posted	0	0	ľ
		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	

cuous manner. You have the right to request a h ten (10) days of the date of the

08/22/2022

Signature of

08/22/2022

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) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HERMITAGE STRIKE & SPARE

Establishment Number #: | 605254783

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Triple sink (not set up) Dishmachine (broken)	QA High temp		

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler	42			
Prep freezer	0			
Walk in cooler	38			
Walk in freezer	-5			

State of Food	Temperature (Fahrenheit
Hot Holding	156
Cold Holding	38
Cold Holding	43
Cold Holding	39
Cold Holding	38
	Hot Holding Cold Holding Cold Holding Cold Holding

Observed Violations
Total # 2
Repeated # ()
53: Water damaged ceiling tiles throughout kitchen
53: Extreme condensation build up causing black and pink growth around walk in
freezer door

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



stablishment Number: 605254783	
omments/Other Observations	

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.

Establishment Name: HERMITAGE STRIKE & SPARE	
Establishment Number: 605254783	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Source Type: Food Source: PFG Source Type: Food Source: PFG Source Type: Source: Source: Source Type: Food Source: PFG Source Type: Source: Source: Source: Source Type: Source Type: Source: Source: Source: Source Type: Source Type: Source: Source: Source Type: Source:	Establishment Infor	CA SATES TO SATISFACE							
Source Type: Water Source: City Source Type: Food Source: Sysco Source Type: Food Source: PFG Source Type: Source: Source: Source Type: Source:									
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Additional Comments	Source Type:		Source:						
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