TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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43		3) S	ing	e-use	e/sir	ngle-service a					ea	0	0	1	1 t	59					oducts are sold, NSPA surve	y completed		6	<u>ار</u>	<u></u>
44	_	-	-				properly	r iteme	within to	en (10) des	-	dt in susne		0		1	vice		distan	und nu		Repeated violation of an identic	al risk factor may result in a	encetice	n of s	our fo	
servic		sta	blish	mer	t per	mit, I	items identified	d as con	nstituting	imminent	t health haz	ards shall b	e com	ected	imme	diate	ly or	ope	ation	s shal	ceas	e. You are required to post the f lling a written request with the C	lood service establishment p	ermit in a	a coni	spicuo	ous
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PH-2	057	(R)	ev. 6	-15)			2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class																				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Freedom Prep HS-Brownlee Establishment Number # 605303183

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. No Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. Yes "No Smoking" signs or the international "Non-Gmoking" symbol are not conspicuously posted at every entrance. No Garage type doors in non-enclosed areas are not completely open. No Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. No		
twenty-one (21) years of age or older. INO Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. Yes "No Smoking" signs or the international "Non-Omoking" symbol are not conspicuously posted at every entrance. No Garage type doors in non-enclosed areas are not completely open. No Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. No	NSPA Survey – To be completed if #57 is "No"	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. No "Garage type doors in non-enclosed areas are not completely open. No Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No Smoke from non-enclosed areas is inflittating into areas where smoking is prohibited. 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.	No
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Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. NO Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited. NO	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. NO	Garage type doors in non-enclosed areas are not completely open.	No
INO INO	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoking observed where smoking is prohibited by the Act. NO	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
	Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								

Equipment Temperature	
Description	Temperature (Fahrenheit)
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Food Temperature	State of Food	Temperature (Fahrenheit

Total # 14 Repeated # ()

8: The hand washing sink in the serving line area does not properly work. The faucet has low water pressure and the hot water is not working. All hand washing sinks must be properly supplied and adequate.

13: There are two boxes of raw chicken observed in the walk-in refrigerator on higher shelves. Raw chicken must always be stored at the bottom in order to prevent salmonella contamination of any other food items.

20: Two milk containers were above 50. Also, several food items are stationary without being immediately prepared. All food items must be kept at or below 41. Food items should go from the refrigerator to the oven.

21: There are several items not properly date marked. Foods in any refrigerator must have a discard date. If the item has an in date then it must also have an out date.

34: There was no thermometer in the milk cooler. The milk cooler must have a functioning thermometer inside as well.

35: There were several items observed not properly labeled. Any item out of its original container and does not have an original label must have a written label. 37: There were several boxes observed on the floor. All boxes must be stored on shelves.

45: All of the ovens are soiled and have a buildup on the bottom. One reach-in refrigerator was observed being very soiled on the bottom. All food contact surfaces must be clean, even when not in use.

46: The dishwasher is not in working condition. The dishwasher must be in working condition or removed from the area. The steamer is not working. The steamer must be in working condition or removed from the area. Two reach-in coolers are not working. The coolers must be in working condition or removed. All equipment must be in working condition or removed from the area. One 3 compartment sink is not working. There is no water available at the sinks. All sinks must have adequate water supply.

51: The restrooms are not in working condition. All restroom facilities must be properly constructed, supplied, and cleaned.

52: There is trash observed on the ground in front of the dumpster. The area around the dumpster must be clean and all lids must be closed.

53: There are several tiles missing in the ceiling in the dishwasher area. All ceiling tiles should be replaced, clean, and fitted.

55: The current permit is not posted. Please renew permit, if applicable. Please post current permit.

56: The most recent inspection is not posted. Please ensure most recent inspections are posted.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Freedom Prep HS-Brownlee Establishment Number : 605303183

Comments/Other Observations	
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***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.

Establishment Information

Establishment Name: Freedom Prep HS-Brownlee Establishment Number : 605303183

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments