

Purpose of Inspection

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit The Goat Mt. Juliet Auxilary Remanent O Mobile Establishment Name Type of Establishment 1127 Westwood Blvd O Temporary O Seasonal Address **Mount Juliet** Time in 02:30 PM AM/PM Time out 02:39: PM AM/PM City 05/19/2023 Establishment # 605249952 Embargoed 0 Inspection Date

O Complaint

Number of Seats 0 Risk Category О3 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS s (IN, OUT, HA, HO) for

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0
	Compliance Status							
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	io discharge from eyes, nose, and mouth		0	•
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			landwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

日本 Follow-up

Routine

	Compliance Status							WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16	0	0	×	0	Proper cooking time and temperatures	0	0	5	
17	0	0	300	0	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	×	Proper cooling time and temperature	0	0		
19		0	文	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит			Chemicals	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5	
26	0.0	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	

ns, chemicals, and physical objects into foods.

			GOO	D R	1/1	L PRA	CTIC	2.3
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0	2	40		cor
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				40		1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	No
31	١,٠	control		U	*		OUT	т
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification	1	Ť	-	51	ŏ	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Feed Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adi
37	誕	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	125	Personal cleanliness	0	0	1	55	0	Cu
39	128	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils			\neg			Т
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
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	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

in (10) days of the date of the

05/19/2023

05/19/2023

Signature of Person In Charge

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: The Goat Mt. Juliet Auxilary Establishment Number #: 605249952									
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NSPA Survey - To be completed if									
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-S	moking" symbol are not cons	picuously posted at every	entrance.						
Garage type doors in non-enclosed areas are n	not completely open.								
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)					
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
Food Temperature		1-11							
Description		State of Food	Temperature (Fah	renheit)					
			1						

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
37: 38:
38 [.]
39:
55.
***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	
Establishment Name: The Goat Mt. Juliet Auxilary	
Establishment Number: 605249952	
Comments/Other Observations	
1:	
1: 2: 3:	
3:	
4:	

5: 6: 7: 8: Item corrected. Hand sinks are now stocked with soap and paper towels 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 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.

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Comments/Other Observations (co	nt'd)				
Additional Comments (cont'd)					
See last page for additiona	l commer	its.			
see last page let additiona					

Establishment Information

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Establishment Name: The Goat Mt. Juliet Auxilary							
Establishment Number #: 605249952							
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Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
See routine inspection for comments							