TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Establishment Name					/ice		C Fermer's Market Food Unit Type of Establishment St Permanent O Mobile											
Address 419 High School Dr.						_	Ту;	be of E	Establi	ishme	O Temporary O Seasonal			/				
City Lebanon Time in			11	.:04	4 A	M	A	M/PI	м ті	me o	и 11:39:РМ АМ/РМ							
Inspect	on Da	rte	(02/21/2024	Establishment # 6051	51683												
Purpos	of In	specti				omplaint			O Pre					Cor	nsultation/Other			
Risk Category O1 32 O3				04						up Required O Yes 👯 No Number of		55	50					
	R														I to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																		
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered Item. I IN=in compliance OUT=not in compliance NA=not applicable NO=not observed						NG IN							pection R=repeat (violation of the same code provide		,			
IN	our	NA	10	Compliane	ce Status upervision		COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1 23			_		t, demonstrates knowledge	, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
		NA		performs duties Emp	oloyee Health				-		0 家	0	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	0	5
2 12	0		- 1	Management and food er Proper use of restriction	mployee awareness; report and exclusion	ting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as		_	
	OUT	NA	NO	,	gionic Practicos	_	-	•	-	18	0	0	0	12	Proper cooling time and temperature	0	0	
4 <u>2</u> 5 <u>2</u>	8	-		Proper eating, tasting, dr No discharge from eyes,			0	8	5	19	X	0	8	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	
	OUT O	NA	NO		entamination by Hands		0			21	0	0	ŏ	12	Proper date marking and disposition	0	0	8
7 2		0	0	No bare hand contact wit	th ready-to-eat foods or app	proved	0	ŏ	5	22	SK IN	O	0	O NO	Time as a public health control: procedures and records	0	0	
8 📓	0	NA			erly supplied and accessible	e	0	0	2	23		0	22	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9 😰	0	-		Food obtained from appr		_	0		Ξ.		IN	OUT	NA	NO	food Highly Susceptible Populations			
10 O	0	0		Food received at proper Food in good condition, s			0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12 O	0	×	0	Required records availab destruction	ble: shell stock tags, parasit	te	0	0			IN	OUT			Chemicals			
IN 13 定		NA	NO	Protection Food separated and prot	from Contamination rected		0	0	4	25 26	0 黛	0	X	l	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
				Food-contact surfaces: c	leaned and sanitized		0	0	5		IN	OUT	NA	NO	Conformance with Approved Precedures		-	
		_			ale feed, returned feed not	0.0			_						Compliance with variance cosciplized process and	_		
15 溴				Proper disposition of uns served	afe food, returned food not	ne-	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				served			Ŭ	<u> </u>	-	27 duc	Ŭ	O of p	~	_		0	0	5
			Goo	served d Retail Practices ar	re preventive measure	e to co	ntrol GOO	the D RI	intro	L PR	tion	TICE	atho	_	HACCP plan	0	0	5
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
1192207 (101. 0-10)	Please call () 6154445325	to sign-up for a class.	100.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wilson Central High School Food Service Establishment Number #: 605151683

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine 3 comp sink not set up	Heat Qa		166					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Food wic	37					
Drink wic	39					

Food Temperature						
State of Food	Temperature (Fahrenheit)					
Hot Holding	137					
Hot Holding	135					
Cold Holding	37					
Cold Holding	39					
Hot Holding	151					
Reheating	173					
	Hot Holding Hot Holding Cold Holding Cold Holding Hot Holding					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wilson Central High School Food Service

Establishment Number : 605151683

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation. (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. 2: Pic has knowledge of symptoms and illnesses

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employee hand washing

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See food source

- 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: (NA) No raw animal foods served.
- 17: Green beans for hot holding, see food temps
- 18: No cooling observed
- 19: See food temps
- 20: See food temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Tphc policy available. Today's menu item under tphc is premade boxed salad. Verified salads kept at 41F or less in ric.
- 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:

***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.

Establishment Information

Establishment Name: Wilson Central High School Food Service Establishment Number : 605151683

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Wilson Central High School Food Service Establishment Number #: 605151683

Sources				
Source Type:	Food	Source:	lwc	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
Sprakmar100@wcso	chools.com			
Discussed tphc, will	email fact sheet			