



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

Establishment Name TSU Aramark New Campus Center Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 3500 John Merritt Blvd. ☐ Temporary ☐ Seasonal
City Nashville Time in 01:30 PM AM / PM Time out 02:50 PM AM / PM
Inspection Date 04/19/2024 Establishment # 605076019 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties.					16	IN	OUT	NA	NO	Proper cooking time and temperatures					17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control						IN	OUT	NA	NO	Proper cooling time and temperature										
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						18	IN	OUT	NA	NO	Proper hot holding temperatures						19	IN	OUT	NA	NO	Proper cold holding temperatures								
4	IN	OUT	NA	NO	Good Hygienic Practices						20	IN	OUT	NA	NO	Proper date marking and disposition						21	IN	OUT	NA	NO	Time as a public health control: procedures and records								
5	IN	OUT	NA	NO	Preventing Contamination by Hands						22	IN	OUT	NA	NO	Consumer Advisory						23	IN	OUT	NA	NO	Highly Susceptible Populations								
6	IN	OUT	NA	NO	Hands clean and properly washed						24	IN	OUT	NA	NO	Chemicals						25	IN	OUT	NA	NO	Food additives: approved and properly used								
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed						26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used						27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan								
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible							IN	OUT	NA	NO	Conformance with Approved Procedures							IN	OUT	NA	NO									
9	IN	OUT	NA	NO	Approved Source																														
10	IN	OUT	NA	NO	Food obtained from approved source																														
11	IN	OUT	NA	NO	Food received at proper temperature																														
12	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated																														
13	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction																														
14	IN	OUT	NA	NO	Protection from Contamination																														
15	IN	OUT	NA	NO	Food separated and protected																														
	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																														
	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																														

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																							
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT								
Safe Food and Water													Utensils and Equipment																				
28	OUT				Pasteurized eggs used where required					45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					46	OUT					Warewashing facilities, installed, maintained, used, test strips							
29	OUT				Water and ice from approved source						47	OUT				Nonfood-contact surfaces clean						48	OUT					Physical Facilities					
30	OUT				Variance obtained for specialized processing methods						49	OUT				Hot and cold water available; adequate pressure						50	OUT					Plumbing installed; proper backflow devices					
Food Temperature Control													Administrative Items																				
31	OUT				Proper cooling methods used; adequate equipment for temperature control						51	OUT				Sewage and waste water properly disposed						52	OUT					Toilet facilities: properly constructed, supplied, cleaned					
32	OUT				Plant food properly cooked for hot holding						53	OUT				Garbage/refuse properly disposed; facilities maintained						54	OUT					Physical facilities installed, maintained, and clean					
33	OUT				Approved thawing methods used						55	OUT				Adequate ventilation and lighting; designated areas used							56	OUT					Current permit posted				
34	OUT				Thermometers provided and accurate						57	OUT				Compliance with TN Non-Smoker Protection Act							58	OUT					Most recent inspection posted				
Food Identification													Non-Smokers Protection Act																				
35	OUT				Food properly labeled; original container; required records available						59	OUT				Tobacco products offered for sale								59	OUT					If tobacco products are sold, NSPA survey completed			
Prevention of Food Contamination													Compliance Status										YES	NO	WT								
36	OUT				Insects, rodents, and animals not present						Non-Smokers Protection Act																						
37	OUT				Contamination prevented during food preparation, storage & display						Non-Smokers Protection Act																						
38	OUT				Personal cleanliness						Non-Smokers Protection Act																						
39	OUT				Wiping cloths: properly used and stored						Non-Smokers Protection Act																						
40	OUT				Washing fruits and vegetables						Non-Smokers Protection Act																						
Proper Use of Utensils													Non-Smokers Protection Act																				
41	OUT				In-use utensils; properly stored						Non-Smokers Protection Act																						
42	OUT				Utensils, equipment and linens; properly stored, dried, handled						Non-Smokers Protection Act																						
43	OUT				Single-use/single-service articles; properly stored, used						Non-Smokers Protection Act																						
44	OUT				Gloves used properly						Non-Smokers Protection Act																						

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C. Regulations 68-1-703, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Jamie Decker Date 04/19/2024 Signature of Environmental Health Specialist Nicole Vargeney Date 04/19/2024

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

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: TSU Aramark New Campus Center
Establishment Number #: 605076019

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

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Sani bucket #1	Qa	100	
3 compartment sink	Qa	200	
Hobart dishwasher			142

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in freezer #1	18
Walk in cooler #1	
Reach in-warmer #1	163
Walk in cooler #2	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced ham in walk in cooler #1	Cold Holding	41
Shredded chicken in reach in warmer	Hot Holding	154
Cooked burgers in walk in cooler #2	Cold Holding	39
Cooked codn on the cob in reach in warmer #2	Hot Holding	152
Lasagna in reach in warmer #2	Hot Holding	154
Cooked cod in reach in warmer #4(Time as a	Hot Holding	130
Diced ham in reach-n fridge omelets	Cold Holding	43
Diced chicken pizza bar	Cold Holding	43
Cheese pizza prep cooler	Cold Holding	41

Observed Violations

Total # 10

Repeated # 0

8: Handsink at greens & grains doesn't have working hot water

CA: 24 hr notice to have hot water fixed at handsink

14: High temp dish machine only reached 142F. CA: advised person in charge to fill compartment sink with sanitizer and soak dishes after being run through machine. A follow-up will be conducted within 10 days.

20: Observed diced tomatoes in reach in cooler #3 temp at 53F

CA: cooler doors were left open, doors closed. Embargoed 5lbs of tomato product

22: No Time as a Public Health Control policy available at pizzeria and no logs/temperatures recorded for deli. All food made within the past hour or 2. CA: copy of TPHC policy given to person in charge for pizzas sitting on rack. Advised person in charge to take temperatures for TPHC for all other TCS foods, no logs available at time of inspection.

34: No thermometer in walk in cooler #1

36: Observed multiple small flies throughout kitchen

49: Handsink at iron skillet station has leak coming from pedals

49: Mop sink has leak coming from atmospheric and covered by dish towel

53: Excessive dust build up at vents throughout kitchen

53: Ceiling tiles and walls in main dishmachine room have moldlike substance building up

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: EHP available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Check source information
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed
- 19: Check temperature log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

***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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Establishment Number : 605076019

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information	
Establishment Name:	TSU Aramark New Campus Center
Establishment Number #:	605076019

Sources

Source Type:	Food	Source:	Sysco
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

There will be a 24hr notice for handsink and a followup within ten days for dishwasher