TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Estab	lishi	meni	t Nar		Jersey Oven						_			O Fermer's Merket Food Unit			
Address 300 Pleasant Grove Rd., STE 460							Тур	xe of t	Establi	shme	O Temporary O Seasonal						
City					Mount Juliet	ne in 10	0:4	6 /	<u>م</u>	A	M/P	и та	me or	ат <u>11:35:AM</u> АМ / РМ			
Inspec	tion	n Da	te		10/09/2023 Establishment # 605300												
Purpo					Routine O Follow-up O Comp			O Pr			-		Cor	nsultation/Other			
Risk C	ate	1900	,		O1 X2 O3			04				Fo	low-	up Required O Yes 👯 No Number o	Seats	16	;
		R												I to the Centers for Disease Control and Preve control measures to prevent illness or injury.			
					FOODBORNE ILLNES	RISK F	ACT	ORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
IN⊨ir	1 60				ed compliance status (IN, OUT, NA, NO) for each sumbered OUT=not in compliance NA=not applicable NO=not ob		ltem							ach item as applicable. Deduct points for entropory or subc pection R=repeat (violation of the same code prov)	
	_	_	_		Compliance Status		R	WT	Ē					Compliance Status		R	WT
_	+	0	NA	NO	Supervision Person in charge present, demonstrates knowledge, an	d o	0	5		IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
			NA	NO	Employee Health	-	10	0		凉 0		0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
2		0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	e	5		IN		NA		Cooling and Holding, Date Marking, and Time at	_		
-	~	-	NA	NO	Good Hygienic Practices		10	-	18	0	0	0	X	Public Health Control Proper cooling time and temperature	0	0	
4 X		<u> </u>			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	<u> </u>	8	5	19	0 अर्थ	00	8	õ	Proper hot holding temperatures Proper cold holding temperatures	0	8	
11	N C		NA	NO	Preventing Contamination by Hands Hands clean and properly washed				21	X	ŏ	ŏ	0	Proper date marking and disposition		ŏ	5
_	_	0	0		No bare hand contact with ready-to-eat foods or approv		0	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
8 8	R	0			alternate procedures followed Handwashing sinks property supplied and accessible		0	2	23	IN X	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9 8	R	0	NA		Approved Source Food obtained from approved source		0		-	IN	OUT	-	NO	food Highly Susceptible Populations	+		
10 C	2	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0		24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12 0	_	ō	X	0	Required records available: shell stock tags, parasite destruction	0	ō	1		IN	OUT	NA	NO	Chemicals	\top		
13 X			NA	NO	Protection from Contamination Food separated and protected			4	25	0 13	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	2	5
14 8					Food-contact surfaces: cleaned and sanitized		ŏ	_				NA	NO	Conformance with Approved Procedures	Ť		
15 J	8	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures t	o contro	l the	e intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				011	Food in compliance POE			ΞA				3		Demonstration of the come and a provision			
	Compliance Status COS R WT Compliance Status					R-repeat (violation of the same code provision) Compliance Status		R	WT								
28	T	0			d eggs used where required	0	0	1	4	_	er F			Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	0	1
29 30		0			ice from approved source btained for specialized processing methods	8	0	2	4		- C			and used g facilities, installed, maintained, used, test strips	0	0	1
	Ŧ	DUT	Prop	er cor	Food Temperature Control bing methods used; adequate equipment for temperature				4	_	_			tact surfaces clean	-		1
31		<u>ا</u>	contr	lo		0	0	2		0	UT			Physical Facilities			
32					properly cooked for hot holding thawing methods used	0	0	1	4	9	Ō P	lumbi	ng ins	water available; adequate pressure italled; proper backflow devices	Ō	0	2
34	_	O JUT	Then	mome	ters provided and accurate Food Identification	0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleaned	00	0	2
35	-		Food	l prop	erly labeled; original container; required records available	• O	0	1	5	_				use properly disposed; facilities maintained	0	0	1
	4	DUT			Prevention of Food Contamination		-		-	_	≅ F	hysica	al faci	ities installed, maintained, and clean	-	0	1
36	4	<u> </u>	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0 /	dequa	nte ve	ntilation and lighting; designated areas used	0	0	1
37	_	_			ition prevented during food preparation, storage & displa	-	0			_	UT			Administrative items			
38	_				leanliness ths; properly used and stored	0	0		5					nit posted inspection posted	00	0	0
40					ruits and vegetables. Proper Use of Utensils	0	0			-	_			Compliance Status Non-Smokers Protection Act			WT
41		2			nsils; properly stored			1	5					with TN Non-Smoker Protection Act	X	2	
42 43		0	Singl	e-use	quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used		0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
44	-	-			ed properly			1			different second		and a	Reported plateting of an identical side formation in the			
service	est	tablis	hmen	t perm	sit. Items identified as constituting imminent health hazards sh	all be corre	ected	immed	iately	or op	eration	is shal	ceas	Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per liting a written request with the Commissioner within ten (10) di	nit in a c	consp	icuous
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.A. sections 68-14-706, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329.																	
	_	2	_	<u> </u>	1	.0/09/2	202	3	_		X	Ħ	Z		10/0)9/2	2023
Signature of Person In Charge						Date	SI	grat.	ire of	Envir	onme	ental Health Specialist			Date		

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
	Please call () 6154445325	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jersey Oven Establishment Number #: 605300913

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Atosa ric	37				
Atosa ric small	38				
Meat ric	33				
Wic	38				

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Salmon cream cheese	Cold Holding	39				
Sausage	Cold Holding	40				
Pastrami	Cold Holding	41				
Milk	Cold Holding	41				
Bacon	Cold Holding	40				
Fried egg	Cooking	169				
55						

Observed Violations

Total # 3

Repeated # ()

- 41: Scoop handle laying down in poppy seeds
- 45: Severely grooved cutting board on bagel topping cooler 53: Food debris on floor around equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number: 605300913

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Discussed policy with pic

- 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: Employee washed hands when returning to kitchen from outside.

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 source info

- 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: 3 comp sink not setup. Discussed proper setup
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No food being cooled during inspection
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Statement on menu
- 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.

Establishment Information

Establishment Name: Jersey Oven

Establishment Number: 605300913

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Jersey Oven

Establishment Number #: 605300913

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	PFG, Boars Head, Websaurant,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments