TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Establ	isha	unt h	lama	Forest Hills I	Baptist Church	Kitchen									R Remanant O Mobile				
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Addres	55														O Temporary O Seasonal		-		-
City				Nashville		Time in	03	3:1	0 F	PM	A	M/P	M Th	me ou	ат <u>03:20; РМ</u> АМ / РМ				
Income		D -1-		03/20/202	24 Establishment #														
Inspec	tion	Date							-										
Purpos	se of	f Insp	ection	ORoutine	份 Follow-up	O Complaint			O Pr	elimir	hary		c	Cor	suitation/Other				
Risk C	ateg	pory		01	3 82	O 3			O 4				Fo	low-	up Required O Yes 👯 No	Number of 8	Seats	31	2
		Ris													to the Centers for Disease Con	trol and Preven			
			85 (contributing facto					_				_	-	control measures to prevent illr	ness or injury.			
		i line de	dealana	ted compliance statu											INTERVENTIONS ach litem as applicable. Deduct points for	calastry or subcat			
INuiz		plian			ce NA=not applicable	NO=not observe									pection R=repeat (violation of t			<u> </u>	
	-0.0411	da na se	~		liance Status	10-101-000111	cos	R		Ē	110000	0.0110	10 30	19 110	Compliance Status	ne same cose provis		R	WT
11	1 0	UTN	IA NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time				
1 8	8 0	5			esent, demonstrates kn	owledge, and	0	0	5	40		0	0		Control For Safety (TCS)) Foods		~	
		UTN	A NO	performs duties	Employee Health						6				Proper cooking time and temperatures Proper reheating procedures for hot ho	lding	00	허	5
23	¢Τ		_		od employee awarenes	s; reporting		0	5		IN		NA		Cooling and Holding, Date Markin	ng, and Time as		_	
3 🕅	8 9	2		Proper use of restric	ction and exclusion		0	0	*			001	-	NO	a Public Health Cont	trol			
	-	UTN			d Hygienic Practices					18		0	0		Proper cooling time and temperature Proper hot holding temperatures		0		
4) 5)					ng, drinking, or tobacco o eyes, nose, and mouth	150	6	0	5			8	8		Proper rol holding temperatures Proper cold holding temperatures		8	8	
11	1 0	UTN	A NO	Preventin	g Contamination by	Hands					X		Õ		Proper date marking and disposition		Ō	Õ	ə
6 1	_	_	_	Hands clean and pr	operly washed ct with ready-to-eat food	ts or approved	_	0	5	22	0	0	$ \mathbf{x} $	0	Time as a public health control: proced	lures and records	0	0	
7 8	-		0	alternate procedure	s followed		0	0			IN	OUT	NA		Consumer Advisor				
8 2		D UT N	ANO	Handwashing sinks	properly supplied and a Approved Source	ccessible	0	0	2	23	0	0	12		Consumer advisory provided for raw ar food	nd undercooked	0	0	4
9 8	8 0	2		Food obtained from	approved source			0			IN	OUT	NA	NO	Highly Susceptible Popu	lations			
10 C			2	Food received at pr	oper temperature tion, safe, and unadulter	about	8	0	5	24	0	0	88		Pasteurized foods used; prohibited food	ds not offered	0	0	5
11 x			g o		vailable: shell stock tags		6	6	Ť		IN	олт	NA	NO	Chemicals			_	
		- 1 -		destruction	tion from Contamina	Hom	-	-	_	25	0	001			Food additives: approved and properly	used			
13 📡				Food separated and		Don	0	ο	4		1 R	6	X		Toxic substances properly identified, st		6	응	5
14 8			2		es: cleaned and sanitize		0	0	5		IN	_	NA	NO	Conformance with Approved			_	
15 🕅	8 0	o 🗌		Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	0	12		Compliance with variance, specialized HACCP plan	process, and	0	0	5
				served							-	_	_		noor pan			_	
			God	od Retail Practice	es are preventive m	easures to co	ontro	l the	intr	oduc	ction	of p	atho	gens	, chemicals, and physical objec	ts into foods.			
												TCE	8						
			OU	T=not in compliance	liance Status	COS=corre		n-site R		inspe	ection				R-repeat (violation of the sa Compliance Status	ime code provision)	Loos	R	WT
	0	UT			ood and Water						0	UT			Utensils and Equipment			~ 1	
28				ed eggs used where			0	0	1	4	5				nfood-contact surfaces cleanable, prop	erly designed,	0	0	1
29 30	÷	5 1/4	ater and aniance	d ice from approved s obtained for specializ	ted processing methods		8	0	2	E	6	- P			and used g facilities, installed, maintained, used, t			0	
		UT		Food Ten	nperature Control		_	_		14	6 I -								1
31			oper co introl	oling methods used;	adequate equipment for	temperature					_	_			-	test strips	0		
32	+			d anna a shu a sa shu di ƙas			0	0	2	4		o h			tact surfaces clean	test strips	0 0	0	1
33	_			d properly cooked for	hot holding		-			4	4	O N	lonfoo	d-con	tact surfaces clean Physical Pacilities	test strips	0	0	1
34				thawing methods us	ed		0	0	1	4	8 9	0 N NUT 0 P	ionfoo iot and	d-con 5 cold	tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices	test strips	0	0 8	2
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Forest Hills Baptist Church Kitchen Establishment Number #: 605205529

NSPA Survey – To be com	pleted if #57 is "No"
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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)						

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Forest Hills Baptist Church Kitchen Establishment Number : 605205529

Comments/Other Observations	

"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: Forest Hills Baptist Church Kitchen Establishment Number : 605205529

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Forest Hills Baptist Church Kitchen Establishment Number # 605205529

Sources		
Source Type:	Source:	

Additional Comments