TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| Esta | bīs | hmen | t Nar | | Baymont Inn Breakfast | | | | | | | | | O Fermer's Market Food Unit ent @ Permanent O Mobile | | | |
|---|--|--|---|--|---|---|---|--|--|--|--|---|---|--|---|---|-----------------------------|
| Addr | | | | | 100 Northcreek pkwy | | | | _ | Ту; | xe of E | stabli | shme | O Temporary O Seasonal | | | |
| City | | | | | Goodlettsville | 12 | 2:3 | 5 F | - M | 4 | | а ть | 700 A | 12:45; PM AM / PM | | | |
| | | | | | 03/28/2024 Establishment # 605205986 | _ | | | | - | d 0 | | 110 04 | | | | |
| | | of In | spect | | ORoutine AFollow-up OComplaint | | | - O Pro | | | | | 0.000 | nsultation/Other | | | |
| | | legon | | | 01 122 03 | | | 04 | | , | | | | up Required O Yes 僕 No Number of S | Coate | 20 | |
| Nak | Ca | _ | isk I | act | ors are food preparation practices and employee I | | vior | 8 mo | | | | repo | rtec | to the Centers for Disease Control and Prever | tion | | |
| | | | | as c | ontributing factors in foodborne illness outbreaks | | | | | | | | | | | | |
| | | (11 | urik de | elgnet | FOODBORNE ILLNESS RIS ed compliance status (IH, OUT, HA, HO) for each numbered from | | | | | | | | | | egory.) | | |
| IN | in c | ompii | ance | | OUT=not in compliance NA=not applicable NO=not observe Compliance Status | d COS | R | | S=cor | recte | d on-si | ite duri | ng ins | pection R=repeat (violation of the same code provis Compliance Status | | R | WT |
| | IN | OUT | NA | NO | Supervision | | | | | IN | оυт | NA | NO | Cooking and Reheating of Time/Temperature | | | |
| 1 | 鬣 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | 16 | 0 | 0 | × | 0 | Control For Safety (TCS) Foods Proper cooking time and temperatures | 0 | তা | |
| | | OUT O | NA | NO | Employee Health Management and food employee awareness; reporting | 0 | | | 17 | 0 | 0 | X | 0 | Proper reheating procedures for hot holding | 00 | 0 | • |
| | × | 0 | 1 | | Proper use of restriction and exclusion | 0 | 0 | 5 | | IN | ουτ | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 4 | | | NA | | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use | 0 | | | 18 19 | 0 | 0 | 莫文 | - | Proper cooling time and temperature Proper hot holding temperatures | 8 | 힞 | |
| 5 | × | 0 | | 0 | No discharge from eyes, nose, and mouth | ŏ | ŏ | 5 | 20 | 25 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| | O | 001 | NA | 25 | Preventing Contamination by Hands Hands clean and properly washed | 0 | 0 | | | <u>ж</u> о | 0 | 0 | | Proper date marking and disposition Time as a public health control: procedures and records | 0 | 0 | |
| | 0 | 0 | 0 | X | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | - | IN | OUT | | NO | Consumer Advisory | Ŭ | - | |
| | | 0 001 | NA | NO | Handwashing sinks properly supplied and accessible Approved Source | 0 | 0 | 2 | 23 | 0 | 0 | 箴 | | Consumer advisory provided for raw and undercooked food | 0 | 0 | 4 |
| 9 | 黨 | 0 | | | Food obtained from approved source Food received at proper temperature | 00 | 0 | | | IN | OUT | | NO | Highly Susceptible Populations | | _ | |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | 24 | 0 | 0 | × | | Pasteurized foods used; prohibited foods not offered | 0 | ٥ | 5 |
| | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | - | IN | OUT | | NO | Chemicals | | | |
| 13 | 0 | 0 | NA 爲 | | Protection from Contamination Food separated and protected | | 0 | | 25 | 0 戻 | 0 | X | | Food additives: approved and properly used Toxic substances properly identified, stored, used | 0 | 8 | 5 |
| | _ | 0 | 0 | | Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- | | 0 | 5 | | IN | - | NA | NO | Conformance with Approved Procedures Compliance with variance, specialized process, and | | | |
| 15 | 2 | 0 | | | served | 0 | 0 | 2 | 27 | 0 | 0 | 黨 | | HACCP plan | 0 | 9 | 9 |
| | | | | Goo | d Retail Practices are preventive measures to co | | | | | | | | gens | , chemicals, and physical objects into foods. | | | |
| | | | | 00 | Finot in compliance COS=correc | ted o | n-site | | | | ICE | , | | R-repeat (violation of the same code provision) | | | |
| | | OUT | | | Compliance Status Safe Food and Water | COS | R | WT | | 0 | UT | | | Compliance Status Utensils and Equipment | COS | R | WT |
| 20 | | | | | d eggs used where required ice from approved source | | 8 | | 4 | 5 | | | | nfood-contact surfaces cleanable, properly designed, and used | 0 | 0 | 1 |
| 30 |) | | Varia | | btained for specialized processing methods Food Temperature Control | ŏ | Õ | ĩ | 4 | 5 1 | | | | g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 31 | | 0 | Prop | | ling methods used; adequate equipment for temperature | 0 | 0 | 2 | 4 | _ | - | onfoo | d-cor | tact surfaces clean | 0 | 0 | 1 |
| 32 | 2 | 0 | contr | | properly cooked for hot holding | 0 | 0 | 1 | 4 | _ | UT O H | otand | i cold | Physical Facilities water available; adequate pressure | 0 | 0 | 2 |
| 33 | | U | | a | | ~ | | 1 | | | A 10 | | | tallad: propag backflow dowleas | 0 | 0 | 2 |
| _ | _ | 0 | Appr | | having methods used | 0 | 0 | | 4 | _ | _ | | | talled; proper backflow devices waste water properly disposed | | 0 | 1 |
| 34 | ۱. | 0 | Appr Then | | hawing methods used ters provided and accurate Food Identification | 0 | 0 | 1 | 4: | 2 | o s | ewag | and | waste water properly disposed s: properly constructed, supplied, cleaned | 0 | 0 | |
| _ | 1 | 0 0 0 0 0 | Appr Then | morme | ters provided and accurate Food Identification erly labeled; original container; required records available | | | | 5 5 5 | D 1 2 | 0 S 0 T 0 G | ewagi oilet fa arbag | e and scilitie e/refi | waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained | 0 0 0 | 0 | 1 |
| 34 | ; | 0 0 0 0 0 0 | Appr Then Food | nome I prop | ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination | 0 | 0 | 1 | 5 5 5 | 0 0 1 0 2 0 | 0 S 0 T 0 G 0 P | ewagi oilet fa arbag hysica | e and scilitie e/refu il faci | waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean | 0000 | 0 | 1 |
| 34 | 5 | | Appr Then Food | i prop | ters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present | 0 | 0 0 0 | 1 | 5 5 5 | 0 1 2 3 4 | 0 S 0 T 0 G 0 P 0 A | ewagi oilet fa arbag hysica | e and scilitie e/refu il faci | waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used | 0 0 0 | 0 | - |
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| •••• | Addition | nal foor | i safet | y info | rmation | a can be found on | our website | http://tn. | gov/healt | th/artic | le/eh | -foods | servic | e **** | |
|------|----------|----------|---------|--------|---------|-------------------|-------------|------------|-----------|----------|-------|--------|--------|--------|--|
| | | | | | | 10.0 | | | | | | | | | |

| PH-2267 (Rev. 6-15) | Free food safety training clas | RDA 629 | | |
|---------------------|--------------------------------|--------------|-------------------------|---------|
| (Net. 0-15) | Please call (|) 6153405620 | to sign-up for a class. | 104.025 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Baymont Inn Breakfast Establishment Number #: 605205986

| 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) | | | | |
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| Equipment Temperature | |
|-----------------------|--------------------------|
| Decoription | Temperature (Fahrenheit) |
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| Description | State of Food | Temperature (Fahrenheit |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Baymont Inn Breakfast Establishment Number : 605205986

| Comments/Other Observations | |
|--|----|
| Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Have chlorine 15: 16: 17: 18: 19: 20: Refrigerator reading at 38F 21: 22: 23: 24: 25: 26: 27: 57: 58: | |
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***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: Baymont Inn Breakfast Establishment Number : 605205986

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Baymont Inn Breakfast Establishment Number # 605205986

| Sources | | |
|--------------|---------|--|
| Source Type: | Source: | |

Additional Comments