

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 5

O Farmer's Market Food Unit St. Bernard Academy Remanent O Mobile Establishment Name Type of Establishment 2020 24th Avenue, S. O Temporary O Seasonal Address Nashville Time in 10:40 AM AM/PM Time out 11:05:AM AM/PM 04/03/2024 Establishment # 605195813 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

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Follow-up Required

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	_	orrecte	d on-si	te duri	ing ins	ре	
			_		Compliance Status	cos	R	WT	l⊏						
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NO		
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	0	0	507	Pi	
	IN	OUT	NA	NO	Employee Health				1	_	ŏ	XX.		Pi	
2	300	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 1			-	Ť	,	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO	ľ	
	IN	OUT	NA	NO	Good Hygienic Practices				1 18	0	0	0	涎	P	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	120	0	0	0	Pi	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	25	0	0		P	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	10	0	0	24	P	
6	黨	0		0	Hands clean and properly washed	0	0		2	2 0	0	M	0	Ti	
7	800	8K O O O		8K O	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	١		0.0	_	Ľ
'	-		_		alternate procedures followed	_	_			IN	OUT	NA	NO		
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	2	0	0	×		P	
		OUT	NA	NO	Approved Source		_	_	ľ	_	_			fo	
9	黨	0			Food obtained from approved source	0	0		L	IN	OUT	NA	NO		
10	0	0	0	×	Food received at proper temperature	0	0	١	2	0	0	320		Pi	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ			(40)		Γ,	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	OUT	NA	NO		
	IN	OUT	NA	NO	Protection from Contamination				2		0	X		F	
13	Ŕ	0	0		Food separated and protected	0	0	4	2	夏	0			Τ¢	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙГ	IN	OUT	NA	NO		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		OH	

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					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20		0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	•
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	$\overline{}$	_	
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	T (
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	- 0	0	

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

04/03/2024

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04/03/2024

Date

**** 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: St. Bernard Academy
Establishment Number #: |605195813

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.	Т
"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.	\top
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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Chemical Dishwasher	Chlorine	100							

Equipment Temperature								
Description Temperature (Fahren								
Reach-in Cooler	43							
Milk cooler	35							

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Black beans on the stove top	Hot Holding	196
Mayo spread in Reach-in Cooler	Cold Holding	40
Sliced turkey in Reach-in Cooler	Cold Holding	42
Milk in milk cooler	Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: St. Bernard Academy

Establishment Number: 605195813

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy available on site
- 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: No violations observed
- 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 next
- 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: No violations observed
- 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: Not observed
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Not observed
- 19: See temp log
- 20: See temp log

21:

- (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: St. Bernard Academy					
Establishment Number: 605195813					
Comments/Other Observations (cont'd)					
Additional Comments (south)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information										
Establishment Name: St. Bernard Academy										
Establishment Number #: 605195813										
Sources										
Source Type: Food	Source:	Sam's Club, Sysco, GFS								
Source Type:	Source:									
Source Type:	Source:									
Source Type:	Source:									
Source Type:	Source:									
Additional Comments										