

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



Establishment Information	
Establishment Name:	HAMPTON INN (FDSV)
Establishment Number #:	605313223

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)
Stationary Single Rack	Chlorine	400	123

Equipment Temperature	
Description	Temperature (Fahrenheit)
Freezer	-8
Fridge	40
Freezer	2

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Eggs	Hot Holding	168
Sausage	Hot Holding	120
Oatmeal	Hot Holding	160
Sauage	Reheating	188

Observed Violations

Total # 5

Repeated # 0

- 8: Hand sink blocked by mop bucket. Hand sink not supplied with paper towels
- 19: Sausage held below 135 degrees
- 26: Chlorine concentration dispensed too high. Adjust between 50-100 ppm.
- 34: Fridge thermometer inaccurate. Please fix or put in a backup one.
- 43: Single use cups and bowls stored on the floor.

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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 9:
- 10:
- 11:
- 12:
- 13: (IN) All raw animal food is separated and protected as required.
- 14:
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17:
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20:
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

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

Additional Comments