## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name General Jackson Victorian Theater Establishment Name General Jackson Victorian Theater Type of Establishment Victorian Control Cont							$\mathbf{F}$	K							
Address	2812 Onryland Dr														
City															
	0.4/1.8/20.2.4 605225026 0														
Purpose of Inspection Content Routine OFollow-up OComplaint						O Pr		-	-		Cor	nsuitation/Other			
Risk Cate			O1 102 O3			04		,				up Required O Yes 僕 No Number of	Seats	60	0
1005 5000			ors are food preparation practices and employee			* mo				rep	ortec	I to the Centers for Disease Control and Prever		-	-
		<b>as</b> c	ontributing factors in foodborne illness outbreal FOODBORNE ILLNESS R			_									
	(Mark de	elgne	ted compliance status (IN, OUT, NA, NO) for each numbered ite										egory.)		
IN=in co	mpliance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status		R		S=co	rrecte	d on-s	ite dur	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
IN C	DUT NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature			
1 服	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	
1N C	OUT NA	NO	Employee Health Management and food employee awareness; reporting	0	0			ò	Ó	Ó	X	Proper reheating procedures for hot holding	00	Ō	5
	ŏ		Proper use of restriction and exclusion	ō	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
IN C 4 送	NA TUC	_	Good Hygienic Practices					Š	8	0		Proper cooling time and temperature	0	<u> </u>	
5 🛣	0	0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	0	5	20	25	0	0		Proper hot holding temperatures Proper cold holding temperatures	0	8	5
	OUT NA		Preventing Contamination by Hands Hands clean and properly washed	0	0		21	0	0	0 ※		Proper date marking and disposition Time as a public health control: procedures and records	0	0	-
7 氮	0 0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT		NO	Consumer Advisory	-	9	_
	O DUT NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	0	-	Food obtained from approved source Food received at proper temperature	8	0			IN	ουτ		NO	Highly Susceptible Populations		_	
	0		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	٥	5
	0 🕱	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT		NO	Chemicals			
13 🕱	O O	NO	Protection from Contamination Food separated and protected	0	0	4		0	0	200		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
	0 0	]	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0		5		IN	-	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and			
15 溴	0		served	0	0	2	27	0	0	窝		HACCP plan	0	٥	5
		Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. GOOD RETAIL PRACTICES															
		OU	T=not in compliance COS=con Compliance Status	ected o		during						R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	OUT O Past		Compliance Status Safe Food and Water	cos	n-site	during WT	inspe	ction	NUT .		nd no			_	wT
28 29	O Past O Wate	eurize	Compliance Status Safe Food and Water ed eggs used where required lice from approved source	COS O O	R R O	during WT	4	ction 5	NUT O	ood a	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	wт 1
28 29 30	O Past O Wate O Varia	eurize er and ance o	Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control	COS O O	R R	during WT	4	ction 6	ит О <sup>F</sup> с О V	ood a onstru Varew	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	1
28 29 30 31	O Past O Wate O Varia	eurize er and ance o rol	Compliance Status Safe Food and Water ed eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature	ected o COS 0 0 0	0 0 0	during WT	4 4	ction 5 6 7 2	O C	ood a onstru Varew Ionfoo	cted, ashin d-cor	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0 0 0	0 0 0	WT 1 1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
P192201 (1004. 0=10)	Please call (	) 6153405620	to sign-up for a class.	1000

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



#### Establishment Information

Establishment Name: General Jackson Victorian Theater Establishment Number #: 605225026

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
High temperature dishwasher	Heat		160			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach In freezer	-1
#2 Reach In Cooler	35
Walk in cooler	35
#2 walk in cooler	35

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Cheese cake in Reach In Cooler	Cold Holding	38
Cantaloupe in #2 Reach In Cooler	Cold Holding	38
Rice in Reach In Cooler	Cold Holding	38
Rice in walk in cooler	Cold Holding	37
Lettuce in walk in cooler	Cold Holding	39
Salmon in #2 walk in cooler	Cold Holding	38
Blue cheese in #2 walk in cooler	Cold Holding	37
Blue cheese in #2 walk in cooler	Cold Holding	38

Total # 2

Repeated # 0

47: Excessive dust build up in multiple vents in the kitchen area and dish room. 53: Condensation water leaking on plastic container holding bread in walk in cooler

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



#### Establishment Information

Establishment Name: General Jackson Victorian Theater

Establishment Number : 605225026

#### Comments/Other Observations

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

- 2: An employee health policy is available
- 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: 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: Next page
- 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: (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: NO
- 17: (NO) No TCS foods reheated during inspection.
- 18: Person in charge was able to demonstrate knowledge
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Check temperature log
- 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: (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: General Jackson Victorian Theater Establishment Number : 605225026

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: General Jackson Victorian Theater

Establishment Number # 605225026

Sources			
Source Type:	Food	Source:	Us foods and fresh point
Source Type:		Source:	

## Additional Comments