



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: Smith Springs Elementary-Food
Address: 3132 Smith Springs Road
City: Antioch
Inspection Date: 03/30/2023
Establishment #: 605244844
Embargoed: 25
Purpose of Inspection: Routine
Risk Category: O1
Follow-up Required: Yes
Number of Seats: 450

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and COS/R/WT. Sub-headers include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS/R/WT. Sub-headers include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 03/30/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/30/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Manual Dish Sink	QA	400	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in Freezer	4
Reach in warmer	166
Pass thru cooler	37
Reach in Freezer	-4

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Spaghetti, line 2	Hot Holding	177
Green beans	Hot Holding	186
Mixed vegetables	Hot Holding	188
Chicken taco wrap	Hot Holding	144
Side salad,	Cold Holding	40
Side salad line 1	Cold Holding	54
Spaghetti	Hot Holding	174
Green beans	Hot Holding	179
Ham chef salad,	Cold Holding	42
Spaghetti	Hot Holding	146
Meatloaf patties	Cold Holding	34
T. Greens, from canned	Cooling	55
chicken legs, walk in freezer	Cold Holding	48
Chicken legs, pan 2, walk in freezer	Cold Holding	50
Milk	Cold Holding	42

Observed Violations

Total # 3

Repeated # 0

20: Chicken legs at 48-50F, in walk in freezer state to be leftover from yesterday and have been puled from Walk-In Cooler and prior to walk in freezer the chicken legs were left out at room temp with no time monitoring. 3pans of chicken legs was place in walk in freezer upon the start of inspection.

CA discard 25lbs of chicken

22: Side salad at 54F on line 1 not listed on tphc log, yet stickers on serving line

CA discard by pic

53: Ceiling tiles in kitchen dirty



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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee Health policy posted
- 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:
- 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:
- 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: Not observe
- 17: (NO) No TCS foods reheated during inspection.
- 18: No observe
- 19: See food temps, using tphc
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

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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: Source:

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