

Establishment Name

Address

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

04/10/2024 Establishment # 605223634 Embargoed 0 Inspection Date

W.A. Bass Learning Center Cafeteria

5200 Delaware Ave.

Nashville

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

Time in 10:45 AM AM / PM Time out 11:10: AM

- 12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observ				ed		Ö	<b>05</b> =co	rrecte	d	
					Compliance Status	cos	R	WT	ı⊏		Ξ
	IN	OUT	NA	NO	Supervision				П	IN	k
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	H
	IN	OUT	NA	NO	Employee Health		-		17		t
2	MC.	0			Management and food employee awareness; reporting	0	0		11	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18		T
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		T
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20		Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	T
6	黨	0		0	Hands clean and properly washed	0	0		22	0	Г
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	1
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	Т
	IN	OUT	NA	NO	Approved Source				l 🗠	_	L
9	黨	0			Food obtained from approved source	0	0			IN	4
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[4	0	L
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	4
		OUT	NA	NO	Protection from Contamination				25		Γ
13	0	0	黨		Food separated and protected	0	0	4	26	窦	Γ
14	0	0	X		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Γ

Compliance status				000	K	** 1		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	0	323	0	Proper reheating procedures for hot holding	0	0	۰
	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	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	380	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	30 Variance obtained for specialized processing methods		0	0	ľ
	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	
34	0	Thermometers provided and accurate	0	0	Т
OUT Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
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	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

		Compliance Status	cos	R	WT	
	OUT Utensils and Equipment					
45	<ul> <li>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</li> </ul>		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	32	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	Т			
55	0	Current permit posted	0	0	0	
56	0	Most recent inspection posted	0	0	۰	
		Compliance Status	YES	NO	WT	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	- 100	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

conspicuous manner. You have the right to request a hi 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. in (10) days of the date of the

04/10/2024

Signature of Environmental Healt

04/10/2024

ignature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

Date

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



Establishment Information							
Establishment Name:	W.A. Bass Learning Center Cafeteria						
Establishment Number	605223634						

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I	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.	
I	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.	
I	Garage type doors in non-enclosed areas are not completely open.	
ĺ	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
I	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
l	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)						
3 compartment sink									

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Milk cooler	37							

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tamale (warmer)	Hot Holding	148
, ,		

Observed Violations									
Total # 1									
Repeated # ()									
50: Hand sink next to restroom leaks water onto floor from underneath									
***See page at the end of this document for any violations that could not be displayed in this space.									

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



## Establishment Information

Establishment Name: W.A. Bass Learning Center Cafeteria

Establishment Number: 605223634

# Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Copy 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 employees observed washing hands during inspection.
- 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 source.
- 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 raw animal products stored/cooked on site.
- 14: Food is delivered and served with/on disposable utensils/plates
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Establishment does not cool tcs foods
- 19: Proper hot holding temperatures were observed (=135 F)
- 20: Proper cold holding temperatures were observed (= 41 F)
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: W.A. Bass Learning Center Cafeteria Establishment Number: 605223634		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information									
Establishment Name: W.A. Bass Learning Cen	ESPACE AND DESCRIPTION OF THE PROPERTY OF THE								
Establishment Number #: 605223634									
Sources									
Source Type: Food	Source:	Park Ave elementary							
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									