TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/233

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT						SCC	CORE												
THE REPORT OF TH																			
			Mt. J	Mt. Juliet Elementary Cafeteria Type of Establishment O Mobile															
Establishment Name 2521 West Division St.								_	Туз	pe of E	Establ	ishme		エく	J		J		
Address					- 0	O Temporary O Seasonal													
Inspection																			
Purpose of			MRout		O Follow-u			_	O Pr			u =		Cor	nsultation/Other				
Risk Categ			01		\$162	03			04				Fo	ollow-	up Required O Yes 賞 No	Number of 8	Seats	20	1
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																			
IN=in con				t in complia	nce NA=not a	pplicable NO=not obser		Rem							ach Item as applicable. Deduct points for cat pection R=repeat (violation of the s		ion)		
IN O	UTN	IA NO		Com	pliance Stat Supervis		COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Te	mperature	COS	R	WT
\vdash	0		Person			strates knowledge, and	0	0	5	10	IN 源		NA		Control For Safety (TCS) Fo Proper cooking time and temperatures				
IN O	-	IA NO)	is duties	Employee I	eaith awareness; reporting					õ	0	ŏ		Proper reheating procedures for hot holding		ŏ	00	5
	0				riction and excl		6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Control				
	UT N				od Hygionic i ting, drinking, o			10			0	8	0		Proper cooling time and temperature Proper hot holding temperatures		0	8	
	0	0	No disc	harge from	reyes, nose, ar			ŏ	5	20	100	0	ŝ		Proper cold holding temperatures Proper date marking and disposition		0	š	5
	01 1		Hands	clean and p	properly washe	d	0	0			0	6	0		Time as a public health control: procedures	s and records	0	0	
	-	0	alternat	e procedur	res followed	to-eat foods or approved	0	0	Ľ		IN	OUT	NA		Consumer Advisory				
	UTN	IA NC)		Approved S			0	2	23	-	0	麗		Consumer advisory provided for raw and u food		0	0	4
10 0 0		<u> </u>	Food re	ceived at p	m approved so proper tempera	ture	0			24	IN O	OUT	NA	NO	Highly Susceptible Populati Pasteurized foods used; prohibited foods n		0	0	5
	0 0 8	£ o	Require	d records	available: shell	stock tags, parasite	0	0	5	H	IN	OUT		NO	Chemicals	or onered	-	_	-
IN O	UTN	IA NO	destruc		ction from Co	entamination		-			0	0	0		Food additives: approved and properly use	d		0	5
13 夏(14 宾(nd protected aces: cleaned a	ind sanitized	8	00	4	26	0 IN	O OUT	NA	NO	Toxic substances properly identified, stored Conformance with Approved Pro		0	0	-
	0	_	Proper served	disposition	of unsafe food	, returned food not re-	0	+	2	27	0	0	0		Compliance with variance, specialized proc HACCP plan	cess, and	0	0	5
		Go	od Reta	il Practic	ces are prev	entive measures to d	ontro	d the	e intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects i	into foods.			
									ETA				8						
		0	UT=not in (compliance Comp	pliance Stat	COS=cor	cos	R	during WT	inspe	iction				R-repeat (violation of the same Compliance Status	code provision)	COS	R	WT
	UT O Pa	asteuria	ted eggs	Safe used where	Food and Wa e required	ter	0	0	1			NUT F	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly	designed.			
29 (0 W	ater an	d ice fron	n approved		a methods	0	0	2	4	+	•	onstru	cted,	and used		0	0	1
	UT	oner o	solina ma		mperature C	ipment for temperature	-	-		4	_	-			g facilities, installed, maintained, used, test itact surfaces clean	strips	0	0	1
	00	Iortn				ipment for temperature	0	1 -	2		OUT Physical Facilities								
				r cooked fo methods u	or hot holding used		8		1	4	_	-			I water available; adequate pressure stalled; proper backflow devices		8	0	2
	IT C	hermon	neters pro	vided and	accurate d identification		0	0	1	5					waste water properly disposed is: properly constructed, supplied, cleaned			0	2
				0	0	1	52 O Garbage/refuse property disposed; facilities maintained					ō	ō	1					
0	UT		Pr	evention	of Food Cont	mination		-		5	_	o •	hysica	al faci	lities installed, maintained, and clean		0	0	1
36 (0 In	sects, r	rodents, a	nd animals	s not present		0	0	2	5	-	-	dequa	ite ve	ntilation and lighting; designated areas use	t	0	0	1
					ring food prepar	ration, storage & display	0	-	1			NT			Administrative items				
38 O Personal cleanliness 39 O Wiping cloths; properly used and stored				0	1		55 O Current permit posted 56 O Most recent inspection posted					0	0	0					
40 O Washing fruits and vegetables OUT Proper Use of Utensils				0	0	1	H					Compliance Status Non-Smokers Protection Ac	at .	YES	NO	WT			
				operly store	ed .	red, dried, handled	8	8	$\frac{1}{1}$	5	7				with TN Non-Smoker Protection Act ducts offered for sale		8	8	0
43 (0 [Si	ngle-us		service arti	cles; properly so cles; properly s		0	ĕ	1	5	9				oducts oriered for sale oducts are sold, NSPA survey completed		ŏ		Ŭ
					tems within ten (10) days may result in susp				servic	o est	ablish	ment p	ermit.	Repeated violation of an identical risk factor m	av result in revor	ation	of yos	ur food
service esta manner and	blishr post	nent pe the mos	mit. Items t recent in	identified a spection rep	s constituting im ort in a conspicu	minent health hazards shall ous manner. You have the	be corr ight to	ected reque	immed	iately	or op	eration	ns shal	l ceas	e. You are required to post the food service estilling a written request with the Commissioner with the Com	ablishment permi	t in a c	onsp	icuous
report. T.C.	A 944	tions (i	1-14-703, 6	Der	14-708, 68-14-709	, 68-14-711, 68-14-715, 68-14			•		-(A		AD)				
Signature	11-	Ŋ	Ľ.		•	09/	22/2	-		7	$\hat{e}_{\hat{q}}$	Þ	1	Ø	with Line ith Specialist	(J9/2	2/2	2022 Date
Signature	OF PE	erson i	in Charge		 Additional for 	od safety information or	n be f		Date on ou	al Inner					ental Health Specialist				Late
Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice **** Free food safety training classes are available each month at the county health department. BDA 629																			

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
(192207 (1041. 0-10)	Please call () 6154445325	to sign-up for a class.	100.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Juliet Elementary Cafeteria Establishment Number #: 605179985

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)					
Hobart	Heat		179					
Bucket	QA	200						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
McCall Ric	38				
McCall ric	37				
Wic	37				
Wif	10				

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Pepperoni pizza	Cooking	193			
Refried beans	Cooking	170			
Corn	Hot Holding	158			
Milk	Cold Holding	41			
Carrots	Hot Holding	158			
Bbq turkey	Thawing	20			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Mt. Juliet Elementary Cafeteria

Establishment Number : 605179985

Comments/Other Observations

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

2: (IN): 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: Employees washed hands when changing gloves

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 info

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: See food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

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.

Establishment Information

Establishment Name: Mt. Juliet Elementary Cafeteria Establishment Number : 605179985

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Mt. Juliet Elementary Cafeteria Establishment Number # 605179985

Sources									
Source Type:	Food	Source:	IWC, Purity						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							

Additional Comments