

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 24

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

Time in 08:45 AM AM / PM Time out 08:58; AM

O Yes 疑 No

04/10/2024 Establishment # 605222924 Embargoed 0

∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

04

10	4 =in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	05 ≈co	rrecte
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					IN
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	
	IN	OUT	NA	NO	Employee Health				17	0
2	ЭX	0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion	0	0	5		IN
	IN	ОИТ	NA	NO	Good Hygienic Practices				18	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰	20	125
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0
6	100	0		0	Hands clean and properly washed	0	0		22	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	l I	
	IN	OUT	NA	NO	Approved Source				23	0
9	200	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination				25	
13	X	0	0		Food separated and protected	0	0	4	26	窦
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0

Sleep Inn & Suites Food Service

2689 Highwood Blvd.

Smyrna

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	寒	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	245	0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used O C		0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

			G00		
		OUT not in compliance COS-com			_
	Terre	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	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	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	0	Single-use/single-service articles; properly stored, used	0	0	Т
43					

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	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	-
49	0	Plumbing installed; proper backflow devices		0	2
50	0	Sewage and waste water properly disposed	0	0	1
51	0	O Toilet facilities: properly constructed, supplied, cleaned	0		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h en (10) days of the date of the

04/10/2024

04/10/2024

Signature of Person In Charge

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 6158987889 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Sleep Inn & Suites Food Service							
Establishment Number #: 605222924							
MCDA Commun. To be completed if	#F7 := #M=#						
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to be	rsons who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the International "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed o	ropen.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info			1				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)			
Equipment Temperature							
Description			Temperature (Fahr	renhelt)			
Food Townson							
Food Temperature		State of Food	Temperature (Fahr	anhalft			
Decomption		State of Pood	reinperature (rain	eillieit/			

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
33: 37:
37:

[&]quot;"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 Inform	ation	
Establishment Name: S	Sleep Inn & Suites Food Service	
Establishment Number :	605222924	
Comments/Other Obs	servations	
L: 2: 3: 4: 5:		
3:		
ł: :-		
o. 6: Discussed proper hand v	washing	
7:		
3: (IN): All handsinks are p	properly equipped and conveniently located for food emp	loyee use.
); ^.		
LO:		
11: 12: 13:		
L3:		
L4: (IN) All food contact su	urfaces of equipment and utensils cleaned and sanitized	using approved methods.
15:		
L6:		
L6: L7: L8:		
19:		
20:		
21:		
20: 21: 22: 23: 24: 25:		
23. 2∕4·		
- - . 25:		
26:		
27:		
27: 57: 58:		
08.		

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Sleep Inn & Suites Food Service Establishment Number: 605222924						
					Comments/Other Observations (cont'd)	
Additional Comments (cont'd)						
See last page for additional comments.						
see last page for additional comments.						

Establishment Information

Establishment Name: Sleep Inn & Suites Food Service							
Establishment Number # 605222924							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
All priority item violations have been corrected.							

Establishment Information