

Establishment Number #: 605311205

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishwasher	High temp		181
Triple sink	QA	150	

Description	Temperature (Fahrenheit)
Inside walk in cooler	41
First outside walk in cooler	40
Second outside walk in cooler	41
Walk in freezer	0

Description	State of Food	Temperature (Fahrenheit)
Bologna	Cold Holding	37
Ground beef	Cold Holding	41
Lettuce	Cold Holding	41
Eggs	Cold Holding	41

Observed Violations

Total # 15

Repeated # 0

- 1: The person in charge was not in control of multiple food safety risk factors. Highly recommend managers and staff get certified in an ANSI approved food safety course.
- 2: Manager was not aware of the symptoms or illnesses to restrict employees from working—no knowledge of an illness policy.
- 6: Food workers not washing hands before beginning food preparation. No hand washing observed of staff during the inspection.
- 8: No paper towels provided at the hand sinks.
- 14: Sanitizer buckets testing 0 ppm QA—no sanitizer present in the buckets. Reviewed need to change buckets frequently so that the sanitizer effective.
- 18: Large containers of grits that were cooked early this morning had been left to cool at room temperature. The grits temped 90-110 F more than 6 hours after being cooked. Embargoed 200 lbs of grits. Reviewed correct cooling procedures with the manager—more training is needed.
- 21: Multiple cooked foods prepared the previous day were not date marked.
- 31: Cooked foods being cooled in large, covered containers at room temperature.
- 36: Rodent droppings found in the dry storage room.
- 39: Multiple dirty wiping cloths on shelves throughout the kitchen.
- 41: Styrofoam cups used to scoop sugar and other food—must have a handle sticking out of the food.
- 42: Wet containers stacked—must air dry before stacking.
- 48: One hand sink without any hot water—must have both hot and cold water.
- 53: Floor dirty in several areas of the kitchen. Floors, walls and ceiling in poor repair.
- 54: Uncovered employee drinks stored on shelves with food and cooking equipment.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



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Comments/Other Observations

- 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.
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
9: Approved 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: (IN) All raw animal food is separated and protected as required.
15: (IN) No unsafe, returned or previously served food served.
16: (NO) No raw animal foods cooked during inspection.
17: (NO) No TCS foods reheated during inspection.
19: (NO) TCS food is not being held hot during inspection.
20: TCS foods in all coolers holding at or below 41 F (not including foods in the cooling process).
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.

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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:	Water	Source:	Approved
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Complaint: Spoiled Beans being served. Food that had “gone bad” was being served.