TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	100	THE P	A. C.															7	
Esta	bis	hmen	t Nar		Walden Club	0										Farmer's Market Food Unit Sent Permanent O Mobile			
Add	ress				633 Chestnu	ut St. #2100					_	Тур	e of E	Establi	shme	O Temporary O Seasonal			
			10):00	D A	M	41	1/P	а ти	na /u	и 11:45:АМ АМ/РМ								
	Inspection Date 10/22/2021 Establishment # 605140143										110 04								
					MRoutine	O Follow-up	O Complaint			. 1 O Pre			<u> </u>		0	nsultation/Other			
			spect	Jon	-		_				surmana	ary						11(
RISP	sk Category O1 X2 O3 O4 Follow-up Required O Yes X No Number of Seats 110 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention																		
				as c	ontributing fact				_	_			-	_		control measures to prevent illness or injury.			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Wark designated compliance status (IN, OUT, NA, NO) for each numbered Hem. For items marked OUT, mark COB or R for each Hem as applicable. Deduct points for category or subcategory.)																		
IN	⊧in c	ompii	ance		OUT=not in complian		NO=not observe				\$=con	recteo	l on-si	ite duri	ng ins	pection R=repeat (violation of the same code provisi			
	IN	OUT	NA	NO	Comp	Supervision		cos	R	WT	h		010		-	Compliance Status Cooking and Reheating of Time/Temperature	cos	ĸ	WT
1	展	0				resent, demonstrates know	/edge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods		_	
÷		-	NA	NO	performs duties	Employee Health		-		-	16 17	<u>。</u> 家	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	읭	5
		0				ood employee awareness;	reporting		0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
	1 1 1	0	NA	NO	,	iction and exclusion d Hygienic Practices		0	0	_	18	0	0	0	14	Proper cooling time and temperature	0		
4	X	0	140	0	Proper eating, tasti	ng, drinking, or tobacco use	9	0	0	5	19	0	0	0		Proper hot holding temperatures	0	0	
5	嵐 IN	OUT	NA	O NO		eyes, nose, and mouth ng Contamination by Ha	ands	0	0	-	20 21	100	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
	嵐	0			Hands clean and p	roperly washed		0	0	_			0	X		Time as a public health control: procedures and records	0	ō	
7	鬣	0	0	0	No bare hand conta alternate procedure	act with ready-to-eat foods is followed	or approved	0	0	5			OUT			Consumer Advisory	-	- 1	
8		0 001	NA	NO	Handwashing sinks	properly supplied and acc Approved Source	essible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0			Food obtained from	n approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 11	0	8	0	20	Food received at pr Food in good condi	roper temperature tion, safe, and unadulterate	d	00	8	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
	X	0	0	0	~ ~	vailable: shell stock tags, p		0	0			IN	OUT	NA	NO	Chemicais			
				NO	Protec	tion from Contaminatio	HR I					0	0	X		Food additives: approved and properly used	0	0	5
		0			Food separated an Food-contact surface	d protected ces: cleaned and sanitized			0		26		O	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
15	_		-		Proper disposition	of unsafe food, returned foo			ō	_	27	_		_	1000	Compliance with variance, specialized process, and	0	0	5
	~	•			served			-		_	~	-	•	~		HACCP plan	•	-	
				Goo	d Retail Practic	es are preventive me	ssures to co	ntro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				011					D RE				ICE≶	3					
				00		liance Status	COS=correc		R		Inspec	cson				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	_	OUT	Past	euríze	Safe F ed eggs used where	Food and Water		0	0	1		_	UT Er	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	ice from approved			0	0	2	45	\$ 8	a			and used	0	٥	1
3	0	OUT	varia	ince o		mperature Control		0	0	-	46	6	> v	Varewa	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods used;	adequate equipment for te	mperature	0	0	2	47	_	ОN UT	lonfoor	d-con	tact surfaces clean Physical Facilities	0	0	1
3	2	0			properly cooked for	hot holding		0	0	1	48			lot and	l cold	water available; adequate pressure	0	0	2
3	_		<u> </u>		thawing methods us eters provided and a			0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed		0	2
3	-	OUT	The	- Northe		Identification		Ŭ		<u> </u>	51					s: property constructed, supplied, cleaned		ŏ	1
3	5	0	Food	i prop	erly labeled; original	I container; required record	s available	0	0	1	52	2 () G	arbag	e/refu	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention o	f Food Contamination					53	5 3	K P	hysica	I faci	ities installed, maintained, and clean	0	0	1
3	6	0	Insec	cts, ro	dents, and animals	not present		0	0	2	54	1	> A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented duri	ng food preparation, storag	e & display	0	0	1		0	υτ			Administrative items			
3	-	-	-		leanliness			0	0	1	55		_		-	nit posted	0	0	0
3	_			<u> </u>	ths; properly used a ruits and vegetables				8		158		אן כ	lost re	cent	Compliance Status	O YES		WT
		OUT			Proper	Use of Utensils										Non-Smokers Protection Act			
4	-	25	Uten	sils, e		s; properly stored, dried, ha	indled	0	8	1	57 58	5	Te	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	Ň	0	0
4	3	0	Sing	e-use		les; properly stored, used		0	8	1	59)	lf	tobac	co pr	oducts are sold, NSPA survey completed	0		
						ms within ten (10) daws may	result in susper-				envice		blishe	nent ne	ermit.	Repeated violation of an identical risk factor may result in revoc	ation	af wee	r food
serv	ce e	stablis nd po	st the	t perm	nit. Items identified as recent inspection repo	constituting imminent health art in a conspicuous manner.	hazards shall be You have the rid	corre	cted in equest	nmedi	ately o	or ope	ration	is shall	ceas	e. You are required to post the food service establishment permitling a written request with the Commissioner within ten (10) days	in a c	onspi	icuous
repo	n. T.	CA	sectio	11	4-701 68-14-706, 68-1	4-708, 68-14-709, 68-14-711, 68	-14-715, 68-14-71	6, 4-5	320.					2					
	6	\sim	\sim				10/2	2/2	021				R	H			.0/2	2/2	2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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		- 3	e.	5

SCORE

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Walden Club Establishment Number #: 605140143

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)						
Dishmachine Sani bucket	CI QA	100 300							

Equipment l'emperature							
Description	Temperature (Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut tomatoes-prep	Cold Holding	41
Sliced tomatoes-prep top	Cold Holding	38
Raw hamburger-2 dr reach in	Cold Holding	38
Sausage-2 dr reach in	Cold Holding	38
Raw chicken-prep on cookline	Cold Holding	38
Raw shrimp-prep on cookline	Cold Holding	41
Raw fish-2 dr reach in	Cold Holding	34
Cooked pasta-2 dr reach in	Cold Holding	41
Cut tomatoes-salad prep	Cold Holding	41
Sliced tomatoes-salad prep	Cold Holding	41
Deli turkey-2 dr tall	Cold Holding	41
Raw beef-walk in	Cold Holding	41
Sweet potatoes-just reheated	Reheating	168

Total # 5

Repeated # 0

42: Ice scoop stored on top of dirty ice machine. Store scoop in/on a smooth, non absorbant, easily cleanable surface.

45: Two door reach in unit door for salad prep has one door that does not close properly. Repair door so that it is able to close without lifting door up.

45: Gaskets on two door freezer are in poor repair. Replace gaskets.

45: Observed plastic container in storage with tape attached on bottom.

Discontinue using tape on equipment as It is not easily cleanable.

53: Accumulated debris observed on floor under dishmachine, and under

equipment on cook line in hard to reach areas. Clean on a more routine basis.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Walden Club

Establishment Number : 605140143

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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: Observed proper handwashing by employees.

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: Food obtained from approved source

10: (NO): No food received during inspection.

- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 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.

Establishment Information

Establishment Name: Walden Club

Establishment Number: 605140143

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Walden Club Establishment Number #. 605140143

Food	Source:	Food obtained from approved source
Water	Source:	Water is from approved source
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments