TENNESSEE DEPARTMENT OF HEALTH

Market is served Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. COOR RETAIL PLACTICES: OUT=not in compliance Status COS= corrected on-site during inspection R-repeat (violation of the same code provision) OUT=not in compliance Status COS R WT Variance obtained for specialized processing methods O O 1 Add O Variance obtained for specialized processing methods O O 1 Add O Variance obtained for specialized processing methods O 0 1 Add O Proper cocling methods used; adequate equipment fo	FOOD SERVICE ESTABLISHN						M	IENT INSPECTION REPORT SCORE								_		
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OUT Food Identification 51 O Tollet facilities: properly constructed, supplied, cleaned O O 1 35 O Food properly labeled; original container; required records available O O 1 52 O Garbage/refuse properly disposed; facilities maintained O O 1 36 O Insects, rodents, and animals not present O O 2 54 O Adequate ventilation and lighting; designated areas used O O 1 37 O Contamination prevented during food preparation, storage & display O O 1 54 O Adequate ventilation and lighting; designated areas used O O 1 38 O Personal cleanliness O O 1 55 O Current permit posted O O O 0 <t< td=""><td></td><td>_</td><td></td><td></td><td></td><td></td><td></td><td></td><td>_</td><td></td><td>_</td><td></td><td></td><td></td><td></td><td>ŏ</td><td>ŏ</td><td>2</td></t<>		_							_		_					ŏ	ŏ	2
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OUT Prevention of Feed Contamination 53 O Physical facilities installed, maintained, and clean O O 1 36 O Insects, rodents, and animals not present O O 2 54 O Adequate ventilation and lighting; designated areas used O O 1 37 O Contamination prevented during food preparation, storage & display O O 1 54 O Adequate ventilation and lighting; designated areas used O O 1 38 O Personal cleanliness O O 1 OUT Administrative items O O 1 38 O Personal cleanliness O O 1 55 O Current permit posted O O 0	-	_		Eec			0		-		_							1
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	4	_	_	vvas	ng f	-	0	0	1							TES	NO	WI

Repeated violation of an identical risk factor may result in revocation of your foo e. You are required to post the food service establishment permit in a conspicuou on of your food service establish corrected immediately or operatio within ten (10) da of risk factor ite ult in s nit. ards shall be corrected i daso ng i nt p ion report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written 106, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. th the Commissioner within ten (10) days of the date of thi d post the most recent inspe ction report in a consi s 68-14-703

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Compliance with TN Non-Smoker Protection Act

If tobacco products are sold, NSPA survey completed

Tobacco products offered for sale

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O Gloves used properly

In-use utensils; properly stored
In-use utensils; properly stored
Utensils, equipment and linens; properly stored, dried, handled
O Single-use/single-service articles; properly stored, used
O Colours used argument

03/15/2022 Date Signature of Environmental Health Specialist

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03/15/2022

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Signature of Person In Charge

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

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
P192207 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	NDA 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ivy Academy Cafeteria Establishment Number #: 605219084

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Dairy	Cold Holding	40
Scrambled eggs	Hot Holding	135
Baked hashbrown	Hot Holding	135

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ivy Academy Cafeteria

Establishment Number : 605219084

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: Proper handwashing observed.

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: (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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: (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.

Establishment Information

Establishment Name: Ivy Academy Cafeteria Establishment Number : 605219084

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Ivy Academy Cafeteria

Establishment Number # 605219084

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Laughing Sprouts	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments