

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Mt. Juliet Elementary Cafeteria

Address
City

Mt. Juliet Elementary Cafeteria

Type of Establishment

Type of Establishment

Type of Establishment

O Mobile

Time in 09:50 AM AM / PM Time out 10:46; AM AM / PM

Inspection Date 01/26/2022 Establishment # 605179985 Embargoed 0

Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other
Risk Category O1 Si2 O3 O4 Follow-up Required

Risk Category O1 X2 O3 O4 Follow-up Required O Yes X No Number of Seats 201
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

tisk 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

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

- 12	¥=in e	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC)\$ =∞	mecte	d on-si	ite
					Compliance Status	COS	R	WT		_		Ξ
	IN	OUT	NA	NO	Supervisien					IN	оит	1
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		0	H
	IN	OUT	NA	NO	Employee Health				17	100	0	Г
2	ЭX	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	П
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	Г
6	ᇓ	0		0	Hands clean and properly washed	0	0		22	0	0	П
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	_	F,
8	1	0			Handwashing sinks properly supplied and accessible	0	0	2	I	$\overline{}$	$\overline{}$	Ę
	IN	OUT	NA	NO	Approved Source				23	0	0	1
9	黨	0			Food obtained from approved source	0	0			IN	OUT	П
10	0	0	0	×	Food received at proper temperature	0	0	1	I	$\overline{}$	$\overline{}$	Ę
11	200	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	1
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	П
13	黛	0	0		Food separated and protected	0	0	4	26	100	0	П
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	7

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	0	X	Proper cooling time and temperature	0	0	
19	_	0	0	文	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	×	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		Т
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment		_	_
45	0	Food and norfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	٥
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 65-14-703, 65-14-706, 65-14-709, 65-14-716, 45-320.

01/26/2022

gnature of Environmental Health Specialist

01/26/2022 Date

Signature of Person In Charge

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

Date

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 wenty-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.	1
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.	\top
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
Dish machine	Heat		180

Equipment Temperature	
Description	Temperature (Fahrenheit)
Wic	37
Wif	15
Wif	-1

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sliced ham	Cold Holding	37
Corn	Cold Holding	38
Broccoli	Cooking	180
Hotdogs	Reheating	166
Pizza	Reheating	165
Potato puff	Cooking	175

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mt. Juliet Elementary Cafeteria

Establishment Number: 605179985

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: Employee 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: See food temps
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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.
- 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.
- 57:

58:

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: 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 Information Establishment Name: Mt. Juliet Elementary Cafeteria				
Stablishment Number #:	605179985	JUIA		
Sources				
Source Type:	Food	Source:	IWC, TnT Produce, Purity	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			