TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carrier Contraction															O Fermer's Market Food Unit	$\mathbf{\cap}$	1			
Establishment Name			me	Bridgestone Avanti						- Type of Establishment										
Address				1201 Bridgestone Pkwy.										O Temporary O Seasonal						
City					La Vergne				1:1	4 A	١M	_ A	M / PI	M Ti	ne ou	ut 01:13:PM AM/PM				
Insp	ectic	n Da	rte		03/10/20	23 Establishment #	60522630	3		_	Embi	argoe	d 0							
Purp	Purpose of Inspection WRoutine O Follow-up O Complaint						O Pr	elimir	ary		C	Cor	nsultation/Other							
Risk	Cat	egor			O 1	\$1C2	O 3			O 4						up Required 🛍 Yes O No	Number of Se	eats	82	
Risk 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 (Note deducted sound was been as a state of the second sound sound was been as a state of the second sound soun																			
(Mark designated compliance status (IX, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcateg IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision																				
Compliance Status				cos	R		F					Compliance Status			RV	WT				
-	IN 賞	001	NA	NO	Person in charge	Supervision present, demonstrates kr	rowledge, and	0				IN	ουτ	NA	NO	Cooking and Reheating of Time/I Control For Safety (TCS) F	eeds			
			NA	NO	performs duties	Employee Health	• ·	0	0	5	16 17	0	0	00		Proper cooking time and temperatures Proper reheating procedures for hot hold	ng	8	응	5
2	X	0				d food employee awarenes	ss; reporting		0	5	<u> </u>	IN	оит		NO	Cooling and Holding, Date Marking	, and Time as	-	-	
	× N	O OUT	NA	NO		triction and exclusion ood Hygionic Practice		0	0	-	18	RX I	0	0	0	a Public Health Centre Proper cooling time and temperature		0	0	
4	X	0		0	Proper eating, ta	sting, drinking, or tobacco		0	8	5	19	8		0		Proper hot holding temperatures		0	š	
	IN	OUT	NA	NO	Prever	m eyes, nose, and mouth ting Contamination by	Hands					14		0	0	Proper cold holding temperatures Proper date marking and disposition		ő	ŏ	5
6	黨黨	0	0	0	Hands clean and No bare hand co	properly washed ntact with ready-to-eat foo	ds or approved	0	0 0	5	22	0	0	×	-	Time as a public health control: procedur	es and records	0	0	
8	X	0	-	-		iks properly supplied and a	accessible	0		2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	
	IN 嵐	OUT	NA	NO		Approved Source		0	0			IN	OUT		NO	food Highly Susceptible Popula	tions	9	9	•
	0	0	0	8	Food received at	proper temperature idition, safe, and unadulte	eatori	0		5	24	_	0	88		Pasteurized foods used; prohibited foods		0	0	5
	0	0	×	0	Required records	available: shell stock tag		ŏ	ŏ			IN	OUT	NA	NO	Chemicais				
				NO		ection from Contamina	ation				25	0	0	X		Food additives: approved and properly us	ied	8	्	5
		<u>。</u>		1	Food separated Food-contact su	and protected faces: cleaned and sanitiz	red	8	0		26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly identified, stor Confermance with Approved P		0	0	
15	_	_			Proper disposition served	n of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pr HACCP plan	ocess, and	0	0	5
_				-							_	41		- 41			Inte decide	_		
						ices are preventive i	neasures to co			ETA				_	yens	, chemicals, and physical objects	Into roous.			
				OU	T=not in compliance		COS=corre	ected o	n-site	during						R-repeat (violation of the sam		000		WT
		OUT			Safe	pliance Status Food and Water				WT		0	UT			Compliance Status Utensils and Equipment		cos	ĸ	wi
2			Pasteurized eggs used where required Water and ice from approved source			8	0	2	4	5 0		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		y designed,	0	0	1			
3)	0 0UT	Vari	ance		alized processing methods emperature Control	5	0		1	4	6)	38 Warewashing facilities, installed, maintained, used, test strips				st strips	0	0	1
3	1	鼠	Prop		oling methods use	d; adequate equipment fo	r temperature	0	0	2	4	_	O N	lonfoo	d-con	tact surfaces clean		0	0	1
3	_	0			properly cooked	or hot holding		0	0			8		lot and	l cold	Physical Facilities I water available; adequate pressure		0		2
3	_	Approved thawing methods used Thermometers provided and accurate				0	0	1	4	_	_			stalled; proper backflow devices waste water properly disposed			응	2		
		OUT				d identification			_		5	1	-			es: properly constructed, supplied, cleaned			0	1
3	5	0	Food	d prop		hal container; required rec		0	0	1			-			use properly disposed; facilities maintaine	d	2	2	1
3	OUT Prevention of Feed Contamination O Insects, rodents, and animals not present				0	0	2		_	_			lities installed, maintained, and clean Intilation and lighting; designated areas us	ed	0	8	1			
3	,	-		-		uring food preparation, sto	race & disclay	0	0	1	F	+	UT	,		Administrative items		-	-	-
3					cleanliness	ang roos preparatient, are	roge a anyony	0	0	1	5		-	urrent	perm	nit posted		0	0	-
3	_		Wiping cloths; properly used and stored			0	0	1	5	6				inspection posted Compliance Status		O YES	0	0		
	O Washing fruits and vegetables OUT Proper Use of Utensils						-						Non-Smokers Protection	let		_				
O In-use utensils; properly stored O Utensils, equipment and linens; properly stored, dried, handled				0		1	5	7 8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale			0	0				
4	_				e/single-service ar ed properly	ticles; properly stored, use	ю	8	00		5	9	If	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor				
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 conspicu 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																				
report. T.C.A. sections 68-14-703, 68-14-798, 18-14-702, 88-14-720, 68-14-711, 68-14-715, 68-14-716, 4-									<u> </u>		\frown	\checkmark	\mathcal{D}		1/) 11		0/4	0/0	000	
Sie		10.04	Deer	lon lo	Charge	ZX	03/1	10/2	-	_	2	\succ	7	K	X/	Ant found	0	3/1	0/2	023 Date
aigi	atu	e of	refs	ion in	- Charge	** Additional food cafeb	information con	hofe		Date)IC In In In	ymatu heite	ne of			ental Health apecialist				Care
	267	Rev	6.15			,										inty health department.			pr	A 629
	H-2267 (Rev. 6-15) Please call (16	158	398	788	q		to sid	วท-แต	p for a class.			ru.	~ ~ ~ 3		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bridgestone Avanti Establishment Number # 605226303

VSPA Survey – To be completed if #57 is "No"	
ope-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.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink set up	Quat tabs	0	

quipment l'emperature						
Description	Temperature (Fahrenheit)					
Wic	37					
Hot box	180					

State of Food	
state of Food	Temperature (Fahrenheit
Hot Holding	150
Hot Holding	135
Cooling	63
Cooling	49
Cooling	47
Cold Holding	39
Cold Holding	39
	Hot Holding Hot Holding Cooling Cooling Cooling Cold Holding

Observed Violations

Total # 5

Repeated # ()

14: Ice scoop fully submerged in ice machine.

14: 3 comp set up with sani-tabs, could not get a reading. Pic did not have test strips on hand. Pic drained and cleaned sink, will use bleach. Left pic with some of my test strips.

31: Gravy cooling in deep pan and covered with plastic wrap.

46: No test strips.

53: Walls and Floors in poor repair

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses. Will email facts sheet

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 good handwashing

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 food 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.

18: Observed gravy in a deep metal pan in wic with plastic wrap as cover. Pic stated cooling started at 3 hours prior. Discussed proper cooling methods.

19: See food temps

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: (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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

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: Bridgestone Avanti

Establishment Number: 605226303

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bridgestone Avanti

Establishment Number # 605226303

Sources				
Source Type:	Food	Source:	Gfs	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Will email proper cooling methods and employee health policy

Email to: kevin.taylor@fivestarfoodservice.com