

Establishment Name

Purpose of Inspection

IN OUT NA NO

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15 溴 0

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile

O Temporary O Seasonal

10/26/2023 Establishment # 605254783 Embargoed 0 Inspection Date

O Complaint

O Preliminary O Consultation/Other

Time in 01:25 PM AM/PM Time out 02:10: PM AM/PM

Type of Establishment

Number of Seats 276 Risk Category О3 Follow-up Required 级 Yes O No

			III de	nigan	ted compliance status (IN, OUT, NA, NO) for each numbered lite	n. For	Marin.	1.0 %
12	¥ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭXС	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	

Protection from Contamination

Food separated and protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

HERMITAGE STRIKE & SPARE

O Follow-up

3436 LEBANON PIKE

Hermitage

ERoutine

	Compliance Status		600	P.	**:			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	200	0	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Centrel			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19		120	0	0	Proper hot holding temperatures	0	0	
20	245	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	2	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

od Retail Practices are preventive m entrol the introduction of pathogens, chemicals, and physical objects into foods.

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			G00		
		OUT not in compliance COS-com			_
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	326	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
42		Single-use/single-service articles: properly stored, used	0	0	Н
42	-0	Single-usersingle-service articles; properly stored, used			1

pect	on	R-repeat (violation of the same code provision)		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47 I Nonfood-contact surfaces clean	0	0			
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a hearing re ten (10) days of the date of the

10/26/2023

of Environmental Health Specialist

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10/26/2023

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HERMITAGE STRIKE & SPARE

Smoking observed where smoking is prohibited by the Act.

Establishment Number #: | 605254783

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.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
High temperature dish washer	Heat		158					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Low boy cooler	30				
Reach In freezer	-10				
Prep cooler	35				
Pizza cooler	39				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chili in steam table	Hot Holding	158
Lettuce in low boy cooler	Cold Holding	38
Chicken in low boy cooler	Cold Holding	40
Chcken in prep cooler	Cold Holding	40
Sliced tomatoes in prep cooler	Cold Holding	39
Lettuce in prep cooler	Cold Holding	40
Sausage in pizza cooler	Cold Holding	39
Beef in pizza cooler	Cold Holding	39
Milk in walk in cooler	Cold Holding	40
Chicken in walk in cooler	Cold Holding	40
Blue cheese dressing	Cold Holding	40

Repeated # 0 8: There is no paper towel at handwashing sink beside fryer. Corrective action, person in charge provided paper towel. 19: Pizza that was cooked this morning in warmer at 118f. Corrective action, person in charge discarded pizza. Proper hot holding of TCS food was discussed. 135f or higher for hot holding. 37: Box of pizza stored directly on the floor in walk in freezer 47: Excessive food build up on can opener blade. 53: Water damed ceiling tiles throughout the kitchen
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[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HERMITAGE STRIKE & SPARE

Establishment Number: 605254783

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Next page
- 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: NO
- 17: (NA) No TCS foods reheated for hot holding.
- 18: NA
- 20: Check temperature log
- 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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: HERMITAGE STRIKE & SPARE				
Establishment Number: 605254783				
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Comments/Other Observations (cont'd)				
Additional Comments (cential)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information			
Establishment Name: HERMITAGE STRIKE & SPAF	RE		
Establishment Number # 605254783			
Sources			
Source Type: Food	Source:	Sysco and PFG	
Source Type:	Source:		
Additional Comments			