#### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Æ	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT																		
	141 F.	and the second														1 C			
Establis	hmen	t Nar		Whitthorne	Middle Schoo	bl					-				Farmer's Market Food Unit Ø Permanent O Mobile	10			
Address	915 Lion Pkwy								_	Typ	pe of t	Establi	shme	O Temporary O Seasonal				/	
			08	3:4	9 A	١M	A	M/P	м ті	me o	ut 09:20; AM AM / PM								
	on De	de.		02/20/20	24 Establishman						_	d 0							
Inspection Date 02/20/2024 Establishment # 60503024							- O Pr			_		Cor	nsultation/Other						
Risk Ca				01	\$22	03			04		,				up Required O Yes 🕱 No	Number of S	eats	20	1
		isk I		ors are food pre	paration practice	es and employee							rep	ortec	to the Centers for Disease Cont	trol and Prevent	tion	_	
			<b>as</b> c	ontributing fac											control measures to prevent illn INTERVENTIONS	ess or injury.			
			algaa		us (IN, OUT, NA, NO) N	or each numbered Hen	n. For		mark	ed 01	υ <b>τ</b> , m	ark GC	28 or P	for e	ach liem as applicable. Deduct points for				
IN=in o	:ompili	ance			nce NA=not applicab pliance Status	le NO=not observe		R		)S=co	rrecte	d on-s	ite duri	ing ins	spection R=repeat (violation of th Compliance Status			R	WT
IN	OUT	NA	NO		Supervision			_		Γ	IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1 邕	0			Person in charge performs duties	present, demonstrate		0	0	5		12		0		Proper cooking time and temperatures		8	0	5
2 30	OUT	NA	NO	Management and	Employee Health food employee aware		0		_	17	0				Proper reheating procedures for hot hok Cooling and Holding, Date Markin		0	0	·
3 実	0			,	riction and exclusion		0	0	5		IN	OUT		NO	a Public Health Cont				
IN 4 滋	OUT	NA			od Hygionic Pract ting, drinking, or toba		0	0			0	8	0		Proper cooling time and temperature Proper hot holding temperatures		0	<u> </u>	
5 嵐 IN		NA	0	No discharge from	eyes, nose, and mo	uth	ō	0	5		10	0	0		Proper cold holding temperatures Proper date marking and disposition		0	8	5
6 🚊	0		0	Hands clean and p			_	0	5	22	_	ō	X		Time as a public health control: procedu	ires and records	0	ō	
7 嵐	0	0	0	alternate procedur	res followed		0	0			IN	OUT	_	NO					
8 🚊 IN 9 🚊	O OUT	NA	NO		s properly supplied a Approved Source			0	-	23	-	0	8		Consumer advisory provided for raw an food		0	٥	4
10 O	0	0	×	Food received at p	m approved source proper temperature		0			24		OUT	NA	NO	Highly Susceptible Popul Pasteurized foods used; prohibited food		0	0	
11 🖹 12 O	0	×	0		ition, safe, and unad available: shell stock		0	0	5	-	IN	OUT		NO	Chemicals	s not offered	-	9	9
	O OUT		-	destruction Prote	ction from Contam	ination	0		_	25	0		25		Food additives: approved and properly (	used	0	তা	
IN 13 夏	0	0		Food separated an	nd protected aces: cleaned and sa	oitizad	8	8	4	26	<u>実</u> IN	0	NA	·	Toxic substances properly identified, sto Confermance with Approved I	ored, used	0		5
14 <u>実</u> 15 実	0	-		Proper disposition	of unsafe food, return		6	0	2	27	-	0	22	nio -	Compliance with variance, specialized p		0	0	5
			_	served							-		1		HACCP plan				
			Goo	d Retail Practic	ces are preventiv	e measures to co			arte					geni	s, chemicals, and physical object	s into foods.			
			00	T=not in compliance		COS=corre	icted o	n-site	during				8		R-repeat (violation of the sar			_	
	OUT			Safe	pliance Status Food and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment		COS	R	WT
28 29	8	Past Wate	eurize er and	d eggs used where fice from approved	e required source		8	0	1 2	4	5				infood-contact surfaces cleanable, prope and used	rly designed,	0	0	1
30		Varia		obtained for special	ized processing meth mperature Control		0	0	1	4	6	<b>o</b> v	Varew	ashin	g facilities, installed, maintained, used, to	est strips	0	0	1
31	0				t; adequate equipmen		0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean		0	0	1
32	0	contr Plant		property cooked fo	r hot holding		0	0	1		8	NUT O ⊦	lot and	1 cold	Physical Facilities i water available; adequate pressure		0		2
33	0	<u> </u>		thawing methods u eters provided and			0	0	1		_	_			stalled; proper backflow devices		0	0	2
	OUT			Food	didentification					5	<u>a  </u>	οT	oilet fa	scilitie	es: properly constructed, supplied, cleane		0	0	1
35	O OUT	Food	i prop		al container; required of Food Contamina		0	0	1			-	-	·	use properly disposed; facilities maintain	ed	0	0	1
36	001	Insec	ts, ro	dents, and animals		ition	0	0	2	-	_	-			ilities installed, maintained, and clean entilation and lighting; designated areas u	sed	0	0	1
37	0	Cont	amin	ation prevented dur	ing food preparation,	storage & display	0	0	1	F	0	тих			Administrative items				
38	0			leanliness			0	0	1			0	Jurrent	t pern	nit posted		0	0	
39 40				ths; properly used ruits and vegetable				0		5	6				inspection posted Compliance Status		O YES	0	WT
41	OUT				r Use of Utensils						7		omel	30.00	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	20		
42	0	Uten	sils, e	quipment and liner	ns; properly stored, dr		0	0	1	5	8	T	obacc	o pro	ducts offered for sale		0	0	0
43 44				ed properly	cles; properly stored,	0980		8		6	9	1	10080	co pr	roducts are sold, NSPA survey complete	,	0	0	
															Repeated violation of an identical risk factore. You are required to post the food service				
manner	and po	st the	most	recent inspection rep		anner. You have the rig	the to r	eques							e. You are required to post the food service filing a written request with the Commissione				
F	7		X	En-	>)	02/2			1	1	P	5	Ņ	Ē	2	· · · · · · · · · · · · · · · · · · ·	1217	0/ว	2024
Signatu	re of	Pers	on In	Charge	/	0212	_012	-	Date	Si	gnat.	are of	14	onme	ental Health Specialist		1 _		Date

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

Diago call ( ) 021E601102 to size up for a class	PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mor	nth at the county health department.	RDA 629
Please call ( ) 9515001102 to sign-up for a class.	(Net. 0-10)	Please call (	) 9315601182	to sign-up for a class.	104.023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Whitthorne Middle School Establishment Number # 605030241

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)
3 comp sink	Quat	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
WIF	-12
WIF2	5
WIC	37
Milk cooler	39

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Taco meat	Cooking	185			
Chicken fajita	Cooking	194			
Milk (WIC)	Cold Holding	38			

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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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

- 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: Employees washing hands as needed

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

- 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 temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: NO
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: Whitthorne Middle School Establishment Number: 605030241

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Whitthorne Middle School Establishment Number #: 605030241

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments