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 | _ | |
| | | | as 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 τ , 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 | o 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 | | | |
| | | | | | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Whitthorne Middle School Establishment Number : 605030241

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