



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Winfree Bryant Middle School Cafeteria Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 1213 Leeville Pike. ☐ Temporary ☐ Seasonal  
City Lebanon Time in 11:38 AM AM / PM Time out 12:20 PM AM / PM  
Inspection Date 01/25/2022 Establishment # 605222291 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 250

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

(Mark designated compliance status (IN, 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 subcategory.)

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 WT			
Supervision						IN	OUT	NA	NO			
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
Employee Health						IN	OUT	NA	NO			
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
Good Hygienic Practices						IN	OUT	NA	NO			
4	<input checked="" type="radio"/>	<input type="radio"/>			Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
5	<input checked="" type="radio"/>	<input type="radio"/>			No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
Preventing Contamination by Hands						IN	OUT	NA	NO			
6	<input checked="" type="radio"/>	<input type="radio"/>			Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
7	<input checked="" type="radio"/>	<input type="radio"/>			No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	2
Approved Source						IN	OUT	NA	NO			
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
10	<input checked="" type="radio"/>	<input type="radio"/>			Food received at proper temperature	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
12	<input checked="" type="radio"/>	<input type="radio"/>			Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
Protection from Contamination						IN	OUT	NA	NO			
13	<input checked="" type="radio"/>	<input type="radio"/>			Food separated and protected	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	4
14	<input checked="" type="radio"/>	<input type="radio"/>			Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	2

Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						IN	OUT	NA	NO			
16	<input checked="" type="radio"/>	<input type="radio"/>			Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
17	<input checked="" type="radio"/>	<input type="radio"/>			Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
Cooling and Holding, Date Marking, and Time as a Public Health Control						IN	OUT	NA	NO			
18	<input checked="" type="radio"/>	<input type="radio"/>			Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
19	<input checked="" type="radio"/>	<input type="radio"/>			Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
20	<input checked="" type="radio"/>	<input type="radio"/>			Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
21	<input checked="" type="radio"/>	<input type="radio"/>			Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
22	<input checked="" type="radio"/>	<input type="radio"/>			Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
Consumer Advisory						IN	OUT	NA	NO			
23	<input checked="" type="radio"/>	<input type="radio"/>			Consumer advisory provided for raw and undercooked food	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	4
Highly Susceptible Populations						IN	OUT	NA	NO			
24	<input checked="" type="radio"/>	<input type="radio"/>			Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
Chemicals						IN	OUT	NA	NO			
25	<input checked="" type="radio"/>	<input type="radio"/>			Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	
Conformance with Approved Procedures						IN	OUT	NA	NO			
27	<input checked="" type="radio"/>	<input type="radio"/>			Compliance with variance, specialized process, and HACCP plan	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	5

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

## GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS R WT			
Safe Food and Water						OUT						
28	<input checked="" type="radio"/>				Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
29	<input checked="" type="radio"/>				Water and ice from approved source	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	2
30	<input checked="" type="radio"/>				Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
Food Temperature Control						OUT						
31	<input checked="" type="radio"/>				Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	2
32	<input checked="" type="radio"/>				Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
33	<input checked="" type="radio"/>				Approved thawing methods used	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
34	<input checked="" type="radio"/>				Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
Food Identification						OUT						
35	<input checked="" type="radio"/>				Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
Prevention of Food Contamination						OUT						
36	<input checked="" type="radio"/>				Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	2
37	<input checked="" type="radio"/>				Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
38	<input checked="" type="radio"/>				Personal cleanliness	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
39	<input checked="" type="radio"/>				Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
40	<input checked="" type="radio"/>				Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
Proper Use of Utensils						OUT						
41	<input checked="" type="radio"/>				In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
42	<input checked="" type="radio"/>				Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
43	<input checked="" type="radio"/>				Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1
44	<input checked="" type="radio"/>				Gloves used properly	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	1

Compliance Status						COS	R	WT
Utensils and Equipment								
45	<input checked="" type="radio"/>				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1
46	<input checked="" type="radio"/>				Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1
47	<input checked="" type="radio"/>				Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1
Physical Facilities								
48	<input checked="" type="radio"/>				Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2
49	<input checked="" type="radio"/>				Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2
50	<input checked="" type="radio"/>				Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2
51	<input checked="" type="radio"/>				Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1
52	<input checked="" type="radio"/>				Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1
53	<input checked="" type="radio"/>				Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1
54	<input checked="" type="radio"/>				Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1
Administrative Items								
55	<input checked="" type="radio"/>				Current permit posted	<input type="radio"/>	<input type="radio"/>	0
56	<input checked="" type="radio"/>				Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	0
Compliance Status						YES	NO	WT
Non-Smokers Protection Act								
57	<input checked="" type="radio"/>				Compliance with TN Non-Smoker Protection Act	<input checked="" type="radio"/>	<input type="radio"/>	0
58	<input checked="" type="radio"/>				Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	0
59	<input checked="" type="radio"/>				If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	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. 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.A. sections 68-14-701, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person in Charge [Signature] Date 01/25/2022 Signature of Environmental Health Specialist [Signature] Date 01/25/2022

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

## Establishment Number #: 605222291

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Sani Bucket HOBART	Chlorine	200	187

Description	Temperature ( Fahrenheit)
Milk Cooler	40
Milk Cooler #2	40
Delfield RIC	37
CVAP Holding Cabinet	188

Description	State of Food	Temperature ( Fahrenheit)
Chicken Nuggets	Hot Holding	176
Salisbury Steak	Hot Holding	140
Mash Potatoes	Hot Holding	185
Carrots	Hot Holding	140
Applesauce	Cold Holding	35

**Observed Violations**

Total # 1

Repeated # 0

42: One liter size food storage container stacked wet on food storage container shelving in dry stock storage room

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Winfree Bryant Middle School Cafeteria

Establishment Number : 605222291

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Good hand washing observed
- 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 sources
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See 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:
- 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 Information**

Establishment Name: Winfree Bryant Middle School Cafeteria

Establishment Number : 605222291

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***



Establishment Number #:	605222291
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### ***Additional Comments***