



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
99

Establishment Name: Farm Bureau Expo
Address: 945 E Baddour Parkway
City: Lebanon
Inspection Date: 03/06/2024
Time in: 04:04 PM
Time out: 04:27 PM
Risk Category: 03
Number of Seats: 50

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.)

Table with 2 main columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES
(COS=corrected on-site during inspection R=repeat (violation of the same code provision))

Table with 2 main columns: Compliance Status (OUT) and COS/R/WT. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES/NO/WT).

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.

Signature of Person In Charge: Michael Shelton
Date: 03/06/2024
Signature of Environmental Health Specialist: Paige Pass
Date: 03/06/2024

Observed Violations

Total # 1

Repeated # 0

34: Coke RIC are missing thermometers or some thermometers are broken and cant be read for temperature reading



Establishment Information

Establishment Name: Farm Bureau Expo

Establishment Number : 605311228

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No fod workers present during inspection
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food supply only onsite with vendors when using the kitchen for events food vendors have yearly permit or receive temp event permit
- 10: (NO): No food received during inspection.
- 11: No foods onsite at time of inspection
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No foods onsite at time of inspection
- 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 foods present at time of inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods present at time of inspection
- 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: (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: Farm Bureau Expo

Establishment Number : 605311228

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Farm Bureau Expo

Establishment Number #: 605311228

Sources

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments