TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	100	H															10		ſ	
Est	abisi	nem	t Nar	me	Sam Houstor	n Elementary F	ood Servi	се				Tur	e of	Establ	ishme	Farmer's Market Food Sermanent O Mo				
Address			207 Oakdale Dr. Type of Establishment O Temporary							O Temporary O Se										
City					Lebanon Time in 10:09 AM AM / PM Time out 11:25: AM AM / PM															
Inse	ectio	n Da	de		09/13/202	2 Establishment #					Emba									
		of In			KRoutine	O Follow-up	O Complaint			_	elimin		-		Cor	nsultation/Other				
Ris	Cat	egon	,		01	80(2	03			04						up Required O Yes	觐 No Number of:	Seats	24	0
Γ														y rep	ortec	to the Centers for Dise	ase Control and Prever		_	
						FOODBORNE	E ILLNESS RIS	SK F	ACT	ors	AND	PU	BLIC	HEA	ЦТН	control measures to pre INTERVENTIONS				
				algna					item							ach Itom as applicable. Coduc			9	
Ľ	Pin o	ompili	ance	_	OUT=not in compliance Compl	e NA=not applicable liance Status	NO=not observe	cos	R			recte	d on-t	ste dur	ng ins	opection Rerepeat (Compliance Stat	riolation of the same code provis		R	WT
	_	ουτ	NA	NO	Dessee is abased as	Supervision	udadaa aad					IN	ουτ	NA	NO		g of Time/Temperature ety (TCS) Foods			
1	黨	٥			performs duties	esent, demonstrates kno	wiedge, and	0	0	5		12	0			Proper cooking time and tem	peratures	0	8	5
2	X		NA	NO		Employee Health od employee awareness	s; reporting	0	0		17	0	0	0		Proper reheating procedures Ceeling and Heiding, De	for hot holding te Marking, and Time as	-	101	
3	×	0			Proper use of restric	tion and exclusion		0	0	5		IN	OUT			a Public He	•••			
4	IN XX	OUT O	NA	NO		d Hygienic Practices g. drinking, or tobacco u		0				0	00			Proper cooling time and tem Proper hot holding temperate		8	8	
5	X	0		0	No discharge from e	yes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperal	tures	0	0	5
6	N	0	NA	NO	Hands clean and pro	g Contamination by I openly washed	Hands	0	0		21	×	0	0	意	Proper date marking and dis Time as a public health contr		0	0	
7	X	0	0	0	No bare hand contac alternate procedures	ct with ready-to-eat food	s or approved	0	0	5	<i>"</i>	IN	OUT	-	~		Advisory	Ľ	191	
8	×	<u></u>	NA	NO	Handwashing sinks	properly supplied and ac Approved Source	ccessible	0	0	2	23		0	12		Consumer advisory provided		0	ि	4
9	嵐	0			Food obtained from	approved source			0			IN	OUT	NA	NO	food Highly Suscepti	ble Populations			
10 11	0 ※	0	0	8	Food received at pro Food in good condition	per temperature on, safe, and unadultera	Med	00	0	5	24	鬣	0	0		Pasteurized foods used; prol	hibited foods not offered	0	0	5
12	0	ō	×	0		ailable: shell stock tags,		0	ō			IN	OUT	NA	NO	Chen	licals			
H	IN	OUT		NO	Protect	ion from Contaminat	lon				25	0	0	X		Food additives: approved an	d properly used	0	8	5
13 14	8	0	2		Food separated and Food-contact surface	protected es: cleaned and sanitize	d	0	0	4	26	彩 IN	0	NA	NO	Toxic substances properly id Conformance with	entified, stored, used pproved Procedures	<u> </u>	0	
15	8	0 0	~	1	Proper disposition of	f unsafe food, returned f		0	ŏ	2	27	_	0	822		Compliance with variance, s		0	0	5
	~	•			served			-	-	-	-	-	-	 ∼		HACCP plan		<u> </u>	-	-
L				Goo	d Retail Practice	s are preventive m	easures to co	ntro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physic	al objects into foods.			
				0	T=not in compliance						L PR		1CE	5			on of the same code provision)			
E			_	00	Compli	iance Status	COS=corre	COS								Compliance St	atus	COS	R	WT
	8	OUT	Past	eurize	Safe Fo of eggs used where n	equired		0	0	1			υτ O ^F	ood a	nd no	Utensils and Equi nfood-contact surfaces clean				
	9 0				lice from approved subtained for specialize	ource ed processing methods		0	0	2	4	+		onstru	cted,	and used		0	0	1
Ë	-	OUT			Food Tem	perature Control		_		_	4	-	_			g facilities, installed, maintain	ed, used, test strips	0	0	1
1	1	0	Prop		oling methods used; a	adequate equipment for	temperature	0	0	2	4	_	0 N UT	Vonfoo	d-cor	htact surfaces clean Physical Facilit	ties	0	0	1
	2				properly cooked for h			0	0	1	4					water available; adequate pr	essure	0	ू	2
	3 4	_			thawing methods use eters provided and ac			0	0	1	4	_				stalled; proper backflow device waste water properly dispose		8	8	2
	_	OUT			Food	dentification		_	_		5	1	0	loilet fa	acilitie	es: properly constructed, supp	ñed, cleaned	Ō	Ó	1
1	5	0	Food	i prop		container; required reco		0	0	1	5		_		·	use properly disposed; facilitie		0	0	1
F,		OUT				Food Contamination	1	-			5	_	-			lities installed, maintained, an		0	2	1
⊢	6	0	_		dents, and animals n			0	0	2	P	-	-	vaequa	ste ve	ntilation and lighting; designa		0	0	1
	7	_				g food preparation, stora	ige & display	0	0	1			UT	_		Administrative I	tems	Ļ		
<u> </u>	8 9	-	-		leanliness ths; properly used an	nd stored		0	0	1	5	_				nit posted inspection posted		8	응	0
-	0		Was	hing f	ruits and vegetables			0	0	1		-	_			Compliance Sta		YES	NO	WT
	1				nsils; properly stored				0		5					Non-Smokers P with TN Non-Smoker Protect		x		
	23					properly stored, dried, h es; properly stored, used		0	0	1	5	8				ducts offered for sale oducts are sold, NSPA surver	v completed	0	8	0
_	4				ed properly	sa, property stored, used	-		ŏ									10		
																Repeated violation of an identic e. You are required to post the f				
mar	ner a	nd po	st the	most	recent inspection report		. You have the rig	ht to r	eques							lling a written request with the C				
J	3	ſF	n,	上,	-Harri	5				,	-	\uparrow	\nearrow	, ri	0	K		00/1	1010	000
R ia	nat :	10.04	Deer	ion le	Charge	-	09/1	.3/2	-		Cir	T			∕ా			09/1	13/2	Date
oig	atu	e of	rers	ion in		Additional faced and a	alormation	he f		Date						ental Health Specialist				Date
		-				, ,									-	ealth/article/eh-foodservik inty health department.				
ID44	2267	(Rev.	6-15))		Please					532		en rial il			p for a class.			R	XA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sam Houston Elementary Food Service Establishment Number #: 605030152

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Sani Bucket Hobart	Chlorine	100	184				

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Metro C5 Warmer	156	
True RIF	-2	
Raetone RIC	38	
wic	36	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Corn Dogs	Hot Holding	151
Corn	Cooking	210
Pinto Beans	Cooking	203
Chicken Crispitos	Hot Holding	158
Salad Mix	Cold Holding	42
Cut Oranges	Cold Holding	38
Shredded Cheese	Cold Holding	41

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Sam Houston Elementary Food Service

Establishment Number : 605030152

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:

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: See temps

- 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: (NÁ) 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: Sam Houston Elementary Food Service Establishment Number : 605030152

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sam Houston Elementary Food Service Establishment Number # 605030152

Sources			
Source Type:	Food	Source:	McCartney Produce IWC T&T
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Discussed with PIC correct operating procedures for the dish-room and for handling dirty and clean dishes and when to wash hands while working in the dish room.