TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		C. S.	Maplewood Comp Hs C	afeteria									O Farmer's Market Food Unit mt Ø Permanent O Mobile)	ſ	٦
		nt Name	401 Maplewood Lane.					_	Тур	e of E	stabl	shme	nt Permanent O Mobile	J		J
Addres	s		Nashville		10	1.0	= ^	<u> </u>					O Temporary O Seasonal			
City).33			_			me or	л. <u>11:00</u> : <u>АМ</u> АМ/РМ			
Inspec			03/25/2024 Establishme		L		-			d <u>0</u>			[
	-	spectio		O Complaint			O Pre	limin	ary				sultation/Other		10	5
Risk C		r	O1 X2 ctors are food preparation practic	O3	beha		04	st co		only			up Required O Yes 🕱 No Number of S to the Centers for Disease Control and Preven		12	5
													control measures to prevent illness or injury.			
		uric desig		ORNE ILLNESS RIS for each numbered item									INTERVENTIONS ach liem as applicable. Deduct points for category or subcate	egory.)		
IN⊧in	compli	ance	OUT=not in compliance NA=not applica		_			\$=cor	recte	d on-si	te duri	ng ins	pection R=repeat (violation of the same code provisi		. 1	WT
IN	OUT	NA I	Compliance Status IO Supervision		COS	ĸ	<u></u>	h	IN	оит	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	cos	ĸ	WT
1 📓	0		Person in charge present, demonstrat	es knowledge, and	0	0	5	16		0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	~	
		NA			0				ŏ	ŏ	ŏ		Proper reheating procedures for hot holding	0	ŏ	5
2)			Management and food employee awar Proper use of restriction and exclusion		0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
IN	OUT	NA I							0	0	×		Proper cooling time and temperature	0	0	_
4) 5)	0		 Proper eating, tasting, drinking, or tobs No discharge from eyes, nose, and more than the second secon		00	8	5		No.	00	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	응	
IN 6 漢	OUT	NA	O Preventing Contamination Hands clean and properly washed	n by Hands	0	0			*			-	Proper date marking and disposition		0	Ť.
7 8	_		 No bare hand contact with ready-to-ea alternate procedures followed 	it foods or approved	0	0	5	22	XX IN	O TUO	O NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8 📓		NAT	Handwashing sinks properly supplied		0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9 📓	0	<u> </u>	Food obtained from approved source	-	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 0		03	Food received at proper temperature Food in good condition, safe, and unar		00	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12 O			 Required records available: shell stock destruction 		0	0			IN	ουτ			Chemicais			
IN 13 📡		NA I	Food separated and protected	nination	0	0	4	25 26	0	00	×		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14 📓	60		Food-contact surfaces: cleaned and si Proper disposition of unsafe food, retu		0	0				OUT	NA		Conformance with Approved Procedures Compliance with variance, specialized process, and		_	
15 浜	0		served	nied lood not le-	0	0	2	27	0	0	8		HACCP plan	0	٥	5
		6	iood Retail Practices are preventi				intro ar/.\l			_		gens	, chemicals, and physical objects into foods.			
							Suring			IVES	<u> </u>					WT
			OUT=not in compliance	COS=correc				_					R-repeat (violation of the same code provision)	0.000		WI
	OUT	1	Compliance Status Safe Food and Water		COS	R		Ē		UT			Compliance Status Utensils and Equipment	COS	R	
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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	;e ****
Ease feed and the training changes are evaluable each month at the exactly health department	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(192207 (1004. 0-10)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Maplewood Comp Hs Cafeteria Establishment Number #: 605044281

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	QA	300				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	34
Reach in freezer	-2
Reach in cooler 2	34
Walk in cooler	34

State of Food	Temperature (Fahrenheit)
Hot Holding	209
Hot Holding	144
Cold Holding	36
Cold Holding	35
Hot Holding	135
Cold Holding	40
	Hot Holding Hot Holding Cold Holding Cold Holding Hot Holding

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Establishment Information

Establishment Name: Maplewood Comp Hs Cafeteria

Establishment Number : 605044281

Comments/Other Observations

1: (IN): PIC has Active Managerial Control of food systems in FSE.

2: Policy posted.

- 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: Observed great hand washing practice.

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:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: Not observed.

- 17: (NO) No TCS foods reheated during inspection.
- 18: Not applicable.

19:

20:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

- 22: Policy verified and followed.
- 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: Maplewood Comp Hs Cafeteria Establishment Number : 605044281

Comments/Other Observations (cont'd)

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

Establishment Information

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Zmcrawley@mnps.org